

BREAKFAST, MORNING & AFTERNOON TEA

Minimum 10 items / per flavour



Sweet items	\$5.95	Savoury items	\$6.95
Assorted mini fruit danish		Free-range 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 (GF, V)	
Strawberry cheesecake muffins		Cheddar & chive muffins (V)	
Blueberry & lime muffins (GF)		Sweet potato & chickpea fritters (GF, VG)	
Chia seed & coconut pudding cup (GF, VG)		Mini ham & cheese croissants	
Yoghurt cup, fruit compote & granola (GF)		Mini tomato & cheese croissants (V)	
Mini plain croissants		Sesame & green olive power bar (GF, V)	
Cakes	\$5.95	Hummus & crackers (GF, VG)	
Wattleseed & Davidson plum lamington		Spiced mixed nuts (GF, VG)	
Sticky ginger teacake, brown sugar icing		Mini sliders	\$7.50
Single origin chocolate brownie (GF)		Smoked salmon, horseradish cream	
Pistachio & raspberry friand (GF)		Caprese; tomato, basil, fior di latte cheese (V)	
Passionfruit & white chocolate puff		BLT; bacon, lettuce, tomato	
Lemon drizzle cake (GF)		Beverages	
Mini Basque cheesecake (GF)		Fresh juice, 2L	\$12.50
Virtue cookie (VG, GF, NUT FREE)		Orange, apple, cranberry, pineapple	
Dark chocolate tart		<i>Simple Juicery</i> natural juices, 325ml	\$6.00
Chocolate chip cookie		<i>Tiro</i> flavoured mineral water, 330ml	\$6.00
Banana & sour cream cake		<i>Splitrock</i> sparkling/still mineral water, 750ml	\$12.00
Roasted pear & buttermilk cake		<i>Quists Fresh Batch</i> coffee, <i>Elmstock</i> teas (Airpots),	
Fresh fruit		full-cream, skim & soy, sugar, biocups, spoons pp	\$7.00
Fresh fruit skewers	each \$5.95	Working Day Beverage package	pp \$19.00
Fresh fruit platter	each \$9.50	<i>Continuous replenishment of the above beverages for workshops, conferencing, seminars (minimum 15 pax)</i>	

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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. Chef's selection 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 & wraps: 2 halves per round

– Mini rolls: 1.5 per round

Your selection **\$13.50**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
 Crumbed chicken, special sauce, American cheese, pickles
 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) **\$7.00****Cheese Board** *each* **\$16.50**

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

Mezze Platter *each* **\$16.50**

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

Antipasto

Prosciutto, gnocco fritto, salami, whipped herb ricotta/ broad bean/pea/mint, giardiniera, olives, fior di latte/ heirloom tomatoes/basil, rosemary & 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 or preserved tuna **+\$6.50****Savoury bites****\$6.95**

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

Spikes**\$7.50**

Herb-crumbed fish, tartare sauce
 Glazed tofu, sweet chilli sauce (GF, VG)
 Chipotle chicken, smoky honey glaze (GF)
 Lamb kofta, cumin yoghurt (GF)
 Beef bulgogi balls, sticky honey soy glaze, pinenuts (GF)

Mac 'n' cheese cup**\$8.50****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**\$18.00**

Roast free range chicken, traybake stuffing, magic gravy

Baharat spiced chicken thigh, lemon & coriander (GF, DF)

Slow cooked lamb shoulder, babaghanoush (GF, DF)

\$29.00

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

Turmeric barramundi, spiced lentil velvet, hot and 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)

\$33.00

Roasted beef fillet, Bearnaise, sorrel (GF)

\$39.00**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 (GF, V)

Baked ricotta, chilli, honey, green olives (GF, V)

Sides**\$8.50**

Grilled broccolini, soy sesame dressing, crispy shallots (V, DF)

Patatas bravas, romesco & herbs (GF, VG)

Roasted chat potatoes, porcini salt (GF, VG)

Roast pumpkin wedges, green tahini, zhoug, pumpkin seed dukkha (GF, V)

