

**BREAKFAST, MORNING & AFTERNOON TEA**

Minimum 10 items per flavour



<b>Sweet items</b>	<b>\$5.95</b>	<b>Savoury items</b>	<b>\$6.95</b>
Assorted mini fruit danish		Egg & bacon tarts	
Breakfast cakes; parmesan & sour cream (GF)		Roasted cherry tomato & feta tarts (V)	
Chewy quinoa bars (GF, VG)		Potato roesti, smoked salmon, creme fraiche (GF)	
Maple almond bliss balls (GF, VG)		Potato roesti, Spring greens, creme fraiche (V, GF)	
Strawberry cheesecake muffins		Cheddar & chive muffins (V)	
Blueberry & lime muffins (GF)		Sweet potato fritters (GF, VG)	
Chia seed & coconut pudding cup (GF, VG)		Mini ham & cheese croissants	
Yoghurt cup, fruit compote, crispy rice granola (GF)		Mini tomato & cheese croissants (V)	
Mini plain croissants, butter & jam		Sesame & green olive power bar (GF, VG)	
<b>Cakes</b>	<b>\$5.95</b>	Hummus & crackers (GF, VG)	
Wattleseed & Davidson plum lamington		Spiced mixed nuts (GF, VG)	
Sticky ginger teacake, brown sugar icing		<b>Mini sliders</b>	<b>\$7.50</b>
Single origin chocolate brownie (GF)		Smoked salmon, horseradish cream	
Pistachio & raspberry friand (GF)		Caprese; tomato, basil, fior de latte cheese (V)	
Passionfruit & white chocolate puff		BLT; bacon, lettuce, tomato	
Lemon drizzle cake (GF)		<b>Beverages</b>	
Mini Basque cheesecake (GF)		Fresh juice, 2L	<b>\$15.00</b>
Virtue cookie; seeds & dried fruit (VG, NUT FREE)		- Orange, apple, cranberry, pineapple	
Dark chocolate ganache tart		<i>Simple Juicery</i> natural juices, 325ml	<b>\$6.50</b>
Chocolate chip cookie		<i>Tiro</i> flavoured mineral water, 330ml	<b>\$6.50</b>
Banana & sour cream cake		<i>Splitrock</i> sparkling/still mineral water, 750ml	<b>\$12.00</b>
Roasted pear & buttermilk cake		<i>Quists Fresh Batch</i> coffee, <i>Elmstock</i> teas (Airpots),	
<b>Fresh fruit</b>		full-cream, skim & soy, sugar, biocups, spoons pp	<b>\$7.00</b>
Fresh fruit skewers	per serve <b>\$5.95</b>	Working Day Beverage package	pp <b>\$19.00</b>
Fresh fruit platter	per serve <b>\$9.50</b>	<i>Continuous replenishment of the above beverages for workshops, conferencing, seminars (minimum 15 pax)</i>	

**goodie**Email eat@goodiegroup.com Tel 03 9917 8078  
All price are inclusive of GST

**ALL DAY, EVERYDAY**

Minimum 10 items per flavour

**Sandwiches, mini rolls & wraps****\$11.95***Our best-selling selection rotates frequently. Daily menu may include:*

Poached chicken, rocket & mayonnaise  
 Double-smoked ham, cheese & grain mustard  
 Tuna, red pepper & mayonnaise  
 Corned beef, cheddar & pickles  
 Devilled egg & cos lettuce (V)  
 Smashed pea falafel (VG)  
 Garden salad, cheddar & beetroot relish (V)

*Serving size (minimum 10 rounds, assorted):*

– Sandwiches &amp; wraps: 2 halves per round

– Mini rolls: 1.5 per round

Gluten free sandwiches

**\$13.50**

Vegan sandwiches

**\$13.50***We are happy to discuss any other dietary requirements.***Sliders**

Burger Royale; special sauce, American cheese  
 Korean fried chicken, gochujang mayo, pickled daikon  
 Herb crumbed fish & tartare sauce  
 Fried potato & cauliflower fritter, tamarind glaze, raita

Mini

**\$7.50**

Regular

**\$9.50****Mini rice paper rolls, assorted** (GF, VG option)**\$6.50****Sushi bites, assorted** (GF, VG option)**\$6.50****Cheese Board**pp **\$16.50**

