

PLATTERS MENU



SOUPS (2kgs serves 10) \$99 per pot/ \$108.90 Sunday/ Additional charge for Public Holidays

Traditional Minestrone

A beef stock and tomato infused soup with double smoked bacon, fresh seasonal vegetables. Finished with shaved parmesan and chopped parsley.

Split Pea and Ham

Chicken and Sweet Corn

Slow cooked with chicken breast, sweet corn in house-made broth.

Country Style Butternut Pumpkin and Parsnip

Fresh butternut pumpkin and sweet potato, seasoned with a gentle hint of nutmeg. (A winter favourite)

BEEF (2 kgs serves 10) \$155 per tray/ \$170.50 on Sunday/ Additional charge for Public Holidays

Beef Stroganoff

A classic dish comprised of tender beef strips, bacon, mushrooms and seeded mustard. Coated in a garlic, white wine and sour cream sauce and finished with chopped parsley.

Slow-cooked Beef Cheeks

With tomato, red wine and seasonal vegetables (GF)

Rare Roast Beef

A tender cut of Sirloin, rolled in a cracked pepper and mustard crust. Complimented with a rich and decadent port wine jus. (GF)

CHICKEN (2 kgs serves 8) \$135 per tray/ \$148.50 on Sunday/ Additional charge for Public Holidays

Tuscan

A juicy chicken breast filled with sun-dried tomato and basil pesto. With a white wine and chive cream sauce.(GF)

Prosciutto Wrapped Chargrilled Chicken Breast (bone in & skin on) (7 whole breasts halved)

stuffed with garlic, herbs and olive oil (GF)

Thai Chicken Curry

Culinarious' house Curry, in a light coconut sauce with traditional vegetables, lime, chili and coriander. (GF)

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LAMB (2 kgs serves 6-10) \$155 per tray / \$170.50 Sunday/ Additional charge for Public Holidays

Culinarious Country Roast

A boned and rolled leg of lamb, coated in mint and garlic. Roasted to perfection. Complimented with our own home-made mint sauce. (GF)

Lamb Rump

Stuffed with bacon and leek accompanied with a port wine jus (GF)

Lamb Shanks (8 portions)

Slow-cooked in crushed tomato, garlic, onion, capsicum, carrots and red wine (GF)

PORK (2 kgs serves 10) \$155 per tray / \$170.50 Sunday/ Additional charge for Public Holidays

Apricot and Pistachio

A choice boned loin of Pork rolled around a sumptuous filling of apricots (GF)

Asian Style Pork

Slow-cooked pork with an Asian spiced and palm sugar glaze (GF)

SEAFOOD (2 kgs serves 8-10) Market Price

Whole Trout

Whole Cold Salt crusted Ocean Trout with Thai flavoured Hollandaise.

Atlantic Salmon fillets (8 fillets)

Seared fillets of Atlantic Salmon with a drizzling of lime butter and fresh limes. (GF)

VEGETARIAN (2 kgs serves 8-10) \$115 per tray / \$126.50 Sunday/ Additional charge for Public Holidays

Grilled Vegetable Stack

Individual stacks of grilled eggplant, Roma tomatoes, zucchini and red peppers. Layered with bocconcini and basil. Drizzled with a white wine parmesan cream sauce, or roast garlic Napolitana. (GF)

Spinach and Fetta Pie

Baby spinach and fetta baked in a filo crust

Vegetable Korma Curry

Garlic, fresh ginger and green masala curry with onion, cauliflower, bean, eggplant, carrot, mushrooms and tomato, served with steamed basmati rice. (GF)

Risotto Peppers

Red peppers stuffed with a vegetable medley risotto, topped with a gentle mornay sauce. Topped with parmesan and baked in the oven. (GF)

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VEAL (2 kgs serves 10) \$155 per tray / \$170.50 Sunday/ Additional charge for Public Holidays

A la fungi

Tender escalope of veal seared to perfection and finished in a forest mushroom sauce. (GF)

Traditional Parmigiana

Tender veal schnitzel topped with grilled eggplant, Napolitana sauce, bocconcini and parmesan.

PASTA & RICE (2 kgs serves 8-10) \$99 per tray / \$108.90 Sunday/ Additional charge for Public Holidays

Lasagne

Sheets of pasta layered with beef bolognaise, béchamel and cheese. Topped with grated parmesan and baked in a slow oven. (Also available in a vegetarian option)

Spinach and Ricotta Cannelloni

Pasta tubes filled with spinach, ricotta and fresh herbs. Layered in our home-made peperonata sauce and topped with shaved parmesan.

Pappardelle with Slow-Cooked Beef Brisket

Pappardelle pasta served with brisket, cooked in a red wine tomato sauce

Hokkien Noodles

Wok tossed with a selection of fresh vegetables. Finished in our own blended Asian sauce.

Note: Chicken may be added to this dish

Risotto

Cooked in homemade stock and infused with herbs and parmesan cheese.

