

# Nosh To Go +



“Our classic roasts with our favourite sides.”

From \$42.00 Per guest

## ROAST

**Roast beef** | sliced, seeded mustard + gravy (gf)

**Roast pork** | sliced, apple sauce + gravy (gf)

## DISHES

**Butter chicken** | mild spiced chicken, tomato, butter, rice (gf)

**Mac 'n' cheese** | classic baked macaroni (v)

## SIDES & SALADS

**Roast potatoes** | gremoulata & herbs (gf, vg)

**Roast veggies** | seasonal (gf, vg)

**Cauliflower gratin** | bechamel, cheese (gf, v)

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

**Green Garden Salad** | leafy + French Vinaigrette (gf, vg)

## ACCOMPANIMENTS

**Dinner rolls** | salted butter portions

**Compostable** | serving trays, cutlery, plates & serviettes

Please select up to five items from our seasonal vegetable and salad collections.  
Minimum 30 guests | Delivery fee quoted per event

# Alternate Main Meal Selections



## DISHES

**Creamy pumpkin cavatelli pasta** | sun dried tomato, (gf, v)

**Thai Green Chicken Curry** | coconut cream, jasmine rice (gf, df)

**Butter Chicken** | toasted almonds, rice (gf, df)

**Teriyaki Chicken** | scallions, sesame, steamed rice (gf, df)

**Satay Chicken** | creamy peanut sauce, steamed rice

**Thai Red Chicken Curry** | coconut milk, steamed rice

**Chicken Tikka Masala** | creamy tomato sauce, steamed rice (gf)

**Thai Massaman Beef Curry** | coconut, peanuts, steamed rice (gf)

**Madras Beef Curry** | slow-cooked beef, raita, rice (gf)

**Lamb Rogan Josh** | aromatic herbs, toasted almonds, rice (gf)

**Beef Lasagne** | beef bolognese, bocconcini cheese

**Chicken Lasagne** | traditional bolognese, melted cheese

**Vegetarian Lasagne** | roasted red capsicum, zucchini, eggplant (v)

**Pumpkin & Ricotta Ravioli** | napolitana sauce (v)

**Ravioli Bolognese** | meat-filled, tomato bolognese

**Macaroni Cheese** | bechamel, cheese crust (v)

**Chickpea Marsala** | warming spices, steamed rice (gf, v)

**Butternut Curry** | coconut thai curry, steamed rice (v)

# Alternate Main Meal Selections



## FORMAL 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** | gremoulata & herbs (gf, v)

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

**Country potato bake** | Sauteed 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.