2025 MENU # 273

BREAKFAST, MORNING & AFTERNOON TEA

Minimum 10 items per flavour

• • •

Sweet items \$5.95 Savoury items \$6.95

Assorted mini fruit danish Chewy quinoa bar (GF, VG, NF)

Sweet muffin

Scones, jam & cream

Yoghurt cup, fruit compote, crispy rice granola (GF, NF)

Tapioca pudding cup (*DF*, *GF*, *VG*) Bircher muesli cup (*DF*, *VG*)

Mini almond croissant

Mini chocolate croissant

Egg & hacon tart

Egg & bacon tart

Roasted cherry tomato & feta tart (V)

Potato roesti, smoked salmon, crème fraîche (*GF*) Potato roesti, Spring greens, crème fraîche (*V, GF*)

Cheddar & chive muffin (V)
Mini ham & cheese croissant

Mini tomato & cheese croissant (V) Mini frittata; bacon & feta (GF)

Mini frittata; roasted vegetable (V. GF)

Cakes \$5.95 Mini sliders \$7.50

Chocolate brownie (*GF*)
Almond berry friand (*GF*)

Virtue cookie; seeds & dried fruit (VG, GF, NF)

Chocolate chip cookie

Portuguese tart

Vegan brownie bites (GF, VG)

Smoked salmon souffle & dill pesto Tomato, basil, fior de latte cheese (V)

BLT; bacon, lettuce, tomato

Mushroom, spinach, relish (VG, GF)

Beverages

Market Juice, cold pressed - Orange, apple, pineapple, strawberry/apple, glowing green 2*L* \$12.50

300ml **\$6.50**

Capi plain & flavoured sparkling water 250ml **\$6.00**

Fresh fruit

Fresh fruit spikes per serve \$5.95
Fresh fruit platter per serve \$9.50
Fruit salad cups per serve \$5.95

Fresh Batch coffee, Tea Drop teas (Airpots) pp \$7.00 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)



ALL DAY, EVERYDAY

Minimum 10 items per flavour

Sandwiches, mini rolls & wraps

\$11.95

Our best-selling selection rotates frequently. Daily menu may include:

Double-smoked ham, cheese, tomato, grain mustard Corned beef, Swiss cheese, Russian dressing Turkey, Swiss cheese, mayo & cranberry sauce Chicken, cucumber, dill mayonnaise Roast beef, dijon, Swiss cheese Chicken caesar; ranch, bacon, parmesan Turkey club; bacon, Swiss cheese Devilled egg & cos lettuce (V) Roast harisssa 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	\$13.50
Your selection	\$13.50
Gluten free sandwiches	\$13.50
Vegan sandwiches	

We are happy to discuss any other dietary requirements.

Mini Sliders	\$7.5	0

Burger Royale; special sauce, American cheese Crumbed chicken, American cheese, slaw Mushroom, spinach & relish (GF, VG)

Poached lobster & prawn roll \$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

pp **\$16.50** Mezze Platter

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) 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)

White cabbage, green pea & chilli slaw

Garden; seasonal fresh vegetables (GF, VG)

Greek; cucumber, tomato, capsicum, olives (GF, V)

Caesar, streaky bacon, croutons, parmesan, egg

Caribbean; quinoa, red grapes, spiced chicken (GF, DF)

Potato; sour cream, pickles, parsley(*GF*) Black bean, corn & avocado salad (GF, VG)

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
	\$6.95
	Ψ0.93

Savoury bites

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)



BUFFET MENUS

Minimum 8 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 \$24.95

Marinated roasted chicken, green olive, chorizo, Pedro Ximenez sauce

Roasted sirloin of beef with horseradish demi glaze

Roasted salmon fillet flaked over saffron infused fennel & green peas (GF)

Slow cooked lamb shoulder with Tuscan potatoes, salsa verde (GF)

Crispy lemon scented chicken pieces with traditional baked potato gratin (GF)

Mild Sri Lankan chicken curry with a side of steamed rice & lentils (GF)

Rich slow braised beef goulash with a creamy herb pomme puree (GF)

Rich beef lasagne

Vegetarian lasagne (V)

Seasonal vegetable curry (V)

Spinach & ricotta tortellini with a tomato, olive and spinach sauce (V)

Sides \$8.50

Broccolini sautéed with garlic & lemon zest (VG, GF)

Hot jacket potato with sides (GF)

Mac & cheese (V)

Golden roasted potatoes with balsamic baby onions (DF, GF, V)

Green beans, Spanish onion, feta & olives (GF, V)

Vegetarian quiche (V)

Quiche lorraine



BUFFET MENUS

Minimum 8 serves

• • •

Salads \$8.50

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

Garden; lettuce, tomato, cucumber, carrot, red onion, radicchio, parsley, capsicum, lemon dressing

Greek; cucumber, tomato, capsicum, red onion, lettuce, Kalamata olives, lemon dressing (GF, V)

Caesar; cos lettuce, streaky bacon, croutons, parmesan, boiled eggs

Asian chicken slaw; red & green cabbage, red onion, chilli, chicken larb, peanuts, black sesame seeds

Thai beef; red & green cabbage, carrot, red onion, cucumber, chilli, tender beef, peanuts, black sesame seeds

Caribbean; red cabbage, carrot, rocket, quinoa, red grapes, parsley, cucumber, Caribbean spiced chicken thighs

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

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

Potato; sour cream, pickles, parsley, spring onions & spices

Moroccan spiced chickpea & eggplant, red onion, brown rice, pomegranate, mint yoghurt (V, GF)

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

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

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

Leafy greens, pickled red onion, radish, cherry tomatoes with manchego cheese

Chilled soba noodle, miso glazed eggplant, wakame & toasted sesame

Blackbean, corn & avocado salad (GF, VG)

Smashed cucumber salad, ginger, soy & sesame

Leafy greens, pickled red onion, radish

Mini Dessert Cups \$8.50

Passionfruit & mango meringue (GF)

Berry cheesecake

Caramel Biscoff

Chocolate Malteser mousse

Chocolate brownie (VG, GF)



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)	
Potato roesti, smoked salmon, crème fraîche (GF	")	Char Sui Pork	
Potato roesti, spring greens, crème fraîche (GF, V	G)	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		Honey, soy & sesame glazed chicken (GF)	
Crispy polenta, cauliflower cream (V, GF)		Glazed tofu; lime, chilli, garlic, sesame (GF, VG)	
Corn soufflé (V)			
Bigger Bites Spanakopita; Spinach & cheese	\$6.95	Mini Sliders Tomato, basil, fior de latte cheese (V)	\$7.50
triangles (V)		BLT; bacon, lettuce, tomato	
Peking duck pancake		Prawn cocktail	
Slow-cooked beef & bacon pie, tomato relish		Burger Royale; special sauce, American cheese	
Chicken, leek & mushroom pies, Kasundi		Crumbed chicken, American cheese, slaw, pickles	
Seared beef crostini		Lobster & prawn roll	\$8.50

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).

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 a 50% deposit is required to secure your booking. The balance is required 72 hours prior to the event date. Any cancellations less that 72 hours prior to the event date must be paid for in full. Guest numbers and dietaries can be confirmed 4 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. 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 serverity of some allergies or intolerances we may not be able to comply.

