



FOR ALL YOUR CATERING ENQUIRIES

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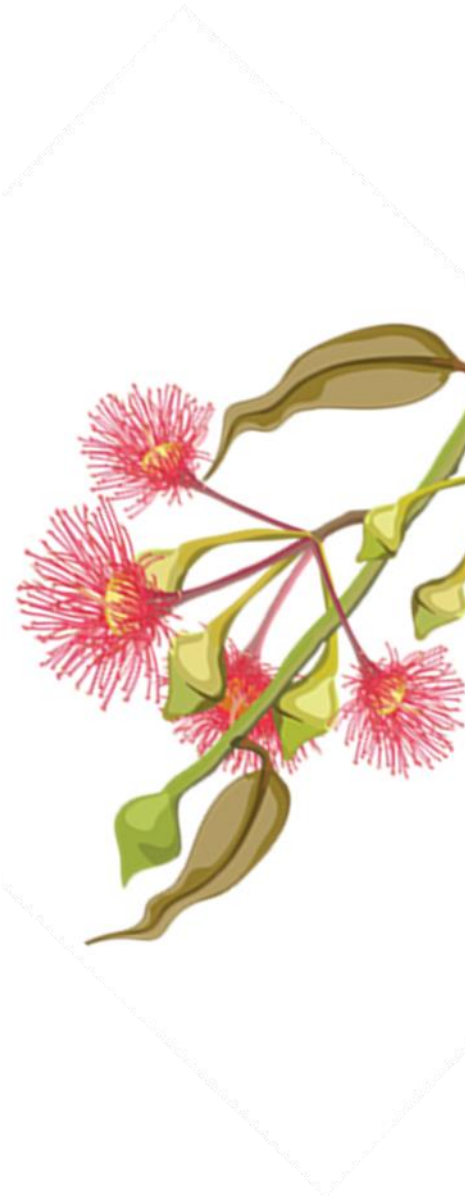
THE FOODPRINT EXPERIENCE OFFERS A *HYPER-LOCAL, SEASONAL AND NATIVE AUSTRALIAN MENU*. CHOOSE FROM A SELECTION OF CANAPES AND PLATTERS FOR YOUR NEXT FUNCTION, EVENT OR MEETING WITH A VARIETY OF OPTIONS AVAILABLE FOR BREAKFAST, MORNING/AFTERNOON TEA, LUNCH OR DINNER.

***CAN'T DECIDE?* LET US MAKE THE DECISION FOR YOU...**

***HAVE A SPECIAL REQUEST?* WE WILL DO OUR BEST TO MAKE IT HAPPEN...**

TELL US YOUR IDEAS, BUDGET AND THEME AND WE CAN TAILOR A SPECIAL MENU TO SUIT YOUR NEEDS.

WE CARE ABOUT OUR PLANET AND DONATE **10% OF ALL BOOKINGS TO THE CONSERVATION COUNCIL.**



CANAPES - \$5.50pp

- Vegetarian Frittata (GF)
 - made with home grown dill, La Vera artisan fetta, sweet potato and warrigal greens
- Handmade cocktail kangaroo sausage rolls (2 pieces per serve)
 - served with bush tomato sauce
- Handmade cocktail vegetarian sausage rolls (2 pieces per serve)
 - made with quinoa and seasonal vegetables with bush tomato chutney
- Sandwich fingers with seasonal fillings (2 pieces per serve)
 - includes an assortment of vegetarian and meat options
- Assorted wraps and baguettes (1 piece per serve)
 - includes an assortment of vegetarian and meat options
- Quinoa arancini balls made with seasonal vegetables and native herbs served with anise myrtle hummus (2 pieces per serve) (GF, V)
- Seasonal fruit, caramelised onion and blue cheese tart with native thyme (1 piece per serve)
- Mini cold rolls with salt and mountain pepper tofu, seasonal produce, wasabi mayo and GF soy dipping sauce (1 piece per serve) (GF, V)

MINI BOWLS - \$6.50pp

- Salad bowls (1 per serve)
 - Salad of the day using local seasonal produce (GF, V option upon request)
- Vegan nacho bowl (GF)
 - organic nachos with smoky beans, desert lime guacamole, saltbush salsa and almond nut cheese
- Curry bowls (GF)
 - Curry of the day served with native berries, seeds and yoghurt

