please note that seasonal substitutions may apply



	Serves	Monday to	Sunday &
Sandwiches/ Wraps and More- all with assorted delicious fillings		Saturday	Public
Assorted sandwich medley-A delicious mix of gourmet sandwiches wraps & Turkish bread (serves 6-8 guests)	each	\$120	#132
Gourmet sandwiches cut into quarters	each	\$8.95	\$9.85
Triple layered ribbon sandwiches	36 fingers	\$120	\$132
Gourmet wraps (cut into quarters)	each	\$15	\$16.50
Mini croissants with ham, cheese, avocado & egg tomato (min.12)	each	\$8.50	\$9.35
Ciabatta Roll	each	\$12	\$13.20
Toasted Turkish Fingers with leg of ham, tasty cheese and tomato	8 fingers	\$50	\$55
Light and Fresh Rolls			
Fresh rice paper rolls with seasonal vegetables and vermicelli	(15)	\$102	\$112.20
with house made Asian style dipping sauce (G/F) (Vegan)			
Fresh rice paper rolls with mandarin and duck	(15)	\$130	\$143
with hoisin dipping sauce (G/F) (D/F)	(4 =)	\$1.00	
Fresh rice paper rolls with prawn, mint and coriander	(15)	\$120	\$132
with nuoc cham dipping sauce (G/F) (D/F)	\	Ф12 0	Ф100
Thai beef rolls with mint soy dressing served on Asian spoons (G/F) (D/F)	(15)	\$120 \$105	\$132
Assorted fresh sushi served with soy and wasabi Peking duck pancake	(30)	\$105 \$130	\$115.50
Peking duck pancake	(16)	\$130	\$143
Bruschetta			
Baguette brushed with olive oil	(20)	\$85	\$93.50
 topped with Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V) 	(30)		ψ93.30
 topped with basil pesto, crumbled fetta and marinated capsicum (V) 	(30)	\$90	\$99
 topped with sauteed mushrooms, pancetta & parmesan 	(30)	\$98	\$107.80
Crostini brushed with olive oil, blue cheese, pear and walnut (V)	(30)	\$98	\$107.80
Baked Turkish bread with chunky avocado salsa and cherry tomato with	(30)	\$95	\$104.50
toasted sesame seeds (V)			
Seafood			
Freshly shucked Pacific Oysters	(4.0)	***	400
 with soy, sesame and shallot dressing (G/F) (D/F) 	(12)	\$60	\$66
traditional Kilpatrick (D/F)	(12)	\$60 \$130	\$66
Prawn served on potato rosti with avocado salsa (G/F)	(24)	\$120 \$120	\$132
Buckwheat blini with crème fraiche, smoked trout, salmon roe and fresh dill	(24)	\$120	\$132
Frittata with flaked Atlantic salmon fillets and dill	(24)	\$120	\$132
Salt and pepper squid served with lime mayonnaise	(24)	\$120	\$132

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	Serves	Monday to Saturday	Sunday & Public
Seafood Continued			Holiday
Prawn roll with salt, pepper, chives & celery, with mayo and hot sauce with lettuce (min 12)	each	\$18	\$19.80
Mexican fish soft taco shells with house-made slaw and mayo (min 12)	each	\$18	\$19.80
Coconut crumbed prawns w chilli honey sauce	(24)	\$120	\$132
Beer battered fish with lime mayonnaise	(36)	\$120	\$132
Petite Quiche (served hot or cold)			
Spinach and fetta (V)	(2.4)	\$120	\$132
Bacon, egg and mushroom	(24)		
Goats cheese with caramelised onion (V)	(24)	\$120	\$132
	(24)	\$120	\$132
Arancini			
Wild mushroom and mozzarella arancini with garlic aioli (Veg)	(30)	\$115	\$126.50
Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)	(30)	\$120	\$132
Prawn arancini with jalapeno mayo	(24)	\$120	\$132
Hot Pastries			
House made herb pork and fennel Wellington in puff pastry	(48)	\$120	\$132
Vegetarian spinach and fetta Wellington in puff pastry (V)	(48)	\$120	\$132
House-made mini gourmet beef pies with house-made tomato sauce	(24)	\$120	\$132
Cheese & spinach Greek style parcels in filo pastry (V)	(30)	\$98	\$107.80
Spring rolls with sweet chilli jam (Vegan)	(80)	\$95	\$104.50
Mini Vol-Au-Vents with assorted gourmet fillings (Veg avail)	(30)	\$98	\$107.80
Beef and chorizo empanadas	(24)	\$120	\$132
Beef and bean Mexican cigars	(24)	\$120	\$132
Pizzas piccolo with assorted delicious toppings (Veg avail)	(24)	\$120	\$132
Mini Sliders (minimum 12)			
Wagyu beef with American cheese, caramelised onion, rocket and	each	\$12.50	\$13.75
Culinarius special sauce	Cuon	412.00	Ψ13.73
Southern fried chicken with house-made slaw and chipotle mayo	each	\$12.50	\$13.75
Char-grilled halloumi with vegetables relish, baby beetroot, sweet potato,	each	\$12.50	\$13.75
zucchini, rocket and tomato (V)	Cacri		,
Pulled Pork with house-made slaw and smoky BBQ sauce	each	\$12.50	\$13.75
Mini meatball Sub with grilled provolone, pickles and	each	\$12.50	\$13.75
tomato pepperonatta	30.371		

