



DELIVERED MENU 2025

DELIVERED FOOD TO ELEVATE ANY OCCASION!

From fingerfood to platter boxes and stunning grazing tables, our delivered catering menus prove that you can have exceptional food wherever you are.

Everything within this menu will be cooked in our kitchen and delivered hot to your door in greater Melbourne and the suburb surrounds. Cold items can be delivered further. This menu has been specially curated for food that travels well!

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



BREAKFAST

ALL INDIVIDUAL ITEMS MINIMUM OF 12 PIECES

- Fresh seasonal fruit basket for 12 pax  \$35.00
- Fresh seasonal fruit skewer  \$5.50
- Fresh seasonal fruit platter for 15 pax  \$95.00
- Bacon, hash brown & omelette wrap, green tomato pickle, aioli, baby spinach & provolone cheese \$17.00
- Grilled mushroom, hash brown & omelette wrap, green tomato pickle, aioli, baby spinach & provolone cheese  \$17.00
- Local chorizo and fried egg English muffin, Manchego cheese, tomato relish \$9.00
- Baked tomato and goats cheese tarts  \$5.00
- Seasonal berry and coconut yoghurt chia pots  \$8.50
- Granola, seasonal fruit & vanilla yoghurt cups  \$9.00
- Seasonal vegetable frittata, tomato kasundi  \$6.50
- Mini bagel: smoked salmon, dill caper cream cheese, shaved red onion , westmont pickles \$6.50
- Mini bagel: avocado smash, aged goats cheddar, tomato, rocket & green goddess dressing  \$6.50
- Mini bagel: pastrami, pickled cabbage, mustard mayo, swiss cheese, tomato & lettuce \$6.50
- Mini croissant: shaved ham & cheddar cheese \$6.50
- Mini croissant: tomato, cheddar cheese & basil  \$6.50
- Mini croissant: smoked salmon & brie cheese \$7.50
- Mini sweet croissant: almond  \$7.50
- Mini sweet croissant: pane au chocolate  \$7.50
- Assorted Danish \$5.50
- Banana bread  \$6.50
- Vegan breakfast bar: date, sesame, sunflower seeds, raisin & oat bar  \$7.00
- Overnight oats, blueberry, almond & agave nectar pots  \$9.00

HOT BREAKFAST

MINIMUM 20 PER TYPE

FABULOUS BIG HOT BREAKFAST

Baked eggs, chipolata sausage, grilled bacon, hash brown, smokey beans, roasted tomato & mushroom

\$21.50

FABULOUS OCEAN HOT BREAKFAST

Poached eggs, smoked salmon, sauteed spinach, roasted mushrooms, hash brown, hollandaise sauce

\$21.50

FABULOUS GARDEN HOT BREAKFAST

Scrambled eggs, halloumi cheese, sauteed spinach, roasted tomato & mushroom, hash brown, tomato kasundi

\$21.50

FABULOUS HOTCAKES BREAKFAST

Pancakes, maple syrup, clotted cream











\$17.00

HOT BREAKFASTS SERVED WITH ASSORTED BREADS, MUFFINS, CROISSANTS, BUTTER & PRESERVES.



MORNING & AFTERNOON TEA

ALL INDIVIDUAL ITEMS MINIMUM OF 12 PIECES

• Fresh seasonal fruit basket for 12 pax 	\$32.50
• Fresh seasonal fruit skewer 	\$5.50
• Fresh seasonal fruit platter for 15 pax 	\$95.00
• Assorted sweet mini muffins 	\$4.00
• House baked scones w mixed berry jam & vanilla cream 	\$5.50
• Seasonal vegetable frittata, tomato kasundi 	\$6.50
• Mini croissant: shaved ham & cheddar cheese	\$6.50
• Mini croissant: tomato, cheddar cheese & basil 	\$6.50
• Mini croissant: smoked salmon & brie cheese	\$7.50
• Mini sweet croissant: almond 	\$7.50
• Mini sweet croissant: pane au chocolate 	\$7.50
• Assorted quiches	\$4.50
• Assorted tortilla wraps	\$5.00
• Grass fed beef sausage rolls	\$5.00
• Savoury pastry box (chef selection) 20 pieces	\$100.00
• Regular club sandwich	\$11.00
• Dietary club sandwich (any dietaries can be catered for)	\$13.00
• Sandwich box (assortment of 20 double-layer sandwich points)	\$99.00
• Cookie and slices box (20 pieces)	\$89.00
• Slices/Cakes 	\$5.00

