



CHICHESTER

RESTAURANTS



Catering Menu

Minimum = 10 people required | \$250 Order

48 hour notice is required on all catering orders

To order please call us on 03 5255 1255
or email us at events@mcrestgroup.com

Breakfast Options

Our Famous Breakfast Rolls \$10 each

Istra Home Cured Bacon, Egg, Spinach, Cheese & Relish

Toasted Croissant \$10 each

Hand Cut Leg Ham & Cheddar Cheese

Chicken, Pesto & Mayonnaise

Roast Pumpkin, Feta, Spinach & Goats Cheese

Fruit Platter \$100 (Serves 10)

Selection of Fresh Seasonal Fruits

Breakfast \$250 (Serves 10)

Istra Bacon, Pork Chipolata, Field Mushroom, Grilled Tomato, Hash Brown, Baked Beans & Grilled Sour Dough



Morning & Afternoon Tea Options

Morning Tea \$200 (Serves 10)

Selection of Biscuits, Cakes and Fruit Platter

Fruit Platter \$100 (Serves 10)

Selection of Fresh Seasonal Fruits

Cakes & Pastries \$150 (Serves 10)

(3 pieces per person)

Fresh Baked Muffins

Selection of Freshly Made Home Made Cakes from the Counter

Devonshire Tea \$100 (Serves 10)

Home Made Scones, Raspberry Jam and Whipped Cream

Afternoon Tea Package \$250 (Serves 10)

(3 pieces per person)

Our Famous Home Made Scones, Bite Size Cake and Slice Selection

High Tea Package \$500 (Serves 10)

Selection of Sweet and Savory items including our Famous Home Made Scones



Party Options

Hot Finger Food

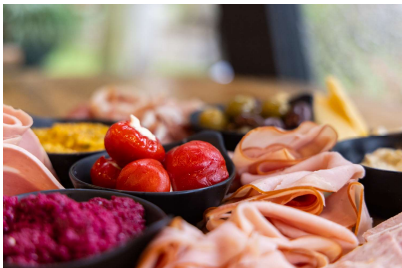
\$3 per item - Minimum 25 pieces

Cocktail Sausage Rolls
Cocktail Mini Beef Pies
Chicken Satay Skewers
Falafel, Hommus & Rocket
Popcorn Cauliflower
Pork Belly Bites, Palm Sugar & Soy Caramel
Green Curry Arancini
Pork & Prawn Dumplings
Tempura Prawn & Plum Sauce
Shiitake Mushroom & Vegetable Spring Rolls

Cold Finger Food

\$3 per item - Minimum 25 Pieces

Cheese, Bacon & Mushroom Quiche
Broccoli, Pumpkin & Feta Quiche
Zucchini, Shallot & Leek Slice
Caramelised Onion, Tomato & Goats Cheese Tart
Leek & Asparagus Tart
Pork Neck Terrine & Tomato Chutney
Blini, Smoked Salmon & Feta
Tomato, Bocconcini & Basil Bruschetta
South Australian Prawn Crostini & Marie Rose Mayonnaise



Grazing Options

Antipasto Platter \$125 (Serves 10)

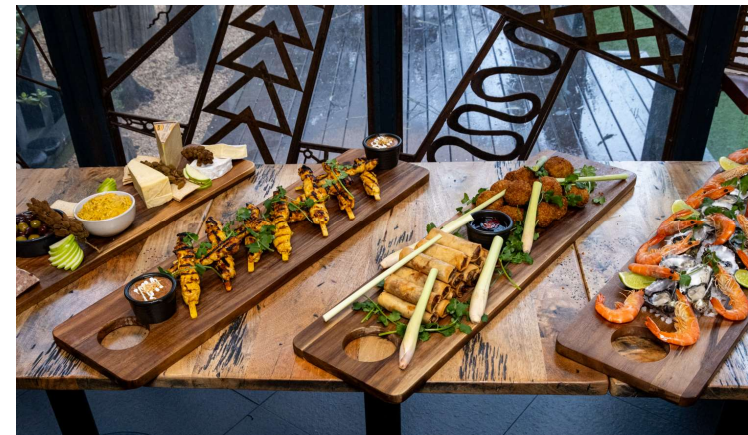
Selection of Victorian and Imported Quality Cheese, Fine Cured Meats, Marinated Vegetables & Olives, House Made Dips, Artisan Bread, Crackers & Crostini

Cheese Platter \$125 (Serves 10)

Selection of Victorian & Imported Artisan Cheese, Dried Fruit, Muscatel Grapes, Crostini & Lavosh Biscuits

Gathering Package Selection \$250 (Serves 10)