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	Serves	Monday to Saturday	Sunday &
Mini Sliders Continued			Holiday
Prawn roll with salt, pepper, chives & celery, with mayo and	each	\$18	\$19.80
hot sauce with lettuce			440 =0
Mexican fish soft taco shells with house-made slaw and mayo	each	\$15	\$16.50
Vegetarian and Vegan			
Fresh rice paper rolls with seasonal vegetables and vermicelli	(15)	\$99	\$108.90
with house made Asian style dipping sauce (G/F) (Vegan)			
Vegetable stuffed Mushrooms baked with mozzarella	(30)	\$108	\$118.80
(G/F) (Vegan option avail)	()		
Crispy parmesan polenta w pesto, kalamata olive and	(24)	\$108	\$118.80
sun-dried tomato (V)(G/F)	()	Ψ100	,
House-made potato rosti topped with avocado salsa and antipasto	(24)	\$115	\$126.50
vegetables (V)(G/F)			
Mushroom & parmesan arancini with garlic aioli (V)	(30)	\$120	\$132
Pumpkin, Pea & Leek arancini with garlic aioli (V)(G/F) (D/F)	(30)	\$120	\$132
Cheese & spinach Greek style parcels in filo pastry (V)	(30)	\$98	\$107.80
Spring Rolls with sweet chilli jam (Vegan)	(80)	\$88	\$96.80
Spinach and fetta Wellington in puff pastry (V)	(48)	\$98	\$107.80
Herbed pikelets with pear and blue cheese topping (V)	(24)	\$98	\$107.80
Char-grilled vegetable skewers with peanut sauce (min 12) (V)(G/F)	each	\$12.75	\$14
(Vegan option avail)			,
Mini Vegetarian Nachos Cups with house made guacamole (min 12) (V)	each	\$15	\$16.50
Char-grilled Halloumi mini burger with vegetables relish,	each	\$12.75	\$14
baby beetroot, sweet potato, zucchini, rocket and tomato (min 12) (V)			
Zucchini and halloumi fritters with Greek yoghurt, olive and	(24)	\$98	\$107.80
semi dried tomato (V)			
Giant green olives stuffed with fetta and capers fried in panko crumbs (V)	(24)	\$96	\$105.60
Skewers			
Honey Garlic char-grilled Chicken skewers with sesame (G/F) (D/F)	each	\$12.75	\$14
Chicken satay skewers with spicy peanut sauce (GF)	each	\$12.75	\$14
Tandoori chicken skewers with minted yoghurt (GF)	each	\$12.75	\$14
Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)	each	\$12.75	\$14
Char-grilled seasonal vegetable with peanut sauce (G/F) (Vegan)	each	\$12.75	\$14
Crunchy Thai chicken and peanut cakes with sweet chilli jam (G/F) (D/F)	(30)	\$120	\$132
olive and semi dried tomato (V) (G/F)	()		ΦΙΟΖ
Sticky Korean pork belly bites served on spoons with toasted sesame	(24)	\$120	\$132
(G/F) (D/F)			
Chicken katsu bites with spicy sriracha dipping sauce	(24)	\$120	\$132
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Skowerd Sticks and Mosty Dites (minimum 12) Continued	Serves	Monday to Saturday	Sunday & Public Holiday
Skewers/ Sticks and Meaty Bites (minimum 12) Continued Meatballs char-grilled with roasted vegetable relish	1Kg	\$88	\$96.80
Spicy Buffalo Wings with hot chilli sauce and sour cream (GF)	(24)	\$120	\$132
Substantial Bowls (minimum 12)			
Hokkien noodles with bok choy, capsicum, snow peas, etc (Vegan)	each	\$15.50	\$17.05
Caesar salad with grilled chicken, fresh parmesan and croutons	each	\$15.50	\$17.05
Creamy baked mac 'n cheese (V)	each	\$15.50	\$17.05
Mini Nachos Cups with house made guacamole, corn chips and matured cheese (Beef or Bean option avail)	each	\$15.50	\$17.05
Nasi Goreng with prawn, omelette topped with satay chicken (G/F avail)	each	\$18.50	\$20.35
Pumpkin, Pea and Leak in a sauvignon blanc stock risotto (G/F)	each	\$15.50	\$17.05
Vietnamese style vermicelli salad topped with: chicken, prawn and vegetarian spring rolls (Vegan and G/F option avail)	each	\$22	\$24.20
Poke Bowl with fresh tuna, edamame, radish, grated carrot, pickled ginger and avocado with fragrant rice (G/F)	each	\$22	\$24.20
Beer battered fish & chips with fresh lime and citrus mayo	each	\$18.50	\$20.35
Slow cooked brisket ragu with pappardelle	each	\$18.50	\$20.35

