

A modern office interior with large glass walls and doors. Inside, there are orange chairs and a long table. A woman in a black blazer is walking away from the camera. The ceiling has a wooden grid pattern with square cutouts.

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Catering Menu

Please note: All prices are exclusive of GST. Orders must be placed at least 2 business days before the event. A delivery fee applies to all catering.

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BREAKFAST OPTIONS

Seasonal Sliced Fruit – Small \$57.50 (Serves 6 | Medium \$86.25 (serves 10) (GF NF H VG)
Fresh market cut fruit selection.

House Made Frittatas - \$59.80 (15 pieces)

*Mini frittata with roast sweet potato, caramelised onion, and fresh thyme x9 **GF V H NF SF CF***
*Mini frittata with smoked salmon, sauteed leeks and dill x6 **GF H NF SF CF***

Country-Style Savoury Scrolls - \$97.75 (16 pieces)

*Golden scone scrolls filled with feta and sundried tomato, finished with fragrant basil pesto x6 **V H NF SF CF***
*Savoury scone scrolls with ham, smoked cheddar, and house-made chutney x6 **NF SF***

Danish Pastries Collection – Small (12 pieces) \$64.40 | Large (26 pieces) \$129.95

Selection of pain au chocolate, raisin & custom scrolls, blueberry danish, apricot lattice.

Savoury Croissant Collection – \$86.25 (12 pieces)

*Croque Monsieur croissant with a cheese crust, leg ham and mustard bechamel x6 **NF CF AF SF***
*Caprese croissant filled with tomato, provolone cheese and pesto mayonnaise x6 **V NF H CF SF***

Loaded Mini Muffin Collection – \$106.95 (24 pieces)

*House-baked chocolate muffin with raspberries and rich chocolate x8 **V H NF AF SF CF***
*Orange and poppy seed muffins topped with zesty marmalade x8 **V H NF AF SF CF***
*Mini house-made sticky date muffins, filled with rich toffee x8 **V NF H AF SF CF***

Brekky Bowls – \$113.85 (12 pots)

*Oat and coconut bircher, topped with mango gel and coconut-almond crumble x4 **V H CF AF SF***
*Triple cocoa and chia pudding with cocoa crunch x4 **VG GF NF H CF AF SF***
*Matcha-infused Greek yoghurt layered with strawberries and maple-sweetened seed granola x4 **V GF NF H CF AF***

Crack n Egg Breakfast Rolls Collection – \$120.75 (12 pieces) (V H NF)

Hot breakfast rolls with bacon & egg and vegetarian spinach & egg option.

Breakfast Pastry Collection – \$142.60 (28 pieces)

*Croque Monsieur croissant with a crispy cheese crust, smoked leg ham and mustard bechamel x4 **NF AF SF CF***
*Caprese croissants with provolone dolce, fresh tomato and pesto mayo x4 **V H NF SF CF***
*Freshly baked croissants with a tasty cheese crust x4 **V H NF AF SF CF***
*Assorted sweet Danish Pastries x8 **V H NF AF SF CF***
*Rich chocolate and raspberry muffins x4 **V H NF AF SF CF***
*Orange and poppy seed muffin x4 **H NF AF SF CF***

Buttery Quiche Collection – \$146.05 (20 pieces)

*Flaky handmade quiche filled with smoky bacon, brie and seeded mustard x8 **NF SF***
*Flaky house-made quiche with sautéed mushrooms and a velvety blend of three cheese x8 **V NF H CF SF***
*Delicate butter puff pastry quiche, with sautéed leeks and rich Gruyère cheese x4 **V NF H CF SF***

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AM/PM TEA OPTIONS

Value Cinnamon Donuts – \$49.45 (25 pieces)

Fresh baked mini cinnamon donuts V H NF AF SF CF

Nourish Bars Collection – \$67.85 (12 pieces)

Toasted coconut Brownie bar with maple syrup, dried fruits, seeds and dark chocolate x6 GF VG H NF AF SF CF

Cranberry, raspberry, and macadamia bliss bar x6 GF VG H AF SF CF

House-Made Donut Collection – \$86.25 (20 pieces)

Red velvet donuts with raspberry gel and a luscious mascarpone cheesecake topping x8 V NF H CF AF SF

Delicious house-made donuts filled with rich lemon curd and flame kissed meringue x4 NF H CF AF SF

Chocolate and hazelnut Rocher donut x8 V H CF AF SF

High Tea Trio Collection – \$94.30 (26 pieces)

Traditional petit scones, filled with vanilla whipped cream and house-made jam x8 V H NF AF SF CF

House made Vanilla Cupcakes topped with rich Chai buttercream x8 GF V H NF AF SF CF

Delicate and decadent salted caramel macaron x10 GF V H AF SF CF

Fruit Tartlets – \$97.75 (20 pieces)