Mini Sausage Rolls
Pizza Selection
Finger Sandwiches
Mini Beef Pies



Lunch & Dinner Food Options

Our Famous Breakfast Rolls \$10 each

Istra Home Cured Bacon, Egg, Spinach, Cheese & Relish

Toasted Croissant \$10 each

Hand Cut Leg Ham & Cheddar Cheese
Roast Pumpkin, Feta, Spinach & Goats Cheese
Chicken, Pesto & Mayonnaise

Sandwiches, Panini & Wraps \$200 (Serves 10)

Selection of Home Made Sandwiches, Paninis and Wraps Filled with an Assortment of Fine Cured Meats and Fresh Seasonal Vegetables

Buddha Bowl Package \$20 per person

Our Famous Healthy Buddha Bowl with your Selection of the Following Protein :

Smoked Salmon | Leg Ham
Pork Belly | Tofu



Main Meals \$200 (Serves 10)

Thai Green Curry & Steamed Jasmine Rice (Select Chicken | Prawn +\$30 | Tofu)
Black Angus Beef Lasagna
Baked Gnocchi, Tomato, Basil & Parmesan
Honey Soy Chicken, Potato, Green Beans & Steamed Jasmine Rice
Penne Pasta, Ham, Mushroom, Garlic & Cream
Penne Pasta, Slow Roast Tomato, Pesto, Spinach & Parmesan
Massaman Beef Curry & Steamed Jasmine Rice
Thai Fried Rice - Grilled Chicken
Bang Bang Chargrilled Chicken & Asian Slaw



Entertain at Home Main Meals (Serves 8)

Slow Cooked Moroccan Lamb Leg **\$160**

Whole Roast Black Angus Scotch Fillet **\$220**

Roast Salmon, Ginger, Garlic, Lemongrass, Chili & Coriander **\$160**

Bang Bang Malaysian Spiced Chargrilled ½ Chicken **\$160**

Add on

Selection of Steamed & Roast Vegetables **\$100 (Serves 10)**

Salad Selection **\$150 (Serves 10)**

Roasted Vegetables \$100 (Serves 10)

Selection of Roasted Seasonal Vegetables Including:

Pumpkin, Sweet Potato, Heirloom Carrot,

Chat Potato, Cauliflower, Garlic & Olive Oil

Shared Salads \$150 (Serves 10)

Thai Beef Salad, Thai Herbs, Seasonal Lettuce, Pickled Carrot & Nahm Jim

Asian Slaw, Shredded Chicken, Crispy Noodles, Shallots, Mint, Coriander & Sesame Dressing

Roast Cauliflower, Beetroot, Goats Cheese, Roasted Hazelnut & Pomegranate Dressing

Carrot, Avocado, Radicchio, Toasted Almond, Cucumber, Cherry Tomato & Honey Mustard Dressing



Dessert

Cakes & Pastries \$150 (Serves 10)

(3 pieces per person)

Fresh Baked Muffins

Selection of Freshly Made Home Made Cakes from the Counter

Devonshire Tea \$100 (Serves 10)

Homemade Scones, Raspberry Jam & Whipped Cream

Fruit Platter \$100 (Serves 10)

Selection of Fresh Seasonal Fruits

Cheese Platter \$125 (Serves 10)

A Selection of Victorian & Imported Artisan Cheese, Dried Fruit, Muscatel Grapes, Crostini & Lavosh Biscuits



Drinks

Oakdene Blue Label Wines by the Bottle \$35

N.V Sparkling Brut | Sauvignon Blanc | Pinot Grigio | Chardonnay
Rose | Pinot Noir | Shiraz

Oakdene White Label Wines by the Bottle \$50

Yvette Sparkling | Liz's Chardonnay | Ly Ly Pinot Gris
Peta's Pinot Noir | William Shiraz | Bernard's Cabernet

Beer & Cider \$10

Barwon Heads Pale Ale | Barwon Heads Draught | Japanese Lager
Blackman's Brewery Tropical Hazy
Prickly Moses Otway Light | Mid
Flying Brick Original Cider

Soft Drink

Coke | Coke Zero | Lemonade | Solo \$5
Lemon, Lime & Bitters | Ginger Beer \$5.50

Still Water 600ml \$4.50

San Pellegrino Mineral Water \$6

Allie's Cold Pressed Juices | 300ml \$8

Valencia Orange
Watermelon+ (Watermelon, Green Apple, Strawberry, Lime)
Love Beets (Beetroot, Green Apple, Carrot, Ginger, Lime)
Daily Greens (Green Apple, Celery, Pear, Silverbeet, Lemon, Ginger)
Apple Ginger (Green Apple, Ginger, Lemon)
Sublime Pine (Pineapple, Pear, Green Apple, Lemon, Mint)

