

Catering Menu



CHARCOAL LANE

A social enterprise of
**MISSION
AUSTRALIA**

Breakfast menu

Let us help you start your day

Macadamia Bircher Museli Cup - passionfruit labneh, blueberry + strawberry gum compote (Vegan)	6
Housemade Cocoa Granola Cup - geraldton wax coconut yoghurt + tropical fruit salad (Vegan)	6.5
Bacon & Free Range Egg Roll - aged cheddar + paperbark smoked tomato ketchup (Vegan Option: cashew pecorino, avocado mousse & smoked tomato ketchup)	7.50 9
Lemon Myrtle Ricotta Pancakes - berry compote & whipped maple butter (Vegetarian)	7.50
Croissant - double smoked ham + gruyere (vegetarian options available)	7.50
Sweet and Savoury Muffins - Served with accompaniments (Flavours change on a weekly basis) (Vegetarian options available)	4.50

Morning / Afternoon tea

A selection of sweet & savoury canapés

(surcharge for items \$5 and over)

Option 1 - \$12

Choice of any three individual canapés

Option 2 - \$17

Your Choice of platter - Dips, Fruit or Sweets

Choice of any three individual canapés

Sandwich & Salad menu

Assortment of Point/Ribbon Sandwiches (Gluten free & vegan options + \$2pp)	1.5 Sandwiches per serve	11
Point Sandwich + Wraps (Gluten free & vegan options + \$2pp)	1 Sandwich + half a wrap per serve	13
Brioche Slider Rolls (each) (Mixture of native fillings)		6.50

Seasonal Native Vegetarian Salads:
(\$12pp - Individual OR \$50 - Serves 10 as a side)

- Charred broccoli, kale, mixed seeds, chickpeas & + macadamia cream (Vegan)
- Pepper leaf roasted vegetables, rocket, roasted garlic + lemon aspen dressing (Vegan)
- Spring pea, sprout, rivermint + fetta + sunrise lime dressing (Vegetarian)

Seasonal Native Meat Salads:

(\$12pp - Individual OR \$50 - Serves 10 as a side)

- Thai style salad with rare kangaroo, green papaya, bean thread noodles, beansprouts, Asian herbs, peanuts + desert lime nuoc chum (GF)
- Slow cooked lamb, mountain pepper roasted vegetables, rocket, roasted garlic + lemon aspen dressing (GF)
- Sous vide lemon myrtle chicken, freekah, roasted cauliflower, sandalwood nuts + creamy chervil dressing

Additions to sandwich and salad orders:

Seasonal Fruit Platter (Vegan) 4.50pp

Assortment of Dessert Canapés 4.50pp

Lunch Boxes

Individual lunch boxes filled with assorted wrap and point sandwiches, a piece of seasonal fruit & our infamous dark chocolate + macadamia brownie 19.50

Platters

Seasonal fruit platter (v, gf) 5

Selection of 2 dips, crudités + housemade pepper leaf lavosh 6

Assortment of dessert canapés 5

Selection of Native Australian charcuterie (emu kabana or wallaby salami), pepper leaf cheddar, lemon myrtle chevre, pickled karkalla, dips, crudités, preserves, olives + housemade lavosh 15

Cold Canapés

Roasted Pumpkin Quiche - fetta + macadamia romesco (Vegetarian) 4

Desert Lime Babaganoush - on damper croutons with sea spray (Vegan) 4

King Prawn Shooters - with a spiced pineapple + Geraldton wax salsa (GF) 5

Roasted Wallaby Loin - parma ham, sweet potato disc, wild rosella + chilli onion jam (GF) 4.50

Cucumber Rounds - sandalwood hummus, finger lime caviar + karkalla (Vegan, GF) 4

Slow Cooked Lamb - sweet potato roesti + green harissa (GF) 4.50

Smoked Salmon Blini - sunrise lime + sea parsley aioli 4.50

Native Flavoured Toast - chargrilled kangaroo, tomato + native pepper relish 4.50