A selection of perfectly ripe local &amp; imported cheese served with a variety of breads &amp; crackers, quince paste, dried fruit &amp; nuts

**Mezze Platter**pp **\$16.50**

Merguez (spicy lamb sausage), hummus/dukkha/olive oil, falafel, kofta, baba ganoush, house made pickles, olives, pita bread

**Antipasto**pp **\$16.50**

Prosciutto, gnocco fritto, salami, mortadella, whipped herb ricotta/broad bean/pea/mint, giardiniera, olives, rosemary &amp; sea salt grissini

**Salads, per serve***Served on share platters, individual cups, meal bowls**Our salads change daily and are based on the freshest, healthiest and most seasonal ingredients available. Daily menu may include:*

Ribbon zucchini, squash, radish, peas, snow peas (GF, VG)  
 Wild rice, coriander, cabbage, miso, crispy rice (GF, VG)  
 Beetroot, carrot, pomegranate, apple & walnut (GF, VG)  
 Broccoli tabbouleh: quinoa, cranberry & seeds (GF, VG)  
 Mediterranean; cucumber, tomato, black olives, feta (GF)  
 Roast potato, honey mustard dressing (GF)  
 Cumin spiced cauliflower, fried lentils, yoghurt (GF)  
 Buckwheat soba, beans, edamame, cabbage, carrot (VG)

Side salad, cup, per serve

**\$8.50**

Share platter, per serve

**\$8.50**

Meal-sized bowl, per serve

**\$19.50**

Add roast chicken, 120g or preserved tuna, 95g

**+\$6.50****Savoury bites****\$6.95**

Spanakopita; spinach & cheese triangles (V)  
 Slow-cooked beef & bacon pie, tomato relish  
 Sweet potato fritter, hummus (GF, VG)  
 Chicken, leek & mushroom pies, Kasoundi  
 Beef & Guinness sausage roll, tomato sauce  
 Vegetable crudites, hummus (GF, VG)  
 Smashed pea falafel, tahini (GF, VG)  
 Potato & cauliflower fritter, date chutney (GF, VG)

**Spikes****\$7.50**

Grilled prawn, lemon, gremolata (GF)  
 Chipotle chicken, smoky honey glaze (GF)  
 Lamb kofta & cumin yoghurt (GF)  
 Preserved lemon & green olive chicken (GF)  
 Teriyaki chicken, sticky soy glaze (GF)  
 Crispy fried glazed tofu, house chilli sauce (GF, VG)

**Pita pockets****\$10.95**

Lamb kofta  
 Smashed pea falafel (VG)  
 Chicken, green olive & lemon

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**BUFFET MENUS**

Minimum 15 serves



Our buffet selection lets you design a menu to match your mood and your budget. From \$37.50 per head, delivered ready to serve. Or, where appropriate, we can deliver food on oven-ready trays for reheating. We can arrange chefs and food & beverage service staff if required. Cutlery, crockery and linen are not included but can be provided, hire costs apply. For hot drinks, soft drinks or wine please contact us to discuss. 48 hours notice required when ordering.

**Mains - Protein**

Roasted free range chicken, traybake stuffing, magic gravy	<b>\$18.00</b>
Baharat spiced chicken thigh, lemon & coriander (GF, DF)	
Slow cooked lamb shoulder, babaghanoush (GF, DF)	<b>\$29.00</b>
Confit salmon, walnut Tarator, tahini yoghurt, pomegranate (GF)	
Turmeric barramundi, spiced lentil velvet, hot & sour eggplant (GF, DF)	
Lemongrass prawns (GF)	
Herb roasted porchetta, quince & aioli (GF, DF)	
Crispy skin duck leg, Szechuan caramel, green apple, wombok & chilli slaw (DF)	
Confit duck leg, celeriac purée, grilled red grapes, watercress (GF)	
Slow braised beef cheek, roasted corn cream, chimichurri (GF, DF)	<b>\$33.00</b>
Roasted porterhouse, Bearnaise, sorrel (GF)	<b>\$35.00</b>

