

BREAKFAST, MORNING & AFTERNOON TEA

Minimum 10 items per flavour

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Sweet items	\$5.95	Savoury items	\$6.95
Assorted mini fruit danish		Egg & bacon tart	
Chewy quinoa bar (GF, VG, NF)		Roasted cherry tomato & feta tart (V)	
Strawberry cheesecake muffin		Potato roesti, smoked salmon, crème fraîche (GF)	
Scones, jam & cream		Potato roesti, Spring greens, crème fraîche (V, GF)	
Yoghurt cup, fruit compote, crispy rice granola (GF, NF)		Cheddar & chive muffin (V)	
Tapioca pudding cup (DF, GF, VG)		Mini ham & cheese croissant	
Bircher muesli cup (DF, VG)		Mini tomato & cheese croissant (V)	
Mini almond croissant		Mini frittata; bacon & feta (GF)	
Mini chocolate croissant		Mini frittata; roasted vegetable (V, GF)	
Cakes	\$5.95	Mini sliders	\$7.50
Sticky ginger teacake, brown sugar icing		Smoked salmon, horseradish cream	
Single origin chocolate brownie (GF)		Tomato, basil, fior de latte cheese (V)	
Almond berry friand (GF)		BLT; bacon, lettuce, tomato	
Passionfruit & white chocolate puff		Mushroom, spinach, relish (VG, GF)	
Lemon drizzle cake (GF)			
Mini Basque cheesecake (GF)		Beverages	
Virtue cookie; seeds & dried fruit (VG, GF, NF)		Market Juice, cold pressed - Orange, apple, pineapple, strawberry/apple, glowing green	2L \$12.50
Chocolate chip cookie			300ml \$6.50
Portuguese tart		Capi plain sparkling water	750ml \$9.00
Vegan brownie bites (GF, VG)		Capi plain & flavoured sparkling water	250ml \$6.00
Fresh fruit			
Fresh fruit spikes	per serve \$5.95	Fresh Batch coffee, Tea Drop teas (Airpots)	pp \$7.00
Fresh fruit platter	per serve \$9.50	Inc full-cream, skim, soy, sugar, biocups, spoons	
		Working Day Beverage Package/single session	pp \$10.00
		Working Day Beverage Package/all day	pp \$19.00
		Continuous replenishment of the above beverages for workshops, conferencing, seminars (minimum 15 pax)	

goodieEmail eat@goodiegroup.com Tel 03 9917 8078
All prices 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, carrot, cucumber, mayonnaise
 Double-smoked ham, cheese, tomato, grain mustard
 Corned beef, swiss cheese, Russian dressing
 Turkey, swiss cheese, mayo & cranberry sauce
 Chicken, cucumber, dill mayonnaise
 Sopressa salami & olive tapenade
 Devilled egg & cos lettuce (V)
 Roast harissa pumpkin, capsicum, vegan feta (VG)
 Garden salad, vegan mayo (VG)

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.***Mini Sliders \$7.50**

Burger Royale; special sauce, American cheese
 Crumbed chicken, American cheese, slaw
 Mushroom, spinach & relish (GF, VG)
 Poached lobster & prawn **\$8.50**

Mini rice paper rolls, assorted (GF, VG option) \$5.00**Sushi bites, assorted, 3 per serve (GF, VG option) \$7.00****Cheese Board pp \$16.50**

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

Mezze Platter pp \$16.50

Merguez (spicy lamb sausage), hummus & dukkah, falafel, kofta, baba ganoush, house made pickles, olives, pita bread

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

Beetroot, carrot, pomegranate, apple & walnut (GF, VG)
 Broccoli tabbouleh: quinoa, cranberry & seeds (GF, VG)
 Mediterranean; cucumber, tomato, olives, feta (V, GF)
 Roast potato, honey mustard dressing (V, GF)
 Asian chicken; cabbage, carrot, red onion, chilli (GF, DF)
 Ancient grain; mixed grains, feta, almonds, currants (V)
 Californian; spinach, quinoa, pumpkin, avocado (GF, VG)
 Pumpkin lentil, feta, spinach red onion (V, GF)
 Moroccan eggplant, chickpea (V, GF)
 Roasted cauliflower, radicchio, rocket, red onion (V, GF)
 Thai beef, cabbage, carrot, onion, cucumber, chilli (DF)
 Side salad, cup, per serve **\$8.50**
 Share platter, per serve **\$8.50**
 Meal-sized bowl, per serve **\$16.50**
 Add roast chicken 120g or poached salmon 80g **+\$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
 Mini beef & Guinness sausage rolls, tomato sauce
 Smashed pea falafel, hummus (GF, VG)
 Moroccan vegetable mini sausage roll (GF, VG)

Spikes \$6.00

Grilled prawn, lemon, gremolata (GF)
 Chipotle chicken, smoky honey glaze (GF)
 Lamb kofta & cumin yoghurt (GF)
 Teriyaki chicken, sticky soy glaze (GF)
 Glazed tofu; lime, chilli, garlic, sesame (GF, VG)

Pita pockets \$10.95

Lamb kofta
 Smashed pea falafel (VG)
 Spicy chicken

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BUFFET MENUS

Minimum 15 serves



Our buffet selection lets you design a menu to match your mood and your budget, and it's delivered ready to serve. Or, where appropriate, we can deliver food on oven-ready trays for reheating. We can also 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**\$24.95**