For the Sweet-Tooth (see our other menus for more extensive options)

Sweetie Platter with assorted cakes and slices including chocolate ganache cake, cherry ripe, brownie, caramel slice, carrot cake, caramel cheesecake, mint slice to name a few (please note selection may vary)

	Large, approximately Small, approximately	•	\$135 \$95	\$148.50 \$104.50
Seasonal fresh fruit kebabs with honey yoghurt (min or	der of 12)	each	\$12.50	\$13.75
Morning Tea Boards with freshly baked selection include pastry, muffins, friands and savoury tartlets (feeds app	•	cones with jan	n and cream, \$125	Danish \$137.50
Chocolate dipped strawberries		each	\$4.50	\$4.95

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Monday to Sunday &

Cold Share Platters for 10	Saturday	Public
Sold Share Flatters for 10		Holiday
Italian Antipasto Leg ham, char-grilled chorizo, spicy salami, olives, semi dried tomato, artichokes, capsicums, vine tomato, marinated eggplant, fetta, grissini and crusty bread	\$215	\$236.50
Japanese Assorted sushi, sashimi, edamame, seaweed salad, marinated tofu, pickled ginger, soy and wasabi	\$215	\$236.50
Mexican		
House-made layered bean, sour cream, avocado, salsa and cheese dipping platter, Pico jalapeno, toasted corn, fresh cilantro, capsicum, cucumber, fresh lime and tortilla chips (V		salsa,
	\$195	\$214.50
Spanish Chorizo, spicy salami, char-grilled octopus, meatballs, olive selection, marinated fetta, artichokes, grilled capsicum, romesco dip and crusty bread and crostini	\$215	\$236.50
Middle Eastern		
Hummus, taramasalata, tabouli, falafel, lamb kofta, marinated fetta, stuffed vine leaves, a	ırtichokes, oliv	es, vine
tomato and pita bread	\$215	\$236.50
Ploughman's Lunch		
Leg ham, chicken drumsticks, vintage cheddar cheese, camembert, sliced tomato and cu	cumber, pickl	ed gherkins,
corn relish, traditional fruit chutney and English mustard with crusty rolls	\$215	\$236.50
Vegetarian Summer Platter Fresh carrot, celery and capsicum sticks, hummus, olives, semi dried tomato, marinated artichokes, char-grilled eggplant, zucchini and sweet potato, vintage cheddar, blue cheese, camembert served with cracker selection	\$215	\$236.50
Charcuterie		
Cold cuts of beef, ham, pork, lamb & chicken with homemade condiments	\$230	\$253
Seafood		
Prawns, oysters, smoked trout, marinated octopus, mussels in tomato, lime mayonnaise, fresh lemons and limes	Market Price	Market Price
Fruit		
Fresh seasonal fruit selection with chocolate dipped Strawberries Fresh seasonal fruit served with a combination of soft and firm cheeses	\$105 \$148	\$115.50 \$162.80
with dried fruits, nuts and crackers		

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Cocktail Party Packages (All minimum 40 guests)

Culinarius has created 4 Cocktail Menus, each containing favourites from our award-winning Cocktail Menu. Please note, we would be delighted to help you to create your own cocktail party package...

Culinarius can tailor a menu to suit your tastes, needs and budget.

For extra wow factor, why not add a beautiful Grazing Table to your Cocktail menu?

The Culinarius Grazing Table includes a gourmet cheese selection, antipasto, freshly cut and marinated vegetables, house made dips, continental meats, seasonal fruits, nuts, olives, crackers, Lavosh, and crusty breads \$15 per person

MENU 1 Light Cocktail Selection (\$39 per person or \$42.90 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

Vietnamese rice paper rolls with Asian dipping sauce (Vegan, G/F)

Prawn served on potato rosti with avocado salsa (G/F)

Spinach and fetta mini quiches (V)

Char-grilled meatballs with vegetable relish

Vegan mini spring rolls with sweet chilli jam (V)

Waldorf chicken ribbon sandwiches

Chocolate dipped strawberries (GF)

MENU 2 Party Cocktail Selection (\$49 per person or \$53.90 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