**Mains - Vegetarian****\$18.00**

Mediterranean lasagne, seasonal vegetables, mozzarella béchamel (V)
Spanish paella, traditional Bomba rice, paprika, saffron, seasonal vegetables (GF, VG)
Steamed silken tofu, Szechuan chilli oil, black beans, spring onion (VG)
Mexican bean chilli, sour cream, guacamole, tortilla chips (GF, VG)
Baked semolina gnocchi, sugo, thyme roasted mushrooms (V)
Pumpkin curry, roasted peanuts & soft-boiled eggs (V, GF)
Baked ricotta, chilli, honey, green olives (V, GF)

**Sides****\$8.50**

Grilled broccolini, soy sesame dressing, crispy shallots (GF, VG)
Patatas bravas, romesco & herbs (GF, VG)
Roasted chat potatoes, porcini salt (GF, VG)
Roast pumpkin wedges, green tahini, zhoug, pumpkin seed dukkha (GF, VG)
Honey & thyme roasted heirloom carrots, crumbled fetta (V, GF)
Potatoes Boulangere (V, GF)



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## BUFFET MENUS

Minimum 15 serves



### Salads

\$8.50

- Roasted sweet potato, harissa, chickpea & spinach (GF, VG)
- White cabbage, green pea & chilli slaw, radish, mint, parmesan, lemon dressing (V, GF)
- Iceberg wedges, dill, radish, buttermilk & chive dressing (V, GF)
- Fattoush salad, tomatoes, cucumber, sumac, herbs, fried pitta (VG)
- Charred cauliflower, pine nuts, currants & parsley, allspice dressing (GF, VG)
- Asian mixed cabbage slaw, sesame dressing (GF, VG)
- Green papaya, peanut & mint (GF)
- Blackbean, corn & avocado salad (GF, VG)
- Classic Caesar; bacon, croutons, anchovy dressing
- Cucumber, ginger & sesame (V, GF)
- Pear, salted ricotta & baby kale (V, GF)
- Roast potato, honey mustard dressing (V, GF)

### Extras

\$5.00

- Bread rolls & cultured butter
- Red onion focaccia
- Steamed bao buns
- Steamed rice (GF)
- Turkish bread
- Cheese & chilli corn bread

### Desserts

\$8.50

- Pear & almond tart, honey marscapone
- Dark chocolate mousse cups, chocolate soil (GF)
- Individual pavlova, vanilla Chantilly, seasonal fruit (GF)
- Vanilla panna cotta cup, caramel syrup, pomegranate gel (GF)
- Apple streusel cup, whipped coconut chantilly (VG)

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## PLATED MENU

Minimum 15 serves

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When you want to pull out all the stops and create your own premium dining experience, our in-house menu fits the bill. Our experienced chefs and waitstaff will ensure that you and your guests enjoy a relaxed and seamless presentation of wine and food.

**1 Course plated \$60pp** (Alternate drop \$70pp)

**2 Course plated \$80pp** (Alternate drop \$90pp)

**3 Course plated \$95pp** (Alternate drop \$105pp)

### Entrée

Crisp pork belly, Szechuan caramel, green apple & wombok slaw (GF, DF)

Juniper cured ocean trout, whipped lemon creme fraiche, pickled baby cucumbers, dill (GF)

Pappardelle, chilli sugo, pangrattato, fried basil (V)

Kingfish tostada, avocado cream, roasted corn salsa, green chilli & lime dressing (DF)

Burrata, heirloom tomato salad, pickled green chilli, ash salt, chilli oil, grissini (V)

### Main (inc bread rolls & cultured butter)

Slow braised beef cheek, roasted cauliflower cream, pickled vegetable salad, chimichurri (GF)

Scorched barramundi, caponata, saffron aioli, crispy kale (GF, DF)

Confit salmon, tahini yoghurt, walnut tarator, pomegranate (GF)

Slow braised lamb shoulder, grilled eggplant, broadbean, pea mint & barberry salad (GF, DF)

Char grilled free range chicken, pomme mousseline, magic gravy, watercress

Spiced roasted pumpkin, tahini yoghurt, pepita tarator, pomegranate (V, GF)

Ricotta gnudi, puttanesca, pangrattato, fried basil (V)

Turmeric roasted cauliflower, lentil velvet, cashew & coconut curry (GF, VG)

Potato terrine, ricotta, broad beans, pea & mint (GF, V)

### Side

Roasted sweet potato, spring onion, chilli oil (GF, VG)

