

# Cullunghutti Catering

Cullunghutti Catering aims to provide our customers with a taste of Traditional Australia, using recipes that include, native herbs, spices, fruits, meat's and seafood's.

Please see below our menu options.

## Morning and Afternoon Tea

### Assorted Platters:

Anzac biscuits with wattle seed

Lemon myrtle shortbread

Mini damper (Scone) with homemade jam and cream

Lemon myrtle custard and berry tarts

Caramel slice with wattle seed biscuit base

Orange & wattle seed muffins

Seasonal fruit platter

## Lunch Menu

### Assorted Sandwiches, Wraps & Finger Food Platters containing:

Ham & Chicken with native herbs & spices, native greens & salad

Salmon Fish balls

Rice Paper Rolls

Spring Rolls

Mini Salt Bush Quiches

## Hot Dishes

Minimum order 15 people

Lasagne with native herbs and spices

Crusted Herbed Kangaroo Fillet (sliced for serving)

Marinated Roast Pork or Beef with Desert Flakes (sliced for serving)

Shell Soup

Pumpkin Soup

Large Salt Bush Quiche

Kangaroo Burgundy Stew

## Sides

Bush Pasta Salad

Macadamia Nut Potato Salad

Abalone Salad

Medium Dampers

Roast Vegetables in native spices

Gravy

## Drinks

Tea, Coffee & Juices

Orders to be placed 5 days prior to event

All items dependant on seasonal availability and subject to change

Price on order

10% deposit [for orders 15 people or more] on confirmation

14 day accounts only

## Contact details

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