

Nosh To Gather



“A share of our favourites at your convenience”

From \$59.50 Per Guest

TO SHARE

Boneless creole chicken | southern butter, white BBQ sauce (gf)

Angus porterhouse steak | chimichurri (gf)

18-hour pulled pork | chermoula rub

SIDES & SALADS

Roast potatoes | gremoulata & herbs (gf, vg)

Macaroni cheese | bechamel, cheese crust (v)

Chickpea & cous-cous | toasted almonds, soft herbs (v)

Chicken Schnitzel salad | leafs, tomato, honey mustard dressing

ACCOMPANIMENTS

Dinner rolls | salted butter portions

Compostable | serving trays, cutlery, plates & serviettes

Alternate Main Meal Selections



PROTEINS

Roast scotch fillet | sea salt, cracked pepper (gf, df)

Asian beef short ribs | Chinese master stock, herbs (gf)

Baked barramundi | curry leaf butter (gf)

Romesco chicken breast | pickled onion, almonds (gf)

Pork belly | apple sauce & gravy (gf)

Boneless rolled chicken | honey, saffron, rosemary & lemon (gf, df)

Baked leg ham | traditional honey glaze (gf)

Roast turkey breast | cranberry sauce (gf, df)

Roast lamb | garlic, rosemary (gf, df)

Char sui pork | ginger, scallions (gf, df)

SIDES

Baked potatoes + sour cream | olive oil, sea salt, chives (gf, v)

Macaroni cheese | bechamel, cheese crust (v)

Roast pumpkin | paprika seasoning (gf, v)

Honey carrots | steamed, honey & sesame (gf)

Buttered peas | gremolata (gf, v)

Roast potatoes | gremolata & herbs (gf, v)

Sweet corn kernels | sweet, juicy kernels (gf, v)

Country potato bake | Sautéed onion, mustard cream (gf)

Cauliflower gratin | bechamel, cheese (gf, v)

Roast veggies | seasonal (gf, vg)

Alternate Main Meal Selections



SALADS

Cos leaf & parmesan | evoo, honey mustard dressing (gf, v)

Tomato & Stracciatella | Basil, evoo (gf, v)

Green garden | seasonal leaves French vinaigrette (gf, v)

Caesar | bacon, parmesan, classic dressing (gfo)

Spinach & avocado | roast peppers, Danish fetta (gf)

Rocket, pear & parmesan | toasted almond, blue cheese dressing (gf)

Pumpkin, rocket, beet & feta | Danish fetta, balsamic vinaigrette (gf)

Spiced Cauliflower & broccoli | currants, warm spices, yoghurt dressing (gf)

Coleslaw | creamy, traditional (gf)

Potato & egg | chives, aioli, mustard (gf)

Chickpea & cous-cous | toasted almonds, soft herbs (v)

Mediterranean pasta | roast peppers, olives- bright basil dressing (v)

Legume & citrus | mixed beans - light vinaigrette (gf, v)

Beetroot & horseradish | basil, aioli (gf, v)

Potato & bacon | dill, horseradish, mustard (gf)

Greek Salad | feta- bright basil vinaigrette (gf)



Additional information

PERSONALIZED MENU SELECTION

We invite you to curate a personalized menu by mixing favorites from across our seasonal lists, and we'll provide a precise quote tailored to your unique event requirements. Our team will calculate a tailored quote that fits your specific choices and guest count.

DELIVERY REQUIREMENTS

Our Nosh to Go is our classic roast meal delivered to you at your convenience. We only ask that you have some table space aside so our delivery driver can lay out the entire meal, so it's ready to be enjoyed by you and your guests. We always aim to have your meal delivered 15–25 minutes before your serving time. In the event of a later delivery, our staff will be in contact with you to keep you updated on your order.

DIETARY OPTIONS

*Gluten-free & dietary options available (additional costs may apply).

We aim to cater to all your guests' needs. We offer a variety of gluten-free alternatives upon request; however, please note that sourcing specific ingredients may incur a small additional fee.

TRANSPARENT PRICING

All prices listed are inclusive of GST.

There are no hidden tax surprises at the end of your bill. The prices you see on our menus already include the 10% Goods and Services Tax, making it easier for you to manage your event budget.