Charred broccolini, yoghurt, toasted pepitas (GF, V)

White cabbage, green pea & chilli slaw, radish, mint & parmesan (GF, V)

Roasted cocktail potatoes, fennel, chilli salt (GF, VG)

Spring leaf salad, pickled red onion, radish, Manchego, sherry vinaigrette (GF, V)

### Dessert

Vanilla panna cotta, pomegranate granita (GF)

Pineapple tatin, coconut sorbet, macadamia crumble

Fig & almond frangipane, honey marscapone

Raspberry creme caramel, pistachio (GF)

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**CANAPÉS***Minimum 10 items*

<b>Bites</b>	<b>\$6.95</b>	<b>Spikes</b>	<b>\$7.50</b>
Char Sui duck, pressed rice, cucumber & sesame (GF)		Grilled prawn, lemon, gremolata (GF)	
Caesar salad tart		Chipotle chicken, smoky honey glaze (GF)	
Smoked salmon & horseradish choux pastry		Lamb kofta & cumin yoghurt (GF)	
Spring green tarts, parmesan cream (V)		Preserved lemon & green olive chicken (GF)	
Roast pork bao, Szechuan caramel, cucumber		Teriyaki chicken, sticky soy glaze (GF)	
Prosciutto & mozzarella arancini		Crispy fried glazed tofu, house chilli sauce (GF, VG)	
Pea & fontina arancini (V)			
Mini beef & Guinness sausage rolls		<b>Snacks</b>	<b>\$9.50</b>
Cheese & jalapeno empanada (V)		Popcorn chicken, Szechuan salt, chilli mayo (GF)	
Smashed pea falafel, tahini dressing (GF, VG)		Popcorn cauliflower, Szechuan salt, chilli mayo (GF, VG)	
		Herb crumbed fish & chips	
<b>Mini Sliders</b>	<b>\$7.50</b>	Burger Royale & chips	
Caprese; tomato, basil, fior di latte cheese (V)			
BLT; bacon, lettuce, tomato		<b>Desserts</b>	<b>\$8.50</b>
Prawn cocktail		Vanilla panna cotta, caramel, pomegranate gel (GF)	
Herb crumbed fish & tartare sauce		Dark chocolate mousse cups, chocolate soil (GF)	
Burger Royale; special sauce, American cheese		Eton mess (smashed meringue, berries, cream)	
Korean fried chicken, gochujang mayo, pickled daikon		Apple streusel, whipped coconut chantilly (VG)	
Fried potato & cauliflower fritter, tamarind glaze		Petit fours	

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**BEVERAGE PACKAGES***Minimum 15*

All beverage packages require an RSA certified staff member for the event. One food & beverage attendant per 30 people

**#1 The Starting Gate****One Hour: \$25**

\$5 per person per hour following. Select three wines.

*The fruit for these wines is sourced from various pristine, hand-tended vineyards in South Australia. Only the best fruit is selected by multi award winning wine maker, Peter Dawson.*

Grower's Gate Sparkling Brut  
Grower's Gate Sauvignon Blanc  
Grower's Gate Chardonnay  
Grower's Gate Cabernet Sauvignon  
Grower's Gate Shiraz  
Local beer  
Soft drinks

**#3 Cult****One Hour: \$45**

\$5 per person per hour following. Select five wines.

*These wines are being poured in Melbourne's coolest wine bars and restaurants.*

Andre Delorme, Cremant de Bourgogne - France  
Stift Göttweig Messwein Grüner Veltliner - Austria  
Inkwell Viognier - McLaren Vale  
Vino Atletico, Chardonnay - Macedon  
Onannon, Pinot Noir - Mornington Peninsula  
Head 'The Contrarian' Shiraz - Barossa  
SC Pannell, Tempranillo Touriga - Adelaide Hills  
Beer: Napoleone Brewers, Helles Lager - Yarra Valley  
Soft drinks

**#2 Local Heroes****One Hour: \$35**

\$5 per person per hour following. Select four wines.