Honey & thyme roasted heirloom carrots, crumbled fetta (GF, V)

Potatoes Boulangere

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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 (GF, V)
- Iceberg wedges, dill, radish, buttermilk & chive dressing (GF, V)
- Fattoush salad, tomatoes, cucumber, sumac, herbs, fried pitta (VG)
- Charred cauliflower, pine nuts, currants & parsley, allspice dressing (GF, V)
- Asian mixed cabbage slaw, sesame dressing (GF, VG)
- Blackbean, corn & avocado salad (GF, VG)
- Classic Caesar; bacon, croutons, anchovy dressing
- Cucumber, ginger & sesame (GF, V)
- Pear, salted ricotta & baby kale (GF)
- Roast potato, honey mustard dressing (GF)

Extras

\$5.00

- Bread rolls & cultured butter
- Red onion focaccia
- Steamed bao buns
- Steamed rice
- 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

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)

Fried polenta cake, roasted corn cream, grilled corn salsa, lime dressing (GF, VG)

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)

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

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

Potato terrine, Broadbean tahini, pea, broadbean, mint and barberry salad (GF, VG)

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)

Coconut Panna cotta, streusel, berry compote (GF, VG)

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CANAPÉS*Minimum 10 items*

Bites	\$6.95	Spikes	\$7.50
Char Sui duck, pressed rice, cucumber & sesame (GF)		Grilled prawn skewer, lemon and gremolata (GF)	
Caesar salad tart		Chipotle chicken (GF)	
Smoked salmon & horseradish choux pastry		Lamb kofta & cumin yoghurt (GF)	
Spring green tarts, parmesan cream (V)		Beef bulgogi balls, sticky honey soy glaze, pinenuts (GF)	
Roast pork bao, szechuan caramel, cucumber		Teriyaki chicken (GF)	
Prosciutto & mozzarella arancini		Glazed tofu, sweet chilli sauce (GF, VG)	
Mini beef & Guinness sausage rolls			
Cheese & jalapeno empanada (V)		Snacks	\$9.50
Smashed pea falafel, hummus (GF, VG)		Popcorn chicken, szechuan salt, chilli mayo (GF)	
		Popcorn cauliflower, szechuan salt, chilli mayo (GF, VG)	
Mini Sliders	\$7.50	Herb crumbed fish & chips	
Caprese; tomato, basil, fior di latte cheese (V)		Burger Royale & chips	
BLT; bacon, lettuce, tomato			
Prawn cocktail		Desserts	\$8.50
Herb-crumbed fish & tartare sauce		Vanilla panna cotta, caramel, pomegranate gel (GF)	
Burger Royale; special sauce, American cheese		Dark chocolate mousse cups, chocolate soil (GF)	
Crumbed chicken, special sauce, American cheese, pickles		Eton mess (smashed meringue, berries, cream)	
Fried potato & cauliflower fritter, tamarind glaze (V)		Apple streusel, whipped coconut chantilly (VG)	
		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: \$20**

\$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: \$40**

\$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
 Inkwel 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: \$30**

\$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: \$50**

\$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)

\$62.00p/h

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

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TERMS & CONDITIONS



Online ordering is available on our website goodiegroup.com, or via our online shopping cart at goodiegroup.foodstorm.com For further enquiries telephone (03) 9917 8078; or email: 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 are delivered for \$15, inner city suburbs from \$25.

A range of menu items has been developed to address several common dietary requirements. An \$8 fee will apply for each individually packed and labelled box when required. Goodie Group recommends that attendee general preferences are not packed and labelled separately.

Where possible, we avoid disposable packaging. Our timber boxes are handmade locally and collected by our couriers. Please ensure they're available for collection at the nominated time. Any unretrievable boxes will be invoiced 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 at this time.

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.

All prices are inclusive of GST.

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 i.e. 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 severity of some allergies or intolerances we may not be able to satisfy all requirements.

Dietaries - GF: gluten-free, V: vegetarian, VG: vegan, DF: dairy free, FM: low FODMAP

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