



DELIVERED MENU 2026

EXCEPTIONAL FOOD, DELIVERED.

Whether you're after a bite-sized snack or a full-blown feast, we bring the "wow" factor directly to your doorstep.

From the heart of Melbourne to the surrounding suburbs, our curated menus are designed to travel perfectly and arrive hot, fresh, and ready to impress.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAIN
NUTS



POPULAR





Fabulous

BREAKFAST, MORNING TEA & AFTERNOON TEA

Individual items - minimum of 6 each

MORNING CLASSICS

• Breakfast sausage and egg English muffin, provolone cheese, tomato relish	\$9.50
• English muffin, mushroom falafel, gouda cheese, Caramelised onion, tomato relish, aioli	\$9.50
• Spinach and cheese pides	\$5.50
• Corn fritters topped with smoked salmon and dill cream cheese	\$9.00
• Seasonal vegetable frittata, tomato kasundi	\$7.00
• Bacon, egg, hash brown & omelette wrap, green tomato pickle aioli, baby spinach & provolone cheese	\$6.50
• Grilled mushroom, hash brown & omelette wrap, green tomato pickle, aioli, baby spinach & provolone cheese	\$6.50

PASTRIES

• Shaved ham & cheddar cheese croissant	\$7.00
• Tomato, cheddar cheese & basil croissant	\$7.00
• Smoked salmon & Brie cheese croissant	\$8.00
• Almond croissant	\$8.00
• Iced cinnamon rolls	\$8.50
• Pane au chocolate	\$8.00
• Escargot	\$8.50
• Mixed danishes (may include apple, cherry and apricot)	\$6.00
• Mixed vegetarian quiches (varieties may include asparagus and cheddar, sun dried tomato and feta, pumpkin and spinach)	\$4.90
• Mixed savoury mini muffins (varieties may include bacon, cheddar and chives, leek and cheese)	\$4.50
• Baked cheddar and onion tarts	\$6.50
• Apple pie	\$6.50

SWEET TREATS

• Mixed sweet mini muffins (varieties may include chocolate, strawberry, berry white chocolate, apple custard)	\$4.25
• Plant baked sweet	\$7.50
• Slices/Cakes	\$5.50
• Sweet treat box	\$110.00
• Cookie and slices box	\$90.00
• Cookies	\$89.00
• House baked scones with mixed berry jam and cream	\$6.00





SANDWICHES & BAGELS

- Regular club sandwich ★ \$12.00
- Dietary club sandwich (any dietary can be catered for) \$14.00
- Mini smoked salmon, dill caper cream cheese, shaved red onion, westmont pickles bagel \$7.00
- Mini avocado smash, aged goats cheddar, tomato, rocket & green goddess dressing bagel \$7.00
- Mini pastrami, pickled cabbage, mustard mayo, Swiss cheese, tomato with lettuce bagel \$7.00
- Mini bacon, lettuce, tomato relish and aioli bagel ★ \$7.00
- Croque monsieur brioche toasties \$9.50

HEALTHY OPTIONS

- Dragon fruit and acai smoothie \$9.50
- Avocado and banana smoothie \$8.50
- Mango and passionfruit smoothie \$8.50
- Fresh seasonal whole fruit basket for 12 pax \$39.00
- Fresh seasonal fruit skewer \$6.00
- Fresh seasonal fruit salad \$9.00
- Fresh seasonal sliced fruit platter for 15 pax \$99.00
- Mango, lychee and banana coyo chia pots \$7.00
- Seasonal berry and coconut yoghurt chia pots \$7.00
- Granola, seasonal fruit & vanilla yoghurt cups \$9.50
- Overnight oats, blueberry, almond & agave nectar pots \$9.50
- Acai, blueberry trifle, coco nib crumble \$11.50
- Date, sesame and sunflower power bar \$8.00
- Dried fruit, nut and chocolate protein balls \$6.50
- Banana bread, butter and preserves \$7.00