*This selection is sourced entirely from Victorian vineyards. We make great wines in the state and we like to keep those wine miles down.*

Stewart & Prentice 'Cuvee Celebration' - Gippsland  
Punt Road, Pinot Gris - Yarra Valley  
Bannockburn, 1314AD Blanc - Geelong  
Livewire, Chardonnay - Geelong  
Ros Ritchie, Rose - Mansfield  
Nunc, Pinot Noir - Yarra Valley  
Toolangi, Shiraz - Yarra Valley  
Balgownie 'Black Label' Cabernet - Bendigo  
Beer: Two Birds, Pale Ale  
Coldstream Cider  
Soft drinks

**#4 Classic****One Hour: \$55**

\$5 per person per hour following. Select five wines.

*A selection of the best known varieties by region, by well known producers - hands down classics.*

Stefano Lubiana, Brut Reserve - Derwent Valley  
Grosset 'Springvale' Riesling - Clare Valley  
Geoff Weaver, Sauvignon Blanc - Adelaide Hills  
Seville Estate, Chardonnay - Yarra Valley  
Farr Rising, Pinot Noir - Geelong  
Glaetzer, Bishop Shiraz - Barossa  
Cullen, Cabernet Merlot - Margaret River  
Beers: Imported & Craft  
Soft drinks

**#5 Work With Me****POA**

*Formerly a sommelier of 25 years, our director Jane Semple can tailor a package to suit your style.*

**Hire**

Service staff (minimum 3 hours)

**\$60 p/h**

Glassware (flute, premium wine glass, highball) **\$10.00 pp**

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## TERMS & CONDITIONS

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Online ordering is available at [goodiegroup.com](http://goodiegroup.com) For further enquiries email [eat@goodiegroup.com](mailto:eat@goodiegroup.com).

A minimum of 24 hours is usually required for orders. If you have an urgent requirement please get in touch with us, we can often make things happen. A VIP surcharge will apply for late orders.

We deliver between 8:30am and 5:00pm weekdays. Deliveries can be requested outside these hours, including weekends, additional charges apply. Minimum orders are \$250, orders under \$250 will attract a \$25 minimum order fee. All CBD orders above \$250 are delivered for \$15, inner city suburbs from \$25.

We can cater for most dietary requirements (when required to be boxed and labelled separately a \$8 surcharge applies).

Where possible, we avoid disposable packaging. Our timber boxes are handmade locally and will be collected from you by our couriers, usually within 48 hours. Please ensure they're ready for collection. Any unretreivable boxes will be charged at \$35 each.

For regular corporate catering (under \$1,500) payments for all orders must be made at least two business days prior to delivery unless you are an approved account holder. Payment methods include Visa, Mastercard, Amex (fees apply) and EFT. If you are ordering catering for a third party and they are responsible for settling the account, the order must be paid for in full prior to delivery.

Our payment terms are as follows:

Payment is required at the time of ordering to confirm your order, unless you are a pre-approved account customer. Account customer payments must be received no later than 7 days after the date of invoice. Please note that the hospitality industry has been financially devastated by the pandemic, complying with our payment terms is critical.

Any regular corporate catering cancelled less than 2 business day prior to the delivery date must be paid for in full.

For corporate or private events over \$1,500, a 50% deposit is required to secure your booking. The balance is required 72 hours prior to the event date. Any cancellations less than 72 hours prior to the event date must be paid for in full.

Guest numbers and dietaries can be confirmed 2 business days prior, we are happy to accommodate variations in numbers where possible, but if numbers are reduced significantly and we have incurred costs, charges will apply.

Goodie offers a satisfaction guarantee service. If you are unhappy with our service or product please get in touch.

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**Food Safety:** *All food should be stored safely and, if not refrigerated below 5C, or heated above 65C, consumed within 2 hours of delivery. After 2 hours, all food not consumed can be refrigerated for later consumption. Any food not consumed within 4 hours cannot be refrigerated or reheated and must be disposed of.*

**Food allergies:** *Specific requirements ie. allergies, religious observations and strong preferences are individually packed and labelled. Goodie Group will take all care to ensure dietary requirements are met. Please note that we operate a commercial kitchen which employs the use of nuts, gluten, sesame, seafood, fish, eggs and other common allergens. We cannot guarantee that cross contamination will not occur. Although we will endeavour to assist to the best of our ability, due to the serverity of some allergies or intolerances we may not be able to comply.*

Dietries - GF: gluten-free, V: vegetarian, VG: vegan, DF: dairy free, FM: low FODMAP, HL; Halal, NUT FREE

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