Marinated roasted chicken, green olive, chorizo, Pedro Ximenez sauce
 Roasted sirloin of beef with horseradish demi glaze
 Roasted salmon fillet, white bean & fennel cassoulet (GF)
 Slow cooked lamb shoulder, salsa verde (GF)
 Slow cooked pork belly, spiced apple glaze (GF)
 Turmeric & coconut fish curry (GF)
 Whole roasted chicken, herb mousseline stuffing
 Italian meatballs, tomato salsa, cheesy polenta
 Marinated sticky pork belly curry, naan wafers
 Chilli coconut poached chicken, vermicelli noodles, coconut dressing (GF, served cold)
 Mexican beef chilli, sour cream, guacamole, tortilla chips
 Rich beef lasagne

Mains - Vegetarian**\$18.00**

Mediterranean lasagne, seasonal vegetables, mozzarella béchamel (V)
 Spanish paella, traditional Bomba rice, paprika, saffron, seasonal vegetables (GF, VG)
 Seasonal vegetable curry (V)
 Mexican capsicum & bean chilli, sour cream, guacamole, tortilla chips (GF, VG)
 Pumpkin curry, roasted peanuts & boiled eggs (V, GF)
 Cauliflower & cheese ravioli, cauliflower cream sauce, toasted almonds (V)
 Miso glazed eggplant & soba noodle salad (VG, served cold)

Sides**\$8.50**

Grilled broccolini, soy sesame dressing, crispy shallots (VG)
 Potato gratin (GF)
 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 Boulangère (GF, VG)

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BUFFET MENUS

Minimum 15 serves



Salads

\$8.50

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

Charred cauliflower, pine nuts, currants & parsley, allspice dressing (GF, VG)

Blackbean, corn & avocado salad (GF, VG)

Classic Caesar; bacon, croutons, anchovy dressing

Pear, salted ricotta & kale (V, GF)

Roast potato, honey mustard dressing (V, GF)

Leafy greens, pickled onions, Manchego cheese (V, GF)

Beetroot, carrot, pomegranate, apple & walnut (GF, VG)

Broccoli tabbouleh; quinoa, cranberry & seeds (GF, VG)

Mediterranean; cucumber, tomato, black olives, feta (V, GF)

Ancient grain; mixed grains, feta, almonds, currants (V)

Pumpkin, lentil, feta, spinach red onion (GF)

Moroccan eggplant, chickpea (V, GF)

Roasted cauliflower, turmeric, radicchio, rocket, red onion (V, GF)

Extras

\$5.00

Bread rolls & cultured butter

Steamed rice (GF, VG)

Garlic focaccia

Mini Dessert Cups

\$8.50

Passionfruit & mango meringue (GF)

Chocolate Malteser mousse

Coconut mousse, raspberry & chocolate (GF, VG)

Vanilla cheesecake, crushed berries

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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 crème fraîche, 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*

Bites	\$5.50	Bao buns	\$7.50
Char Sui duck, pressed rice, cucumber & sesame (GF)		Mushroom bao, hoisin, hot slaw (VG)	
Caesar salad tart		Roast pork bao, Szechuan caramel	
Potato roesti, smoked salmon, crème fraîche (GF)		Sticky chicken bao	
Prosciutto & mozzarella arancini		Asian spiced tofu bao (VG)	
Pumpkin & feta arancini (V, GF)			
Mini beef & Guinness sausage rolls		Spikes	\$6.00
Cheese & jalapeno empanada (V)		Grilled prawn, lemon, gremolata (GF)	
Smashed pea falafel, hummus (GF, VG)		Chipotle chicken, smoky honey glaze (GF)	
Moroccan vegetable mini sausage roll (GF, VG)		Lamb kofta & cumin yoghurt (GF)	
Kingfish ceviche, corn crisp, cumin chilli salt		Teriyaki chicken, sticky soy glaze (GF)	
Crispy polenta, cauliflower cream (V, GF)		Glazed tofu; lime, chilli, garlic, sesame (GF, VG)	
Corn soufflé (V)			
Bigger Bites	\$6.95	Mini Sliders	\$7.50
Spanakopita; Spinach & cheese triangles (V)		Tomato, basil, fior de latte cheese (V)	
Peking duck pancake		BLT; bacon, lettuce, tomato	
Slow-cooked beef & bacon pie, tomato relish		Prawn cocktail	
Chicken, leek & mushroom pies, Kasundi		Burger Royale; special sauce, American cheese	
Seared beef crostini		Crumbed chicken, American cheese, slaw, pickles	
		Lobster & prawn roll	\$8.50

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BEVERAGE PACKAGES

Minimum 15



All beverage packages require an RSA certified staff member for the event. We usually recommend 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

Beverage & Canapé packages

From : \$41.50

Consider one of our combined packages with a selection of canapés matched to your beverage selection.

Hire

Service staff (minimum 3 hours) p/h \$62

Glassware (flute, premium wine glass, highball) p/p \$10

#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



TERMS & CONDITIONS



Online ordering is available at goodiegroup.com For further enquiries 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 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 unretrievable boxes will be charged at \$35 each.

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. 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.

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 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 severity of some allergies or intolerances we may not be able to comply.*

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

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