



CONTEMPORARY AUSTRALIAN CUISINE MEETS INDIGENOUS BUSH TUCKER **BY KALLICO CATERING**

INDIGENOUS INSPIRED HOT CANAPÉS / HORS D'OEUVRES

(Minimum of 20 people)

SELECTION OF 5 - \$31 PER PERSON

- Bush tomato flat tortilla
- Bush tomato mini quiche
- Barramundi bites, battered in wattle seed tangy dipping sauce
- Koorichetta made with native spices & served with lush lightly oiled bread
- Mini spicy Kangaroo pastries
- Mini spicy Crocodile pastries
- Mini spicy Emu pastries
- Emu & Worcestershire sauce damper balls
- Crocodile lime & chilli damper balls
- Emu bush tomato mini quiche
- Crocodile bush tomato mini quiche
- Mini Yam and bush tomato pastries
- Kangaroo savoury shell with peppercorn

MORNING TEA

(Minimum of 10 people)

PACKAGE 1 - \$20 PER PERSON

- Danish Pastry
- Mini Quiche
- Damper accompanied with Native Jams, Fresh Cream and Cokky's Joy
- Fruit

PACKAGE 2 - \$26 PER PERSON

- Finger Lime Apple Pie
- Bush Tomato frittata
- Damper with native Jam and Cream
- Lemon Myrtle Cookie
- Seasonal Fruit

PACKAGE 3 - \$32 PER PERSON

- Mini Croissants with Bush Tomato and Cheese
- Kangaroo Quiche
- Koorichetta
- Damper, Native Jam and Cream
- Wattleseed Cookies
- Seasonal Fruit

NATIVE LUNCH BOXES (INDIVIDUAL SERVES)

(Minimum of 10 people)

OPTION 1 - \$25 PER PERSON

- Mini Wrap with Bush Tomato Relish
- Koorichetta
- Yam Puff Pastries
- Damper with Native Jam and Cream

OPTION 2 - \$32 PER PERSON

- Mini Wraps with Bush Tomato Relish x2
- Kangaroo Puff Pastries
- Koorichetta
- Finger lime Apple Pie
- Seasonal Fruit

CONTACT

Email: events@bridgeclimb.com to discuss beverage options or if you have any questions / special requests.