SLIDERS - \$6.50pp

- Ethically sourced pulled pork from Atherton Farm served with sea parsley slaw and quandong jam
- Salt & pepperberry tofu with mixed greens, wasabi mayo and karkalla kimchi
- Grilled haloumi, pumpkin, hummus and greens

MORNING/AFTERNOON TEA - \$6.00 pp

- Spelt flour scones served with wattle seed cream and native fruit jam (2 scones)
- A selection of freshly baked muffins, cookies and pastries (2 pieces per serve)
- A selection of raw, vegan gluten and refined sugar free desserts
- Riberry and goji berry almond meal muffin (GF, V)
- Spelt choc brownies
Choice of:
 - River mint and cacao brownie
 - Orange, anise myrtle and cacao brownie
 - Wattle Seed and cacao brownieGF option available
- Wattle seed and lemon myrtle shortbread (2 pieces per serve)
- Peppermint gum and strawberry gum bliss balls (2 pieces per serve) (GF, Vegan)
- Lemon myrtle citrus tart
- Fruit platter with seasonal and native fruits
- Lemon & anise myrtle yo-yo biscuits with a cashew cream centre (GF, V)

BREAKFAST - \$6.00pp

- Bush Bircher Muesli pots with Paris Creek BD Farm yoghurt or vegan yoghurt and native fruit
- Ham and egg tartlets with bush tomato chutney
- A selection of freshly baked muffins, cookies and pastries (2 pieces per serve)
- Frittata with seasonal vegetables and warrigal greens
- Croissants with assorted native jams
- Orange and cinnamon morning buns
- Seasonal & native fruit with Paris Creek BD Farm honey yoghurt

LUNCH/DINNER - \$13.50pp (1 option with salad of the day)

- Vegetarian Frittata (1 piece per serve) (GF)
 - made with seasonal vegetables and warrigal greens
- Handmade kangaroo sausage rolls served with bush tomato sauce
- Handmade vegetarian sausage rolls made with quinoa and sweet potato filling with bush tomato chutney
- Assorted wraps and baguettes (2 pieces per serve)
 - includes an assortment of vegetarian and meat options (excludes side salad)
- Cold rolls with salt and mountain pepper tofu with seasonal produce served with wasabi mayo (2 pieces per serve)
- Curry of the day served with quinoa and garnished with native fruit herbs, seeds & yoghurt
- Self-Serve Salad Bowl of the Day
- Soup of the Day served with crusty sourdough bread

GRAZING PLATTER or PICNIC BASKET

- A selection of artisan cheeses, locally sourced seasonal produce, house made dips, pickles and ferments, crackers and sourdough bread, house dried fruits and Atherton Farm cured meats.
- Vegan option includes a selection of vegan cheeses, locally sourced seasonal produce, house made dips, pickles and ferments, crackers, sourdough bread, fresh and house dried fruits.
 - Small \$65 (serves 2-4)
 - Large \$95 (serves 4-6)

DRINKS

- Self-serve hot or iced tea - \$4.00 per cup
 - Davidson plum and lemon myrtle
 - Finger lime and river mint
- Instant Coffee and assorted teas - \$3.00 per cup
- Kombucha Tea double fermented with seasonal fruits and spices \$4.00 per cup (must be ordered 2 weeks prior to allow for fermentation period)
- Water Kefir fermented with seasonal fruits and spices \$4.00 per cup (must be ordered 2 weeks prior to allow for fermentation period)

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TERMS & CONDITIONS

A 25% non-refundable deposit is required to secure your booking.

Minimum spend \$12 per person.

Full numbers and meal selections must be confirmed no later than 72hrs prior to event date. Last minute orders or late confirmation may limit option availability.

Please advise of any dietary requirements as early as possible so that we can do our best to cater for your individual needs.

Some items need to be prepared and freshly cooked on the spot so the use of a kitchen with power may be necessary or some self-assembly required.

Due to seasonal availability some ingredients may vary.

GST at the rate of 10% is additional to all the above prices. Prices are not GST Inclusive.

Delivery Charges:

\$10 Adelaide Metro

We use reusable platters and crockery. Please ensure all dishes are washed and available to collect the next business day when outside of business hours.

Wait Staff available for hire upon request. Our trained staff are available to assist with assembly and serving food along with clean up during your function. There is a minimum shift of 3hrs per staff member and rates are as follows:

\$40 per hour plus 10% GST – Monday to Saturday

\$45 per hour plus 10% GST – Sunday