Chocolate and confit orange sweet filled tartlet x5 V H NF AF SF CF

Mini tartlet filled with passionfruit curd and scorched meringue x5 NF AF SF CF

Granny smith tartlet with apple gel x5 V H NF AF SF CF

Strawberry and rhubarb Tartlet with white chocolate creme x5 V H NF AF SF CF

Eastern Promise Collection - \$105.80 (28 pieces)

Pistachio, honey and almond baklava bites, layered with delicate filo pastry x10 V H AF SF CF

Orange and polenta mini cakes with Orange blossom frosting x10 GF V H AF SF CF

Turkish delight pavlova with chocolate creme and rosewater Turkish delight x8 GF NF AF SF CF

Best Ever Brownies Collection – \$136.85 (30 pieces)

Fudgy salty malty milk chocolate x10 V NF H CF AF SF

Dark chocolate & white chocolate chunk x10 V GF NF H CF AF SF

White chocolate and blackcurrant blondie with pink peppercorns x10 V NF H CF AF SF

AM/PM Tea Collection – \$141.45 (38 pieces)

ANZAC Cookies x6 V H NF AF SF CF

Iced raspberry Vovo donut x4 NF AF SF CF

Lemon curd donut with white chocolate ganache x4 V H NF AF SF CF

Mini house-made sticky date muffins x4 V H NF AF SF CF

Rich chocolate and raspberry muffins x4 V H NF AF SF CF

Dark chocolate & white chocolate chunk brownie x10 GF V H NF AF SF CF

House made Native lemon myrtle shortbread x6 V H NF AF SF CF

Italian Dolce Collection - \$147.20 (32 pieces)

Candied lemon and ricotta cannoli x14 V H NF AF SF CF

Tiramisu creme slice x10 NF AF SF CF

Chocolate Rocher donut x8 V H AF SF CF

SANDWICH/WRAP OPTIONS

Classic Triangle Sandwiches Collection – \$94.30 (24 pieces)

Triple-smoked leg ham, mayo, mild English mustard, Smoked King Island cheddar, McClure's pickles on white bread **NF SF**

Crushed egg, green shallot and cracked pepper with whole egg mayonnaise and fresh baby spinach on wholemeal bread **V NF H CF SF**

Poached chicken, baby spinach, and fine herbs on dark rye bread **DF NF H CF AF SF**

Kumera, baba ghanoush and pepita with dukkah on wholemeal bread **VG NF H**

Fabulous Finger Sandwiches – \$126.50 (24 pieces)

Poached chicken, baby spinach and fine herbs on rye bread **DF NF H CF AF SF**

Crushed egg, green shallot and cracked pepper with whole egg mayonnaise and fresh baby spinach on wholemeal bread **V NF H CF SF**

Smoked salmon, rocket, dill, cream cheese, capers, red onion on multigrain **PESC NF H SF**

Triple-smoked leg ham, mayo, mild English mustard, Smoked King Island cheddar, McClure's pickles on white bread **NF SF**

Rock Star Sandwiches Collection - \$132.25 (12 pieces)

House made falafel, tabouleh, hommus, and garlic aioli petit pita pocket x4 **VG H NF CF**

Freshly peeled prawns in a cocktail Marie-rose sauce, layered with butter lettuce, radish with Worcestershire x4 **H NF**

Crunchy fresh-baked baguette with layers of beef pastrami, pear slaw and mild guindilla pickles x4 **DF H NF AF SF**

Totally Wrapped Collection – \$165.60 (24 pieces)

Kumera, baba ghanoush and pepita wraps with dukkah **VG NF H**

Turkey breast with cranberry sauce, cucumber and mixed leaf **NF DF H CF AF SF**

Chicken schnitz wrap with spring citrus egg mayo and a tomato, caper and tarragon salsa **DF H NF CF SF**

Triple smoked leg ham, mayo, English mustard, Smoked King Island cheddar, McClure's pickles **NF SF**

Poached chicken, herbs, and whole egg mayonnaise **H NF DF CF AF SF**

Falafel, tabouleh, hommus, and garlic aioli **VG NF H CF**

Brilliant Breads Collection – \$212.75 (28 pieces)

Chicken schnitzel baguette with mildly spiced peri peri mayonnaise, chilli jam, and flame grilled peppers x4 **H NF SF**

Turkey breast with cranberry sauce, cucumber and mixed leaf on a soft pretzel roll x4 **DF H NF AF SF CF**

Rustic sandwich of crushed egg, green shallot and cracked pepper with whole egg mayonnaise baby spinach wholemeal x4 **V H NF SF CF**

Poached chicken, baby spinach and fine herbs on a soft pretzel sub x4 **DF H NF AF SF CF**

House made falafel, tabouleh, hommus, and garlic aioli wraps x6 **VG H NF AF SF CF**

