

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:

Aniseed & Myrtle Biscotti

Lemon Myrtle & Eucalypt Shortbread

Mini Damper (Scone) for vegans with Eucalypt Butter

Lillypilly & Passion Berry tarts

Caramel slice with Wattle seed biscuit base

Orange & Wattle seed Muffins

Seasonal Fruit

Lunch Menu

Assorted Sandwiches, Wraps & Finger Food Platters containing:

Native Herbs & spices, Native Greens & Fruits

Crocodile, Kangaroo, Ham & Chicken

Salmon Fishcakes

Rice paper Rolls

Spring Rolls

Mini Emu Egg 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 Emu Egg Quiches

Kangaroo Burgundy Stew

Sides

Bush Pasta Salad

Macadamia Nut Potato Salad

Abalone Salad

Medium Vegan 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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