

Catering Menu

Platters

Antipasto Platter Gluten Free

Selection of 6 different meats, 2 cheeses, olives & antipasto.

Medium \$80.00 + crackers \$90.00 Large \$100.00 + crackers \$110.00

Cheese Platter

Selection of 3 cheeses, fresh berries, dried fruit, nuts, fruit paste & crackers.

\$130.00

Fruit Platter

Selection of fresh seasonal fruits, beautifully arranged for your guests to enjoy.

Med 6-8 people \$90.00 Lge 10-14 people \$115.00

Xlarge Charcuterie/Cheese Boards

Personalised boards for special occasions

From \$250.00

Cold Selection

Rockmelon & Proscuitto*

\$3.00 each

Veal Carpaccio

Thinly sliced raw yeal, with red onion, shaved Parmesan, rocket & EVOO. Optional Truffle Oil

Sml 8-10 portions \$80.00 Lge 12-16 people \$120.00

Assortment of Vegetarian or Meat frittata cut into individual portions

\$3.30 each

Salads

Sml 6-8 portions \$80.00 Lge 10-14 people \$110.00

Rice Salad Gluten and Dairy Free

Saffron Rice, pomegranite, currants, carrot, capsicum, spring onion, celery, corn & herbs. Vinegarette dressing.

Cous Cous Salad

Mixed seeds & nuts, Roasted Capsicum, Preserved Lemon, fresh Dates, Fetta cheese & EVOO & Lemon dressin

Roasted Vegetable Salad Gluten & Dairy Free

Mixed vegetables roasted with Rosemary & hazelnuts. EVOO & lemon dressing.

Potato Salad Gluten Free

Australian style with Royal Blue potatoes, crispy bacon, boiled eggs, parsley& spring onions. House made mayonnaise dressing.

Rocket Salad Gluten Free

Rocket, Sliced Packham pears & freshly shaved Parmesan. Balsamic vinegarette dressing.

Caprese Salad Gluten Free

Heirloom tomatoes with fresh basil & fiore di latte cheese, Balsamic & EVOO dressing.

Greek Salad Gluten Free

Mixed tomatoes, capsicums, Kalamata olives, fetta Cheese & oregano.

Chickpea Salad Gluten Free

Roasted chickpeas, roasted sweet potato, fetta cheese & basil pesto.

Prawn Salad Gluten Free

Freshly Steamed Exmouth Prawns on baby spinach leaves with Mango and Avocado. Zesty Mango dressing.

Caesar Salad Cos lettuce, House made Croutons, Bacon, Boiled Egg. Creamy Caesar dressing. * Add Chicken for an extra \$12.00

Roasted butternut and Broccolini Salad Roasted Butternut Squash, Broccolini, Cranberry & Fior di Latte Salad with Maple, Balsamic EVOO dressing. * Add Bacon for an extra \$7.00







*Gluten Free & Vegan Options Available

Minimum 48 hours notice please.

Prices exclude platter deposit or container charge.

*Prices Subject to change without notice



Hot Selection

Baby Arancini Assorted Flavours*	\$3.50 each
Gourmet Party Pies Assorted Flavours	\$3.50 each
House made Assorted Quiches Assorted Flavours	\$3.30 each
Italian House Made Sausage Rolls Free range Pork mince, Green apple and fennel filling	\$3.50 each
Vegetarian sausage rolls Fetta, Ricotta & mixed greens filling	\$3.30 each
Honey & Balsamic Glazed Chicken Nibbles*	\$80.00
Traditional Italian Meatball Platter Approx 40 pieces Free range Veal, mince, garlic, Parsley, parmesan & breadcrum	nbs. \$100.00
Chicken Cutlet Platter* Approx 40 pieces Traditional garlic, parsley breadcrumbs	\$120.00
Crumbed Fish Platter* Approx 40 pieces Zesty Italian style Panko Crumbed fish oven baked	\$150.00
Marinated Chicken Skewers Lemon & Garlic Marinated Chicken thigh skewers	\$5.50 each
Traditional Crumbed Lamb Cutlet Free range Mogumber lamb cutlet hand crumbed in breadcrumbs, parsley,	
garlic & parmesan	\$7.50 each
Marinated Exmouth Prawn Skewers Garlic, Lemon and Parsley marinated prawn skewers	
* Available for onsite catering only	\$8.50 each









Pizza / Pasta

Lasagne Tray *Gluten Free Available Made traditionally in house with our own Bolognese sauce optional Bechamel sauce Sml Disposable Tray* Serves approx. 9 \$65.00 \$130.00 Med* Serves approx. 15-18 \$150.00 Lge* Serves approx. 18-24

Pasta Assorted Sauces *Gluten Free Available From \$10.95 / Head Choice of pastas & sauces available GF from \$12.95/Head

Spinach & Ricotta Cannelloni

tomato & basil sauce **Sml Disposable Tray Approx 16 pieces** \$65.00 \$130.00 **Med Approx 24 pieces** \$150.00 Lge Approx 36 pieces \$90.00 Pizza Slab Approx 48 pieces. Assorted Flavours

Fried Bread Shallow fried squares of salted Pizza dough.

House made spinch and ricotta filled cannelloni with

The perfect accompaniment to our Antipasto/

Grazing platters \$3.00 / Head

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Rolls and Sandwiches

Sandwiches *Gluten Free Available

From \$9.50 each

Gluten free from \$11.50 each

Assorted Roll Platter

\$14.00 / Head

Sweet Selection

Cantucci Biscotti Traditional pistachio twice baked biscuit	\$2.00 each
Lorenzo's Custard Horns	\$4.00 each
Whole Cakes Assorted Flavours	\$110.00
Whole Gluten Free Cakes	\$120.00
Whole Cakes Large	\$130.00
Tiramisu Med	\$65.00
Tiramisu Lge	\$125.00



Roast Beef & Gravy	From \$12.00 / Head
Roast Pork With Gravy	From \$12.00 / Head
Roasted Vegetables*	From \$8.95 / Head

Re Store Grazing Tables

From \$25.00 / Head









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