Available in: Seafood, Wild Mushroom, or Chicken (GF)

QUICHES

Large, family sized quiche (serves 12)

Spinach & feta or Seasonal Vegetables or Lorraine \$79 per quiche / \$86.90 Sundays & Public Holidays

Crab & Camembert or Smoked Salmon and dill \$89 per quiche / \$97.90 Sundays & Public Holidays

SIDES

Hot buttered rice with parsley

\$48 per platter/ \$52.80 Sunday/ Additional charge for Public Holidays (serves 8-10)

Steamed greens with oyster sauce

\$89 per platter/ \$97.80 Sunday/ Additional charge for Public Holidays (serves 8-10)

Vegetables baked in rosemary and rock salt

\$99 per platter / \$108.90 Sunday/ Additional charge for Public Holidays (serves 8-10)

Bread rolls and butter

\$1.50 per person/ \$1.65 Sunday/ Additional charge for Public Holidays

Tel: 4228 1800
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SALADS (2 kgs serves 8-10) \$75 for 2kgs / \$82.50 Sunday/ Additional charge for Public Holidays

Caesar

Crisp cos lettuce, bacon, grated egg, shaved parmesan and Culinarius' home-made dressing. (Anchovies optional)
Extras: Marinated Chicken, Cajun Prawns

Prawn and Crab Pasta

Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander.
Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.

Potato

Seasoned and oven roasted chat potatoes, egg, diced gherkin, Spanish onion and fresh basil. Dressed in a light seeded mustard mayonnaise. (GF)

Caprese

Traditional Italian salad comprising layered slices of Roma tomato, bocconcini, and fresh basil leaves. Drizzled with extra virgin olive oil and finished with baby capers and cracked pepper. Served on a bed of wild rocket. (GF)

Mediterranean

Fluffy couscous with oven roasted vegetables and honey roasted pine nuts. Infused with mint and coriander.

Niçoise

Crisp cos lettuce, kalamata olives, roasted chat potatoes, green beans, tomato, egg and Spanish onion. Dressed in a light citrus mayonnaise and topped with seared fresh tuna. (Subject to market pricing) (GF)

Greek

Roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce and finished with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing. (GF)

Roast Vegetable

With baked beetroot, sweet potato, onion & eggplant. Served on a bed of mesclun with balsamic vinegar dressing. (GF)

Quinoa

Fluffy quinoa with oven roasted vegetables. Infused with preserved lemon. (GF)

Culinarius' Creation

Mixed leaf with tomato, Spanish onion, cucumber, red capsicum, shaved carrot and shaved beetroot with avocado. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette. (GF)

Butternut Pumpkin

Tossed with baby spinach and pomegranate in a apple cider vinaigrette (GF)

Char-Grilled Octopus (\$85)

Tender char-grilled octopus mixed with oven roasted vegetables and fresh herbs. Served with a side of homemade hummus.

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DESSERT Add 10% for Sunday/ Additional charge for Public Holidays

Sticky Date Pudding Individual \$9.75 each (minimum 15)
Served warm with hot butterscotch sauce.

Chocolate Macadamia Brownie Tray \$59 (12 serves)
Delicious Belgian chocolate and Macadamia nut brownies

Citrus Tart \$89 (serves 12-16)
Refreshing lemon tart served on a biscuit base.

Baked Cheesecake \$89 (serves 12-16)
Lightly glazed and topped with fresh strawberries & blueberries.

Macadamia Cheesecake Slab \$79 (12 serves)
Macadamia and wattle seed cheesecake with toffee shards

Chocolate Ganache Tart \$89 (serves 12-16)
Served with clotted cream

Sweetie Platter (Large \$125 / Small \$89)
A selection of slices, tartlets, little cakes, mini cupcakes, cookies and chocolates

Crème Brulee Individual \$9.75 each (minimum 15)
Burnt toffee topped custard infused with vanilla bean

Tiramisu Individual \$9.75 each (minimum 12)
Espresso & coffee liqueur infused ladyfingers layered with mascarpone and cacao in individual glasses

Fruit and Cheese Platter \$148.00 (\$162.80 on Sunday Additional charge for Public Holidays)
Fresh Tropical Fruit and Australian Cheese platter served with dried fruits and crackers

Additional charge for Public Holidays

These prices are subject to change without notice.

All prices are inclusive of GST.

Delivery to all areas is available.

Minimum order on Sunday and Public Holidays applies.

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please note that seasonal substitutions may apply



Cold Share Platters for 10

	Monday to Saturday	Sunday
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
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, artichokes, olives, vine tomato and pita bread	\$215	\$236.50
Ploughman's Lunch Leg ham, chicken drumsticks, vintage cheddar cheese, camembert, sliced tomato and cucumber, pickled 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	\$192.50
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	\$115.50
with dried fruits, nuts and crackers	\$148	\$162.80

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