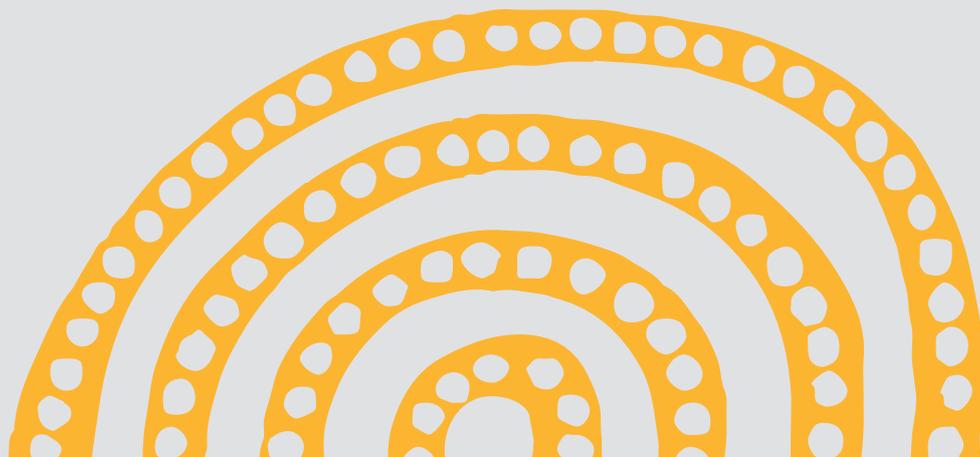
Vegetarian California Sushi Rolls - native tamarind + pepper leaf wasabi (Vegan/GF) 4.50

Hot Canapés

Housemade Mini Pies - vegan curry vegetable OR Smoked tomato + kangaroo	4.50
Asian Emu and Pork on a Pineapple Disc - crushed macadamia, coriander + finger lime caviar (GF)	4.50
Anise Myrtle Ratatouille - whipped sweet potato puree tart (Vegan)	4
Kangaroo Slider - bacon jam, rocket, tomato, dessert lime aioli + cornichon	7
Lemon Myrtle Saganaki Slider - tomato + native pepper relish, mixed leaves, candied onion + desert lime aioli (Vegetarian)	7
Pork and Fennel Sausage rolls - tomato + native pepper relish	4
Vegan Sausage Rolls - Filled with silken tofu, macadamia + pecan	5
Crocodile Green Curry Tart - sweet potato + lemon myrtle	4.50
Braised Kangaroo Tail Goulash Tart - hung yoghurt + smoked paprika	4.50

Dessert Canapés

Wattleseed Dulce De Leche Tart - dark chocolate ganache + coffee cream (Vegan option available)	4.50
Raw Macadamia Cheesecake - rainforest cherry gel (Vegan/GF)	4.50
Passionfruit Curd Tart - lemon myrtle crème Chantilly, meringue shard + pistachio (Vegetarian)	4.50
Orange and Almond Cake - wild rosella flower icing + candied petals (Vegan/GF)	4.50
Lamington - wattleseed cream, Davidson plum puree	4
Dark Chocolate + Macadamia Brownie - strawberry gum icing	4.50
Housemade Native Flavoured Marshmallow - Flavours change weekly (GF)	4.50





Catering Inquiry Form

Please either e-mail eat@charcoallane.com.au or call 03 9418 3400 with the following details.

Contact Name:		Account Email:	
Mobile Number:		ABN:	
Email:		Billing Address:	
Trading Name/ Organization:		Number of Guests:	
Dietary Requirements:		Delivery/Event time:	
Menu Choices:			

Terms & conditions

Minimum order: Weekdays \$200, Weekends \$800.

Equipment: We can provide disposable plates, cups, forks etc. at an additional cost. If you require crockery or glassware we can organise this through our hire company with minimum 3 days' notice.

Delivery: We offer free delivery within 5km of Fitzroy for orders between 10am and 5pm Monday to Friday, for deliveries outside this area and/or time a charge will apply which will be included in your quote.

If you require more than one delivery per order an extra charge will apply.

Cancellation: Minimum 48 hours' notice is required to place orders, change or cancel existing orders. 50% of order will be charged for cancellation within this timeframe.

Serving and storing of food: We advise all food products to be consumed within 3 hours of delivery.

For individual items we provide one piece per person, for platters it is an approximation of quantity per head (eg. 4 pieces of fruit or 1.5 sandwiches per head)

Please let us know if you have any dietary requirements when placing your order, we are happy to accommodate where possible (surcharges may apply).

Minimum order quantity of 10 applies to all individual items.

Invoices for payment will be sent the week following your event and payment is required within 7 days. Payment can be taken by credit card over the phone if required. If a purchase order number is required on your invoice this must be sent through when order is placed.