Passion
Catering Menu

All orders $70 delivery fee and minimum spend of $250

NF *Nut Free* ***GF*** *Gluten Free* ***H*** *Halal* ***V*** *Vegetarian* ***VG*** *Vegan* ***SF*** *Sugar Free*

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PLATTER OPTIONS

Can be ordered in conjunction with other menu’s options

Platinum Charcuterie Platter $201

Mild Salami, Cured Prosciutto, Smooth chicken pate
Brie. Served with a section of breads, crackers, marinated pickles & vegetables, feta stuffed peppers, olives, dried fruits & fresh fruits. NF

Serves 12

Platinum Cheese Platter $199

Holy Goat La Luna petit soft goat cheese
Willow Grove double brie
Maffra cloth-bound Cheddar
King Isl& smoked cheddar & soft Chevre
Served with wholemeal thins, grissini, charcoal Falwasser crackers, quince paste, fresh fruit, sourdough baguette & dried fruits. V, NF

Serves 12

Mediterranean Mezze Platter $116

The trio of dips - baba ganoush, hommus & Lebanese toum are all delicious. Accompanied with house-made falafel, pickled vegetables, olives, fresh vegetable crudites, Mediterranean gluten-free crispbreads, & crackers. GF, NF, H, VG

Serves 10

Totally Wrapped $148

Asian beef with lime & chilli marinade, Holy Basil, shiso, mint, fresh salad greens & crispy shallots. (DF)(NF)(H)
Turkey breast with cranberry sauce, cucumber & mixed leaf. (NF)(DF)(H)
Peri peri chicken schnitzel with mesclun, roasted red peppers & sticky chilli jam. (H)(NF)(DF)
Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked King Isl& cheddar, McClure's pickle's (NF)
Poached chicken, fine herbs, & whole egg mayonnaise. (H)(NF)(DF)
Falafel, tabouleh, hummus, & garlic aioli.

Collection (24 pieces)

Fabulous Fingers $106

Poached chicken, baby spinach & fine herbs on rye bread (DF)(NF)(H)(CF)
Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach (NF)(DF)(H)(CF)(SF)(V)
Smoked salmon, rocket, dill, cream cheese, capers, red onion on multigrain (PESC)(NF)(H)
Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked King Isl& cheddar, McClure's pickles on white bread (NF)

Collection (24 pieces)

Slider Collection $65

Beef Cheeseburger Sliders x4 NF H
Sweet & Spicy Korean fried chicken slider with Kimchi mayo & fresh slaw x4 NF H
Shroom slider with Porcini patty, tomato relish, iceberg lettuce & vegan cheese x4. NF H VG

Collection (12 pieces)

Ultimate Breads $171

Turkey breast with cranberry, cucumber & mixed leaf baguette (DF)(HF) Per peri chicken schnitzel with mesclun, roasted red peppers & sticky chilli jam (DF) Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked cheddar, McClure's pickles (NF)(CF)(AF)(SF) Marinated & roasted Italian vegetables with tangy rocket & vegan basil aioli (VG)(HF)(SF)(NF) Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach (NF)(DF)(H)(CF)(SF)(V) Poached chicken, baby spinach & fine herbs (DF)(NF)(HF)(CF)(AF)(SF)

Collection (28 pieces)

Banh Mi Collection $94

Crusty baguette with house marinated pork, pickled veg, pate, herbs & crackling x5. NF
Bean curd inari filled Japchae with sweet potato noodles & vegetables x5. NF H VG
Marinated & roasted chewy tempeh wrap with fresh Asian greens x5. NF H VG

Serves 5-8

Vegetarian Ultimate Breads $114

Peri peri plant based schnitzel with mesclun, roasted red peppers & sticky chilli jam baguette x6. NF H VG SF
Classic Falafel, tabouleh, hummus, & garlic aioli wraps falafel wraps x4. NF H VG CF
Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach wholemeal s&wich x4. V NF H CF SF
Marinated & roasted Italian vegetables with tangy rocket & vegan basil aioli wraps x4. NF H VG SF

Serves 6

Pies & Sausage rolls $116

Traditional Aussie beef pies x8 NF H
Classic Beef Sausage Rolls x5 NF H
Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG
Tomato & BBQ Sauce GF NF H VG