HOT BREAKFAST

- **FABULOUS BIG HOT BREAKFAST**  **\$23.00**
Baked eggs, chicken chipolata, grilled bacon, hashbrown, smokey beans, roasted tomato
- **FABULOUS OCEAN HOT BREAKFAST**  **\$23.00**
Poached eggs, smoked salmon, sauteed spinach, roasted mushrooms, hash brown, hollandaise sauce
- **FABULOUS GARDEN HOT BREAKFAST**   **\$23.00**
Scrambled eggs, halloumi cheese, sauteed spinach, roasted tomato & mushroom, hash brown, tomato kasundi
- **FABULOUS BUTTERMILK PANCAKES BREAKFAST** **\$18.00**
Buttermilk pancakes, maple syrup, vanilla double cream

SNACK BOXES

- **BOX 1**   **\$15.50**
Savoury pillow sandwich with seasonal vegetable frittata with tomato kasundi, fresh fruit skewer
- **BOX 2**  **\$15.50**
Sweet pastry with savoury muffin, seasonal berry & yoghurt cup
- **BOX 3**  **\$15.50**
Savoury croissant, mini doughnut, fruit jelly cup
- **BOX 4** **\$15.50**
Mini savoury filled bagel, banana bread, fruit salad cup
- **DIETARY BOX**    **\$15.50**
Spinach and roasted red pepper tart, mint slice, coconut yoghurt pot with berries

PANCAKE STATION

MINIMUM 20

PRICE PER PERSON

\$19.00

Hot pancakes with a range of different toppings delivered ready for your guests to enjoy! (2-3 pancakes per person)

INCLUDES:

- Hot chocolate fudge
- Nutella
- Mixed berry jams
- Honeycomb butter
- Vanilla double cream
- Banana salted caramel
- Maple syrup
- Lemon curd
- Candied nuts
- Oreo

Delivered hot ready to set up and serve yourself.



Fabulous
**LUNCH
FAVOURITES**

Individual boxes - minimum of 6 each



COLD LUNCH BOXES

- **FAB LUNCH BOX 1** ★ \$22.00
Shaved ham, cheddar cheese, tomato, pickled mustard mayo club sandwich with sweet slice, piece of fruit and Capi soft drink
- **FAB LUNCH BOX 2** ★ \$22.00
Roasted chicken, baby spinach, celery, mayo wrap with large berry muffin, piece of fruit and Capi soft drink
- **FAB LUNCH BOX 3** \$22.00
Pastrami, provolone cheese, pickled ranch slaw & tomato roll with mixed berry doughnut, piece of fruit and Capi soft drink
- **FAB LUNCH BOX 4** 🌱 \$22.00
Cheddar and tomato sandwich with sweet cookie, packet of chips, piece of fruit and water
- **GLUTEN FREE BOX** 🌱 ★ \$23.00
Gluten free sandwich with gluten free sweet, piece of fruit and Capi soft drink
- **VEGAN BOX** 🌱 🌱 🌱 \$23.00
Vegan middle eastern falafel with vegan chocolate mint slice, piece of fruit and Capi soft drink





HOT LUNCH BOXES

- BRAISED CHICKEN CACCIATORE**   \$23.00
 Chicken cacciatore, olives and pearl onions with goats cheese potato mash
- CHICKEN JUNGLE CURRY**   \$23.00
 Chicken jungle curry, eggplant, baby corn, snake beans, Thai basil and coconut rice
- LAMB AND DATE TAGINE** \$23.00
 Slow simmered lamb shoulder and date tagine with cous cous and tzatziki
- LAMB ROGAN JOSH**   \$23.00
 Lamb rogan josh, fried aromate, vegetable biryani and mango chutney
- BEEF GOULASH**  \$23.00
 Slow simmered wagyu beef, onion and paprika served with rice pilaf & sour cream
- WAGYU BRISKET**  \$23.00
 Twelve-hour wagyu brisket, baked mac and three cheeses, bourbon BBQ sauce
- VEGETARIAN MASALA**      \$23.00
 Cauliflower, potato and pea masala, coriander with Kashmiri rice and coconut raita, nuts
- TUSCAN VEGETABLE BOLOGNESE**    \$23.00
 Tuscan bolognese, spinach & potato gnocchi and shaved parmesan

