



Catering & Platter Menu

Perfect for meetings, celebrations & events from 10–200+ guests

GF = Gluten Free DF = Dairy Free

Hot Platters – Most Popular

Chicken Schnitzel Platter – \$115 Golden, hand-crumbed chicken schnitzels with aioli (15 pieces | Serves 6–8)

Pork Schnitzel Platter – \$110

Traditional pork schnitzels with crisp golden crumb & aioli (15 pieces | Serves 6–8)

House-Made German Sausage Rolls – \$80

Flaky pastry sausage rolls with curry ketchup (30 pieces | Serves 6–8)

Pulled Pork Sliders – \$110

Slow-cooked pulled pork, apple slaw & pickles (20 sliders | Serves 8–10)

Texan Beef Brisket Sliders – \$125

House-smoked beef brisket with BBQ sauce (20 sliders | Serves 8–10)

Grill & Flavour Platters

Sticky BBQ Chicken Wings – \$55 (GF)

Oven-baked wings with sticky BBQ glaze (25 pieces | Serves 6–8)

Chicken Satay Skewers – \$80 (GF, DF)

Grilled chicken skewers with peanut sauce (20 pieces | Serves 6–8)

Greek-Style Lamb Kofta – \$120 (GF, DF)

Grilled lamb kofta seasoned with oregano, cumin, garlic & lemon (20 pieces | Serves 8–10)

Mushroom & Cheese Arancini – \$70

Accompanied by tomato relish (30 pieces | Serves 6–8)

Classic Dutch Beef Croquette – \$75

Served with Mustard Mayo (30 pieces | Serves 6–8)

Grilled Bratwurst – \$125 (GF, DF)

Traditional German bratwurst served with German mustard (20 pieces | Serves 8–10)

Sliders, Sandwiches & Wraps

Chicken Schnitzel Sliders – \$125

Crispy chicken schnitzel, chipotle mayo, cucumber & tomato (20 sliders | Serves 8–10)

Pulled Lamb Shoulder Sliders – \$135 (DF)

Slow-cooked lamb with tomato kasundi, cucumber & lettuce (20 sliders | Serves 8–10)

Assorted Gourmet Sandwich Platter – \$50

Freshly prepared gourmet sandwiches, cut into elegant triangles (24 pieces | Serves 8–10)

Mini Tortilla Wrap Platter – \$70

Assorted bite-size wraps (24 pieces | Serves 8–10)

Premium Platters

Salt & Pepper Squid – \$120

Lightly fried squid with lemon aioli (Serves 8–10)

Prawn Twisters – \$120

Crispy crumbed prawns with sweet chilli dip (1 kg | Serves 8–10)

Beer Battered Fish Platter – \$120

Beer battered whiting with lemon aioli (Serves 8–10)

Sides & Sharing Platters

Crudit  Platter – \$45 (GF, DF)

Seasonal vegetables with three house-made dips (Serves 6–8)

Chips & Dip Platter – \$45

Golden fried chips served with assorted dipping sauces (Serves 6–8)

Wedges & Dip Platter – \$50

Seasoned potato wedges served with sour cream & sweet chilli (Serves 6–8)

Sushi Platter – \$70 (GF, DF)

Assorted sushi incl. tuna, avocado & chicken (48 pieces | Serves 8–10)

German Cold Meat Platter – \$100 (GF, DF)

Traditional German cold meats with condiments & rolls (Serves 8–10)

Sweets & Desserts

Mini Black Forest Cake – \$85

Classic chocolate sponge, cherry & cream (20 pieces | Serves 8–10)

Ring Donuts – \$110

Raspberry & vanilla or chocolate hazelnut (40 pieces | Serves 10–12)

Assorted Mini French Pastries – \$110

Chef's selection of bite-size pastries (40 pieces | Serves 10–12)

Seasonal Fruit Platter – \$55 (GF, DF)

Freshly cut seasonal fruit (Serves 8–10)

Selection of Gourmet Cheeses – \$120

With pear compote, dried fruits & crackers (Serves 8–10)

Dietary information is provided as a guide only. While we take care in preparation, our kitchen handles gluten, dairy, nuts and other allergens. Cross-contamination may occur.