SNACK BOXES

MINIMUM OF 12 PIECES PER BOX TYPE EXCEPT DIETARIES

BOX 1

Mini pillow sandwich, seasonal vegetable frittata with tomato kasundi, fresh fruit skewer \$14.50

BOX 2

French pastry, sweet muffin, seasonal berry & yoghurt cup \$14.50

BOX 3

Mini filled savoury croissant, mini doughnut, fruit jelly cup \$14.50

BOX 4

Mini filled savoury bagel, banana bread, seasonal berry & yoghurt cup \$14.50

BOX 5

Peking duck pancake, spicy corn fritter with guacamole, mini apple pie \$14.50

GLUTEN FREE BOX

Chef selection mini cake, rice paper roll, fruit cup \$14.50

VEGAN/VEGE BOX

Crudites & dips, dolmades, olives, crackers \$14.50



COLD LUNCH BOX

MINIMUM OF 12 PIECES PER BOX TYPE EXCEPT DIETARIES

FAB LUNCH BOX 1

Shaved ham, cheddar cheese, tomato, pickled mustard mayo club sandwich with sweet slice, piece of fruit and Capi soft drink **\$19.90**

FAB LUNCH BOX 2

Roasted chicken, baby spinach, celery, mayo wrap with large berry muffin, piece of fruit and Capi soft drink **\$19.90**

FAB LUNCH BOX 3

Pastrami, provolone cheese, pickled ranch slaw & tomato roll with mixed berry donut, piece of fruit and Capi soft drink **\$19.90**

FAB LUNCH BOX 4

Cheddar and tomato sandwich with sweet cookie, packet of chips, piece of fruit and water **\$16.50**

GLUTEN FREE BOX

Gluten free sandwich with gluten free sweet, piece of fruit and Capi soft drink **\$21.90**

VEGAN BOX

Vegan middle eastern falafel with vegan chocolate mint slice, piece of fruit and Capi soft drink **\$21.90**

HOT LUNCH BOX

MINIMUM OF 12 PIECES PER BOX TYPE

BRAISED CHICKEN CACCIATORE

Chicken cacciatore, olives and pearl onions with goats cheese potato mash **\$20.50**

CHICKEN JUNGLE CURRY

Chicken jungle curry, eggplant, baby corn, snake beans, Thai basil and coconut rice **\$20.50**

LAMB AND DATE TAGINE

Slow simmered lamb shoulder and date tagine with cous cous and tzatziki **\$20.50**

LAMB ROGAN JOSH

Lamb rogan josh, fried aromate, vegetable biryani and mango chutney **\$20.50**

BEEF GOULASH

Slow simmered wagyu beef, onion and paprika served with rice pilaf & sour cream **\$20.50**

WAGYU BRISKET

Twelve-hour wagyu brisket, baked mac and three cheeses, bourbon BBQ sauce **\$20.50**

VEGETARIAN MASALA


Cauliflower, potato and pea masala, coriander with Kashmiri rice and coconut raita, nuts **\$20.50**

TUSCAN VEGETABLE BOLOGNESE

Tuscan bolognese, spinach & potato gnocchi and shaved parmesan..... **\$20.50**





SHARED SALADS

SERVES 12-15



Chargrilled vegetables, basil, capers, bocconcini, balsamic glaze   \$79.00

Roasted green asparagus, chopped egg, chives, horseradish mayonnaise    \$79.00

Ancient grain & kale salad with dried fruits, beetroot hummus    \$79.00

Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette     \$49.00

Potato, egg, pickles, spring onion, celery, seed mustard mayo    \$79.00

Roasted pumpkin, green bean & goat cheese, basil dressing   \$79.00

Soba noodles w pickled shitake mushrooms, sugar snaps, qukes, edamame, pickles, roasted sesame, wasabi and yuzu dressing \$79.00

Chopped slaw, ranch vinaigrette     \$69.00





CARVERY BANQUET

MINIMUM 20

PRICE PER PERSON

TWO MAINS	\$52.50
THREE MAINS	\$57.50
FOUR MAINS	\$60.00

Main Choices:

TASMANIAN SALMON 

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon aioli

BEEF BRISKET  



Slow cooked wagyu brisket, smokey mustard gravy

TURKEY

Roasted free range turkey breast, Cafe de Paris butter

CHICKEN  

Achiote rubbed young chickens, pipperrade, fried bitter greens

LAMB SHOULDER  

Salt baked lamb shoulder, garlic and rosemary, chimichurri



PORK BELLY  









Baked brined pork belly, chilli jam

VEGAN TART    

Maple glazed vegan carrot and parsnip tart

Package inclusive of

- Fried baby potatoes, garlic and rosemary confit  
- Freshly baked bread rolls and butter
- Salad bar

- Moroccan quinoa, tahini, currants, pinenuts, lemon    
- Roasted pumpkin, green beans & goat cheese, basil dressing  
- Chargrilled vegetables, basil, capers, bocconcini, balsamic glaze  
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette    

• PLATTER BOXES



PLOUGHMANS PICNIC BOX
\$135 - SERVES 10

A traditional ploughman's style platter of roast beef, smoked chicken, roast ham alongside aged cheddar, boiled eggs, pickles and freshly baked bread.



SPANISH TAPAS BOX
\$135 - SERVES 10

Box includes a selection of cheese filled piquillo peppers, rice balls, chorizo, crispy prawns, three dips, beef pinchos, frittata, jamon, manchego cheese, olives, baked bread and crackers.



ITALIAN SELECTION BOX
\$135 - SERVES 10

Selection of cured meats, salami sticks, grilled chorizo, three dips, local cheeses, fruit, chargrilled vegetables, olives, pickles, baked bread and crackers.



MIDDLE EASTERN PLATTER
\$135 - SERVES 10

An assortment of dips, stuffed vine leaves, lamb kofta, falafel, dried fruits, pickles, marinated Persian feta, baked flatbread and crackers.



PREMIUM CHEESE SELECTION
\$110 - SERVES 10

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes.



VEGETABLE GARDEN BOX
\$85 - SERVES 10

Market vegetable box including assorted dips, quakes, asparagus, sugar snaps, rainbow carrots, truss tomatoes, capsicum, baked breads and crackers.



SUSHI BOX (48 PCS)
\$129

Assorted selection salmon, chicken and vegetable nori, maki and nigiri pieces, with pickled ginger, soy and wasabi.



FRESH SEASONAL FRUIT PLATTER
\$95 - SERVES 15

Seasonal fruits arranged in a creative platter.



• PLATTER BOXES



SAVOURY PASTRY BOX
\$100

Selection of 20 pastries including pies, tarts and sausage rolls.



SANDWICH BOX
\$99

Selection of 20 double-layer sandwich points with chef selection of fillings.



ROLLS BOX
\$110

Selection of 20 assorted mini rolls with chef selection of fillings.



WRAP BOX
\$95

20 assorted mini soft tortilla wraps.



COOKIE AND SLICES BOX
\$89

20 assorted cookies and slices straight from the Fabulous kitchen



COOKIE BOX
\$85

24 assorted cookies.



SWEET TREAT BOX
\$110

25 assorted petit fours and sweet treats including truffles, macarons and mini cakes.

• COLD CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



PRAWN SANDO
\$105

Crumbed prawn sando, bloody mary
kewpie, arugula (24 pieces)



LEMON ZAATAR CHOOK
\$105

Lemon zaatar chicken, harissa
yoghurt, pita (24 pieces)



BEEF BRESAOLA
\$115

Beef bresaola, ricotta, lemon
and herbs (24 pieces)



PILLOW SANDWICH
\$99

Chicken pillow sandwiches
(24 pieces)



LAMB FILLET CROSTINI
\$120

Peppered lamb fillet crostini,
truffled mushroom pate (24 pieces)



BRUSCHETTA
\$105

3 varieties of chef selection
bruschetta (30 pieces)



PEKING DUCK PANCAKES
\$129

Peking duck pancakes, hoisin, spring
onion, cucumber (24 pieces)



CORN FRITTERS
\$99

Corn fritters with caramelized onion and
crispy bacon. (24 pieces)
-Vegetarian available on request



CURED SALMON
\$115

Cured salmon blini, citrus
mascarpone, caviar (24 pieces)



HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



**GRASS FED BEEF
SAUSAGE ROLLS**
\$99
(24 pieces)



ARANCINI BOX
\$99
Box of seasonal arancini
with dipping sauce (24 pieces)



TARTS BOX
\$99
Caramelised red onion and
cheddar tarts (24 pieces)



BEEF PIES BOX
\$99
Mini cocktail beef pies
(24 pieces)



KARAAGE CHICKEN BOX
\$99
Karaage chicken, kewpie mayo
(24 pieces)



CHICKEN EMPANADA BOX
\$99
Chicken and corn empanadas
(24 pieces)



MARGARITA PIZZA BOX
\$99
Margarita and pesto pizzette
(24 pieces)



CROQUETTES BOX
\$99
Mac & cheese croquettes,
harissa aioli (24 pieces)



GYOZA BOX
\$99
Pork and chive dumplings
(24 pieces)

• HOT CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



CORN EMPANADA BOX
\$99

Charred corn piquillo pepper empanadas (24 pieces)



PRAWN TOAST PLATTER
\$99

Crispy savoury prawn toast (24 pieces)



SQUID BOX
\$99

Salt and pepper calamari (72 pieces)



SAMOSA BOX
\$99

Potato and pea samosa (24 pieces)



SPINACH ROLLS
\$99

Spinach and ricotta cocktail rolls (24 pieces)







SPRING ROLLS BOX
\$99

Tom yum prawn spring rolls (24 pieces)



HOT BITES

MINIMUM 20

- Chickpea and spinach pakora, cucumber yoghurt  \$5.50
- Satay chicken skewers, peanut sambal  \$5.50
- Wagyu cheeseburger slider, SBR BBQ sauce, pickled ranch mayo \$8.90
- Glazed pork belly bun, fried onion, pickles, chipotle sauce \$8.90
- Spicy fried corn slider, halloumi, harrisa mayo, piquillo pepper  \$8.90
- Beef rendang pastry rolls \$5.50
- Lamb kofta skewer, tzatziki  \$5.50

DESSERT BITES

MINIMUM 20

- Apple pie  \$5.50
- Banana fritter  \$5.50
- Churros  \$5.50





STEAMED DUMPLINGS

ALL PLATTERS 25 PIECES | WITH BLACK VINEGAR, SOY SAUCE, CRISPY CHILLI OIL

- Pork chive wonton \$59.00
- Prawn ginger dumpling \$59.00
- Chicken shao mai \$59.00
- Green vegetable dumpling  \$59.00
- Wagyu beef gyoza \$59.00


RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G

- Coconut chicken   \$5.75
- Miso chicken & Thai basil   \$5.75
- Bulgogi beef   \$5.75
- Teriyaki beef   \$5.75
- Prawn and coriander \$5.75
- Scallop & pickled veg  \$5.75
- Tom yum tofu     \$5.75
- Enoki mushroom & vegetable     \$5.75

VEGAN CANAPES

ALL PLATTERS 12 PIECES

- Sweet potato and spinach croquettes     \$65.00
- Potato and pea samosa    \$65.00
- Truffled mushroom & pickled artichoke crostini    \$65.00
- Tofu and shitake spring rolls    \$65.00
- Vegan tofu nigiri     \$65.00
- Moroccan corn and black bean Empanada    \$65.00
- Pumpkin arancini     \$65.00
- Mushroom duxelle pastry rolls    \$65.00


TACO PACKAGE

MINIMUM 30







PER PERSON \$36.00

A mix of soft and hard shell tacos.



















All elements come ready to go for your guests to build their preferred taco.

- Soft Shell taco
- Hard shell taco 

CHOOSE 2:

- Spicy southern style cajun chicken 
- Smokey korean beef brisket 
- Crunchy tempura flathead fillets 
- Texas pulled pork shoulder 
- Sriracha tofu  

GARNISHES INCLUDED:

- Shredded iceberg lettuce   
- Charred corn pico de gallo   
- Black mole sauce  
- House guacamole   
- Sour cream 
- Chili pickled red slaw   
- Freshly picked coriander   
- Cheese

BEVERAGES

- Mixed flavoured Australian mineral water \$4.00
- Orange juice premium 350ml \$5.00
- Orange juice premium 2L \$8.00
- Water still - individual \$4.00
- Water sparkling - individual \$4.00
- Coca Cola assortment 330ml \$3.90

DISPOSABLES

- Bio plates small (10) \$8.50
- Bio plates large (10) \$12.50
- Wooden knives (10) \$6.00
- Wooden forks (10) \$6.00
- Wooden spoons (10) \$6.00
- Extra cocktail napkins (50) \$3.50
- Disposable knives, forks & plates per person \$9.50

HIRES

- Cutlery per person \$3.50
- Crockery plate \$1.00
- Box of champagne flutes (36 pcs) \$56.00
- Box of white wine glass (25 pcs) \$42.50
- Box of red wine glass (25 pcs) \$42.50
- Box of high ball glass (25 pcs) \$38.00
- Box of short tumblers (25 pcs) \$37.50

Additional pickup fee of \$49 for hires



CALL US FOR A QUOTE!

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