SHARED SALADS - SERVES 12-15

- Roasted pumpkin, beans, marinated feta, dried tomato, herbs, pumpkin seeds, chardonnay vinaigrette   \$85.00
- Chargrilled Tuscan vegetable, capers, basil, fior di latte, vincotto, extra virgin olive oil   \$85.00
- Moroccan quinoa, tahini, currants, mixed peppers, pinenuts, lemon      \$85.00
- Roasted beetroot, lentil, fetta, seeds, herbs, honey and balsamic dressing   \$85.00
- Green goddess salad with chopped greens, cucumber, quinoa, dill caper dressing     \$85.00
- Curried cauliflower and potato, spring onion, currants, carrot, coriander, curry, mayonnaise   \$85.00
- Ancient grains with kale, dried fruits, red onion, capers, pomegranate and lemon dressing    \$85.00
- Loaded potato salad with spring onion, pickles, jalapeño, cheese, mustard bacon, creamy cider dressing  \$85.00
- Tabouli with cracked wheat, tomato medley, parsley, onion, garlic, mint, lemon   \$85.00
- Chow mein rice noodle salad with mushrooms, celery, carrots, snow peas, soy dressing     \$85.00
- Fragrant cous cous w harrisa roasted sweet potato, red onion, garlic, parsley, mint, lemon    \$85.00
- Heirloom tomato, torn basil, burrata, EVO and vincotto   \$85.00
- Vietnamese slaw, nuac mam dressing    \$85.00
- Market garden salad, green leaves, radish, baby roma tomato medley , qukes, soft herb vinaigrette      \$85.00
- Soba noodle, Japanese pickles, cukes, edamame, wakame, wasabi yuzu dressing \$85.00





CARVERY BANQUET

MINIMUM 20 | PRICE PER PERSON

TWO MAINS	\$54.50
THREE MAINS	\$59.50
FOUR MAINS	\$63.00

MAIN CHOICES:

- Hot smoked New Zealand king salmon fillet, pickled cucumber, salmon caviar, lemon myrtle kewpie  
- Achiote rubbed BBQ whole chickens, chipotle mayonnaise, charred lemon   ★
- Glazed Thai pork belly, tamarind caramel, chilli jam  ★
- 12hr Mayura Wagyu brisket, smokey mustard gravy   ★
- Slow cooked lamb shoulder with garlic and rosemary, Chimi churri sauce  
- Maple roasted free range turkey breast, cafe de paris butter, cranberry relish  
- Baked wild mushroom and thyme tart    

PACKAGE INCLUSIVE OF:

- Roasted baby potatoes, garlic and marjoram  
- Freshly baked bread rolls and butter

SALAD BAR INCLUDED

- Roasted pumpkin, beans, feta, dried tomato, red onion, basil, chardonnay vinaigrette  
- Salt baked beetroot, parsley and lentil, seeds, honey and balsamic dressing    
- Chargrilled Tuscan vegetable, capers, basil, fior di latte, vincotto, extra virgin olive oil  
- Market garden salad, herb vinaigrette    

TACO PACKAGE

MINIMUM 20

PER PERSON \$39.00

A mix of soft and hard shell tacos.

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

- Soft shell tortillas
- 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 



PLATTER BOXES

HANDCRAFTED PLATTERS DELIVERED ALREADY GARNISHED AND READY TO SERVE



NEW YORK DELI BOX
\$145 - SERVES 10

Pastrami, smoked turkey, cured salmon, caper cream cheese, Westmont pickles, potato salad, red sauerkraut, jack cheese, yellow mustard, bagel crisps, pretzels, toasted rye.



KOREAN STREET FEAST
\$145 - SERVES 10

Korean fried chicken w hot honey sauce, assorted kimbap rolls, steamed egg spring onion omelette, vegetable hoppang, bulgogi beef sticks, grilled chicken balls, marinated squid salad, kimchi, Korean pickles, fried rice cakes, tempura seaweed crisps.



ITALIAN SELECTION BOX
\$145 - 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
\$145 - 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
\$120 - SERVES 10

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



VEGETABLE GARDEN BOX
\$89 - 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
\$99 - SERVES 15

Seasonal fruits arranged in a creative platter.