Golden spiced harvest hemp seed and vegetable rosti with rocket, fresh cucumber, and pickled carrot in a tomato wrap x6 **VG H NF AF SF CF**

Lunch Box Legends Collection – \$217.35 (29 pieces)

Chicken schnitzel wrap with mildly spiced peri peri mayonnaise, chilli jam, and flame grilled peppers x4 **DF H NF SF**

Double smoked ham, mustard mayo, smoked cheddar, and sweet spicy pickles on a rustic white roll x4 **NF SF**

House made falafel, tabouleh, hommus, and garlic aioli wraps x4 **VG H NF CF**

Poached chicken, baby spinach and fine herbs in a crusty white roll x4 **DF H NF AF CF**

Sichuan crunchy pickled cucumber rice paper rolls x6 **GF VG H NF**

Rice paper roll with lemongrass chicken, toasted sesame and shiso x6 **GF DF NF**

Corn, rocket, feta and avocado sharing salad **GF V H NF SF**

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FINGER FOOD OPTIONS

Handmade Rustic Tartines – \$94.30 (15 pieces)

Cherry tomato buffalo mozzarella tartine with fresh herbs and cheese mornay x9 **V H NF SF CF**
Honeyed carrot tartine with Moroccan spices, mint, thyme, labneh, pepita & nigella seeds in flakey butter pastry x6 **V H NF SF**

Hot Honey Chicken - \$95.45 (26 pieces)

Chicken breast pieces, tossed in crushed cornflakes and fried until golden **GF DF H NF AF SF CF**
Hot honey sauce **GF DF V H NF AF SF**
Ranch dressing **GF V H NF SF CF**

Handmade Sausage Rolls Collection - \$113.85 (24 pieces)

Chicken sausage roll seasoned with Mexican spices, wrapped in golden puff pastry x8 **NF H SF**
Plant-based sausage roll with pumpkin, spinach, paprika and nigella seed x8 **GF NF H VG SF**
Calabrian spiced Nduja and smoked cheddar sausage rolls x8 **NF SF**

Mediterranean Collection – \$117.30 (16 pieces)

Golden baked, flaky Maltese Pastizzis with creamy ricotta cheese x8 **V H NF AF SF CF**
Capriccioso mini pizzas with Nduja, mozzarella and black olive tapenade x8 **NF SF**
Saffron and Mozzarella Arancini x10 **V H NF SF**
Aioli Sauce **GF V H NF SF**

Lotus Bao Collection – \$125.35 (15 pieces)

Steamed buns with market-style fillings:
Panko Chicken with pickled carrot, fried garlic, spring onions, and spicy sriracha and toasted sesame rainbow slaw x5 **DF NF HF**
Sweet & sticky five spice Beef with crunchy radish salad x5 **DF NF HF**
Salt & pepper Tofu with carrot, fried garlic, shallots, toasted sesame rainbow slaw & spicy vegan mayo x5 **VG NF HF**

Peking Duck Collection - \$125.35 (18 pieces)

Peking duck pancakes filled with traditional glazed, roasted duck, hoisin sauce and crunchy cucumbers and shallots. x18 **DF NF SF**

Slider Collection – \$129.95 (12 pieces)

American style cheeseburger sliders with pickle, American cheese and ketchup x4 **NF H**
Cajun-spiced chicken fillet with fresh slaw and creamy mayo on a soft brioche bun x4 **NF H SF**
Shroom slider with Porcini patty, tomato relish, iceberg lettuce & vegan cheese x4 **NF H VG**

Mini Fiest de Tacos Collection– \$149.50 (24 pieces)

Chargrilled chicken, roasted corn, pico de gallo salsa, sour cream and fresh guac x12 **GF NF H**
Prawn taco with a sweet and spicy cucumber and cilantro salsa x6 **GF NF H SF**
Pulled enoki mushroom in a rich umami sauce with fresh slaw x6 **GF VG NF H**

The Big Sushi – \$117.30 / \$241.50 (20 pcs / 48 pcs)

High quality freshly made sushi and nigiri. Small \$117.30 (20 pcs) | Large \$241.50 (48 pcs).

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SALAD OPTIONS

Zesty Summer Potato Salad – Meal Size \$20.70 (GF VG NF H SF)

Summer Roasted chat potato salad tossed in zesty Old Bay dressing with fresh mesclun leaves, garden herbs, crunchy celery and onion.

Box Small \$52.90 (Serves 5) | Medium \$82.80 (Serves 10)

Add Chicken – Meal Size \$28.75 | Box Small \$71.30 | Medium \$129.95

Miso Quinoa Crunch Salad – Meal Size \$23.00 (GF V H NF SF)

Crunchy quinoa salad with fresh baby spinach, crisp daikon, edamame and umami miso and sesame dressing

Box Small \$47.15 (Serves 5) | Medium \$82.8 (Serves 10)

Add **Chicken** – