

Work@Home Catering

Staying Apart, Eating Together

Native Charcuterie 20

Sourdough flatbread, lemon myrtle ricotta, olives, prosciutto, horseradish skordalia, kangaroo tartare, crudities

Cheese Plate 29

Assortment of three native flavoured cheeses, fresh fruit, quincepaste and house made native spiced sourdough flatbread

Gourmet Charcuterie 50

Includes a substantial mix of emu kabana, prosciutto, pepper berry cheddar, lemon myrtle ricotta, wild figs, horseradish skordalia, cornichons, cashews, dried cranberries, heirloom tomatoes, radicchio lettuce and buckwheat and sunflower bread



Main Sandwiches 20

Sourdough baguette with roasted lemon tea tree mushrooms, homemade ricotta, spinach, caramelized onion and whipped wattleseed butter

Ciabatta roll with sous vide crocodile tail, Vietnamese slaw, coriander, sesame seeds, native citrus, crispy vegetables and finger lime mayonnaise

Sourdough sandwich with slow cooked beef brisket seasoned with native spices, horseradish mayonnaise, pickled walnuts, aged pepper berry cheddar, fire roasted capsicum and rocket

Main Salads 20

Slow cooked lamb, mountain pepper roasted vegetables, spinach, roasted garlic and lemon aspen dressing (GF)

Charred Broccoli, spiced mixed nuts, chickpeas and native citrus dressing (chicken, lamb or kangaroo)

Cajun Roast Chicken salad with roasted capsicum, tomato, spinach, olives and crispy sourdough croutons



Small Sweet Bites 4.5

Chocolate Mousse Tart (vegan)

Orange and Lemon Myrtle Curd Tart

Lamington with Wattleseed Cream, Rainforest Berry Compote

Strawberry Gum and Mixed Nut Baklava (20 minimum order)

Aniseed Myrtle and Rosella Turkish Delight (20 minimum order)

Minimum Order \$150

Whole order delivered to one address within 10km free

Individual address courier service \$49 per hour

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