PLATTER BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



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.

***Can be customized for dietaries*



ROLLS BOX
\$110

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

***Can be customized for dietaries*



WRAP BOX
\$95

20 assorted mini soft tortilla wraps.

***Can be customized for dietaries*



COOKIE AND SLICES BOX
\$90

20 assorted cookies and slices straight from the Fabulous kitchen



COOKIE BOX
\$89

24 assorted cookies.



SWEET TREAT BOX
\$110

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



COLD CANAPES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



PRAWN SANDO
\$110

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



LEMON ZAATAR CHOOK
\$110

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



BEEF BRESAOLA
\$120

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



PILLOW SANDWICH
\$110

Chicken pillow sandwiches
(24 pieces)



LAMB FILLET CROSTINI
\$125

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



BRUSCHETTA
\$110

3 varieties of chef selection
bruschetta (30 pieces)



PEKING DUCK PANCAKES
\$135

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



CORN FRITTERS
\$105

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



CURED SALMON
\$125

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





HOT CANAPES

HANDCRAFTED CANAPES DELIVERED ALREADY HOT



**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 CANAPES

HANDCRAFTED CANAPES DELIVERED ALREADY HOT



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)



CHICKEN SKEWER BOX
\$99

Chicken skewers
(24 pieces)



SPRING ROLLS BOX
\$99

Tom yum prawn spring rolls
(24 pieces)



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

HOT BITES

- Chickpea and spinach pakora, cucumber yoghurt 🌱 \$6.00
- Satay chicken skewers, peanut sambal 🌱🌱 \$6.00
- Wagyu cheeseburger slider, SBR BBQ sauce, pickled ranch mayo 🌱 \$9.50
- Glazed pork belly bun, fried onion, pickles, chipotle sauce \$9.50
- Spicy fried corn slider, halloumi, harrisa mayo, piquillo pepper 🌱🌱 \$9.50
- Beef rendang pastry rolls \$6.00
- Lamb kofta skewer, tzatziki 🌱🌱 \$6.00





RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G

- Coconut chicken     \$6.00
- Miso chicken & Thai basil   \$6.00
- Bulgogi beef   \$6.00
- Teriyaki beef    \$6.00
- Prawn and coriander \$6.00
- Scallop & pickled veg  \$6.00
- Tom yum tofu     \$6.00
- Enoki mushroom & vegetable     \$6.00

VEGAN CANAPES

ALL PLATTERS 12 PIECES

- Sweet potato and spinach croquettes     \$69.00
- Potato and pea samosa    \$69.00
- Truffled mushroom & pickled artichoke crostini    \$69.00
- Tofu and shitake spring rolls    \$69.00
- Vegan tofu nigiri     \$69.00
- Moroccan corn and black bean empanada    \$69.00
- Pumpkin arancini     \$69.00
- Mushroom duxelle pastry rolls    \$69.00

BEVERAGE

• Mixed flavoured Australian mineral water	\$4.50
• Orange juice premium 350ml	\$5.00
• Orange juice premium 2L	\$8.00
• Water still - individual	\$4.50
• Water sparkling - individual	\$4.50
• Coca Cola assortment 330ml	\$5.50

DISPOSABLES

• Bio plates small (10)	\$8.50
• Bio plates large (10)	\$12.50
• Wooden knives (10)	\$6.50
• Wooden forks (10)	\$6.50
• Wooden spoons (10)	\$6.50
• Extra cocktail napkins (50)	\$3.50
• Disposable knives, forks & plates per person	\$9.50

HIRES

• Cutlery per person	\$3.50
• Crockery plate	\$1.50
• Box of champagne flutes (36 pcs)	\$60.00
• Box of white wine glass (25 pcs)	\$45.00
• Box of red wine glass (25 pcs)	\$45.00
• Box of highball glass (25 pcs)	\$60.00
• Box of short tumblers (25 pcs)	\$42.00

Additional pickup fee of \$49 for hires



CALL US FOR A QUOTE!

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