Zucchini and halloumi fritters with Greek yoghurt, olive and semi dried tomato (V)

Assorted fresh sushi served with soy and wasabi (GF avail)

Vegan mini spring rolls with sweet chilli jam (V)

Mushroom & Parmesan arancini with garlic aioli (V)

Meatballs with char-grilled roasted vegetable relish

Chicken katsu bites

Coconut crumbed prawns w chilli honey sauce

Pizza piccolo with assorted delicious toppings (Veg avail)

Vietnamese rice paper rolls with Asian dipping sauce (Vegan, G/F)

Select one bruschetta from the options below:

- Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)
- basil pesto, crumbled fetta, and marinated capsicum (V)
- sauteed mushrooms, pancetta & parmesan

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MENU 3 Premier Cocktail Selection (\$54 per person or \$59.40 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

Peking duck pancake

Buckwheat blini with crème fraiche, smoked trout, salmon roe and fresh dill

House made mini gourmet wagyu beef pies

Beef and chorizo empanadas

Salt and pepper squid served with lime mayonnaise

Vegan spring rolls with sweet chilli jam sauce (Vegan)

Meatballs with chargrilled vegetable relish

Select one Vietnamese rice paper rolls from the options below:

- with prawn, mint and coriander with nuoc cham dipping sauce (G/F) (D/F)
- with mandarin and duck with hoisin dipping sauce (G/F) (D/F)
- with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan)

Select one petite quiche from the options below (served hot or cold):

- Spinach and fetta (V)
- Goats cheese with caramelised onion (V)
- · Bacon, egg and mushroom

Select one bruschetta from the options below:

- Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)
- basil pesto, crumbled fetta, and marinated capsicum (V)
- sauteed mushrooms, pancetta & parmesan

Select one skewer from the options below:

- Honey garlic char-grilled Chicken skewers with sesame (G/F) (D/F)
- Tandoori chicken skewers with minted yoghurt (GF)
- Chicken satay skewers with spicy peanut sauce (GF)
- Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)
- Char-grilled seasonal vegetable with peanut sauce (G/F) (Vegan)

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MENU 4 Deluxe Cocktail Selection (\$79 per person or \$86.90 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

COLD SELECTION

Pacific Oysters 2 ways: * freshly shucked with ginger and shallots *traditional Kilpatrick

Prawn served on potato rosti with avocado salsa (G/F)

Peking duck pancake

Assorted fresh sushi served with soy and wasabi

Select one Vietnamese rice paper rolls from the options below:

- with prawn, mint and coriander with nuoc cham dipping sauce (G/F) (D/F)
- with mandarin and duck with hoisin dipping sauce (G/F) (D/F)
- with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan)

HOT SELECTION

Coconut crumbed prawns w chilli honey sauce

Pizza piccolo with assorted delicious toppings (Veg available)

House made mini gourmet Wagyu beef pies with house made tomato sauce

Vegan mini spring rolls with sweet chilli sauce (V)

Select one skewer from the options below:

- · Tandoori chicken skewers with minted yoghurt
- Chicken satay skewers with spicy peanut sauce
- Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)
- Honey garlic char-grilled Chicken skewers with sesame (G/F) (D/F)
- Char-grilled seasonal vegetable with peanut sauce (G/F) (Vegan)

Select one arancini from the options below:

- Wild mushroom and mozzarella arancini with garlic aioli (Veg)
- Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)
- Prawn arancini with jalapeno mayo

Select one mini slider from the options below:

- Wagyu beef with American cheese, caramelised onion, rocket and Culinarius special sauce
- Southern fried chicken with house-made slaw and chipotle mayo
- Char-grilled halloumi with vegetables relish, baby beetroot, sweet potato, zucchini, rocket and tomato (V)
- · Mexican fish soft taco shells with house-made slaw and mayo

Select one substantial item from the options below:

- · Hokkien noodles with bok choy, capsicum, snow peas, etc (Vegan)
- · Caesar salad with grilled chicken, fresh parmesan and croutons
- Creamy baked Mac and Cheese (V)
- · Mini nacho cups with house-made guacamole, corn chips and matured cheese (choice of beef or bean)
- Vietnamese vermicelli salad topped chicken, prawn, and vegetarian spring rolls
- · Beer battered fish & chips with lime mayo
- · Slow cooked brisket ragu with pappardelle

TO FINISH

Sweetie platter with assorted mini cakes, slices and biscuits

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Staff Charges: we can arrange delivery of all food to you, or our food and beverage staff can come along and take care of everything for you.

Staff minimum 4 hours, travel time applies.

Monday to Saturday	Wait staff	\$44 per hour
	Chef	\$54 per hour

Beverage staff \$49 per hour

Sunday and public Holiday Wait staff \$49 per hour

Chef \$60 per hour Beverage staff \$54 per hour