Serves 8

Mini Fiesta de Tacos $135

Taco de pollo - Chargrilled chicken, roasted corn, pico de gallo salsa, sour cream & fresh guac (GF)(NF)(H) x12
Baja Pescado - Tasty fried fish pieces with fresh slaw & black pepper dressing (NF)(H) x6
Taco de primavera - pulled enoki mushroom in a rich umami sauce with fresh slaw (GF)(VG)(NF)(H) x6

Collection (24 pieces)

Golden Seafood platter $160

Your favourite fried seafood treats include h&-crumbed panko calamari with tartare sauce, tempura whiting & Sichuan firecracker prawns with lime & chilli
Seafood platter with 12 calamari rings, 18 firecracker prawns, 12 tempura fish pieces & lime wedges NF H SF
Tartare sauce V GF DF SF

Serves 6

Take a Bao $116

Soft Lotus bao buns that will bring the street food taste to you Cha siu pork bao with peanuts, pickled daikon, cucumber, cori&er, mint, red onion, shallots & spicy hoisin mayo (DF) x8 Panko chicken with pickled carrot, fried garlic, spring onions, & spicy sriracha & toasted sesame rainbow slaw (DF)(NF)(H) x8

Collection (16 pieces)

Quiche Collection $131

These buttery little quiches with the flakiest golden pastry will knock your socks off!
Chorizo & Queso Manchego quiche (NF)(SF) (8 pieces)
Leek & gruyere quiche (V)(NF)(H)(CF)(SF) (8 pieces)
Sundried tomato, feta & nut-free pesto quiche (V)(NF)(H)(CF)(SF) (4 pieces)

Collection (20 pieces)

Aburi Skewers Collection $138

King prawns grilled with salsa verde skewers x8 GF DF NF H
Karaage chicken skewers, topped with teriyaki sauce & mayo, torched for a smokey, delicious flavour x8 DF NF H SF
Salsa Verde Sauce / Teriyaki Sauce / Lemon Wedges DF, NF, H

Serves 8

Mediterranean Collection $105

A curated selection of Italian-inspired snacks & finger foods
Buttery Ricotta Pastizzi pastries x8 V NF H CF AF SF
Capriccioso mini pizzas with Nduja, mozzarella & black olive tapenade x8 NF SF
Saffron & Mozzarella Arancini x10 V NF H SF
Aioli Sauce V GF NF H SF

Serves 14

Pizzettes Collection $89

Godfather Pizzette with goats cheese base topped with pepperoni, olives, roasted capsicum & green chilli chutney x4 NF SF
Hawaiian Pizzette with cheesy mustard base sauce topped with ham & house made pineapple chutney x 4 NF AF SF
Margherita Pizzette a tomato sauce base topped with bocconcini, pesto & vine ripe tomatoes x 4 V NF H CF SF

Collection (12 pieces)

Vegan & Gluten Free Canapes $116

Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG
House-made vegetable Pakoras with chaat masala x10 GF NF H VG
South American vegetable empanadas x5 GF NF H VG
Salsa Verde Sauce / Tomato Relish GF NF H VG

Serves 12

Ultimate Vegetarian Hot Food $133

Hand-made chilli rellenos pies with Oaxaca cheese, smokey ancho chilli & crunchy tortilla topping x4 V NF H SF
Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG
Cauliflower, cheese & leek pie x4 V NF H CF
Saffron & Mozzarella Arancini x10 V NF H SF
Tomato Relish GF NF H VG

Serves 14

Blackwattle Bay Canape Collection $104

Pickled beetroot, goat cheese & beetroot pearls blinis x8 V NF H CF SF
Corn fritters with house-made guacamole x8 GF NF H VG SF
Smokey & sweet roasted butternut pumpkin, whipped sheeps milk feta & toasted parmesan & curry leaf crumble tart x8 V NF H

Serves 12

Taylors Bay Collection $88

Mediterranean vegetable skewers x10 GF NF H VG
Beetroot infused rice paper roll of pickled Japanese radish, avocado, fresh herbs x6 GF NF H VG
Corn fritters with house-made guacamole x8 GF NF H VG SF

Serves 6

Best Ever Brownies $125

H&-crafted brownies made in-house with a selection of European dark, milk & white finely blended chocolate.
-Fudgey salt-malty milk chocolate (10 pieces)
-Dark chocolate & white chocolate chunk (10 pieces)
-White chocolate & blackcurrant blondie with pink peppercorns (10 pieces)
V, NF, H, CF, AF, SF

Collection (30 pieces)

Seasonal Sliced Fruit $85

Market fresh seasonal fresh cut fruit
GF, NF, H, VG

Serves 10

Classic Cupcakes $95

V, NF, H
Collection (16 pieces)

Gone Troppo Sweet collection $136

A deluxe selection of house-made mini cakes, tarts & donuts in fruity flavours

Serves 13

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BUFFET OPTIONS

Each menu item serves 8-10pax
Can be ordered in conjunction with other menu’s options

Slow Roasted Lamb with Persian Feta $284

18 Hour garlic & rosemary slow-roasted lamb shoulder, served with roasted Kipfler potatoes, Persian Feta & house-dried Roma.

Slow roasted Lamb Shoulder Feta GF NF H
Roast Kipflers potatoes V GF NF H
Lamb Red Wine Jus GF DF NF

Teriyaki Chicken $122

Flavoured with ginger, honey, sesame & spring onions, served on a bed of fluffy jasmine rice, with steamed edamame & bok choy. GF, DF, NF, H, CF

Whole spiced, Baked Cauliflower $104

GF, H, VG

Greek Moussaka $114

Traditional Greek style moussaka with layers of lamb sauce, eggplant, potato & cheesy bechamel
GF, NF, H, SF

Paella con Verduras $105

Authentic Calasparra rice paella, braised with house-made sofrito, topped with Steamed & roasted vegetables
GF, NF, H, VG

Cacciatore with Rice $105

Traditional cacciatore sauce with a vegan twist, filled with roasted Mediterranean vegetables, olives & plant based chicken pieces, served on a bed of steamed rice

GF, NF, H, VG, SF
Vegan cacciatore GF NF H VG SF
Steamed rice GF NF H VG CF AF SF

Vegetarian Polenta Tart $92

Vegetarian tart encased in a rich polenta crust
We recommend pairing this with one of our wholesome salads
V, NF, H

Hainanese chicken $125

Hainanese style poached chicken fillet, flavoured with umami ginger & shallot oil, served with fragrant rice & sides of pickled lemongrass chilli sauce & sweet soy, fresh cucumber & cori&er. GF DF NF H

Beef Brisket Pappardelle with Gremolata $115

Slow braised beef brisket, with red wine, parmesan & vegetable jus, tossed with pappardelle ribbon pasta & topped with refreshing parsley & lemon NF, CF, SF

Thai Green Veggie Curry $102

Fragrant Thai green curry, packed with fresh vegetables, Thai herbs & roasted silken tofu, in an aromatic coconut cream sauce.
GF, NF, H, VG, SF

Roast kipfler potatoes $75

Golden roasted Kipfler potatoes, Roasted in extra virgin olive oil, finished with fresh rosemary, & Murray pink salt. GF, NF, H, VG

Chargrilled broccolini with almonds $75

Fresh, steamed broccolini, tossed in extra virgin olive oil & chargrilled, served with toasted, flaked almonds, sea salt

GF, H, VG

Banquet Options:

Golden Goddess salad $87

Summer Goddess salad with scorched orange, roasted pumpkin, fresh zucchini & mixed leaves, topped with crunchy pepitas
GF, DF, NF, H, AF

Traditional German Potato Salad $87

Traditional German Potato Salad; Tender steamed potatoes with seeded mustard mayo, & fine herbs. GF, NF, H, CF, SF

Traditional Caprese Salad $114

Traditional caprese with sun-ripened heirloom tomatoes, torn buffalo mozzarella, extra virgin olive oil, fresh basil, sea salt & cracked black pepper.V, GF, NF, H, CF, AF, SF

Vegetarian Banquet $227

Vegetarian tart for sharing, encased in a rich polenta crust V NF H
Saffron & Mozzarella Arancini x8 V NF H
French curry spiced cauliflower florets with grapes, fried curry leaves & pistachios GF H VG
Wild rocket with charred corn, fetta, avocado, parsley, mint, & wild rice with a Monterrey lime dressing salad V GF NF H
Mediterranean Salad with tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, fetta V GF NF H

FreshMex Collection $227

Warm soft tortillas (12), BBQ pulled pork, chipotle chicken skewers (8), South West style vegan chilli, Queso dip
Traditional corn chips, fresh dressed slaw, jalapenos, pico de gallo salsa & guacamole

Italian Banquet $227

Penne Bolognese NF H Caponata with Steamed Rice GF NF H VG Saffron & Mozzarella Arancini x8 V NF H Garden Greens Salad; Mixed leaves, tomato, cucumber, avocado, red onion, light vinaigrette GF NF H VG Zaatar Pesto Pasta Salad with lemon & EVOO cured cavolo nero, crumbled fetta & nut-free pesto V NF H Cheesy Herb Pan Bread x8 V NF H

Asian Banquet $231

Teriyaki chicken with Steamed Jasmine Rice GF DF NF H
Steamed Bok Choy with Sesame GF NF H VG
Tofu Poke Box GF NF H VG
Char Siu Pork Salad with Glass Noodles GF DF
Prawn & Peanut Rice Paper Rolls x8 DF
Sweet Chili Sauce GF NF H VG

Indian Banquet $199

Butter Chicken with Rice GF NF H
Pappadums x8 NF H VG
Lamb Madras Samosas x8 NF H
Pakoras x8 GF NF H VG, Raita, Mango Chutney
Simple Tender Leaf Salad GF NF H VG

Vegetarian Lunchbox Collection $178

Plant-based schnitzel, mesclun, sliced tomato, parmesan, and smoky chipotle mayo baguettes x4 V NF H
Marinated and roasted Italian vegetables with tangy rocket and vegan basil aioli on a crusty roll x4 NF VG
Crushed egg, green shallot and cracked pepper with whole egg mayonnaise and fresh baby spinach rustic rolls x4 V DF NF H
Falafel, tabouleh, hommus, and garlic aioli wraps x4 NF H VG
Beetroot infused rice paper roll of Pickled Japanese radish, avocado & fresh herb x12 GF NF H VG
Wild rocket with charred corn, fetta, avocado, parsley, mint, & wild rice with a Monterrey lime dressing salad V GF NF H

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BBQ MENU

Minimum order: 20 pax
Maximum order: 35 pax
Orders over 35pax by application only

Anatolia Turkish BBQ $42pp

-Chicken Shawarma Kebabs GF DF NF H
-Lamb kofta DF NF H
-H&made falafel GF NF H VG

-Fattoush salad with crunchy radishes & garden fresh veg, topped with a sumac & citrus dressing & crispy fried flat bread V GF NF H
-Tabouleh GF NF H VG
-Mezze sides of mild Chilli & turnip pickles, dolmades, hommus, & toum GF NF H VG

-Tomato relish / yellow mustard / tomato sauce / salt & pepper
-Manoush flatbreads NF H VG

Manly Alfresco Feast $42pp

Kick off summer with a memorable BBQ. This menu features everyone's favourites, two types of sausage, chicken & veggie skewers.

-Satay marinated chicken skewers GF DF H
-Classic beef thin sausages GF DF NF H
-Scored & split chorizo sausages GF DF NF
-Teriyaki tofu & vegetable skewers GF NF H VG
-Shredded onions GF NF H VG
-Fresh corn cobs with butter V GF NF H
-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

-Summer Goddess salad with scorched orange, roasted pumpkin, fresh zucchini & mixed leaves, topped with crunchy pepitas GF NF
-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

-Tomato relish / yellow mustard / tomato sauce / salt & pepper
-Crusty breadrolls with butter V NF H

Argentinian Asado BBQ $54pp

Featuring the best of Argentina including short ribs, chorizo, zesty grilled chicken, empanadas & salads.

-Beef short ribs, cut asado style for the BBQ GF DF NF H
-Scored & split chorizo sausages GF DF NF
-South American zesty lime & garlic marinated chicken pieces GF DF NF H
-Golden Vegetable empanadas GF NF H VG
-Parillada style corn on the cob V GF NF H

-Fresh simple slaw with lime dressing V GF DF NF H
-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

-Tomato relish / yellow mustard / tomato sauce / salt & pepper
-Mini pita arepa breads NF H VG

Bondi Classic BBQ $29pp

-Classic beef thin sausages GF DF NF H
-Ginger Teriyaki marinated tofu steaks V GF VG
-Shredded onions GF NF H VG
-Fresh corn cobs with butter V GF NF H

-Superfoods salad with millet cous cous, coconut, currants, edamame & kale with a Japanese curry dressing V GF DF VG
-Fresh simple slaw with lime dressing V GF

-Tomato relish / yellow mustard / tomato sauce / salt & pepper
-Crusty breadrolls with butter V NF H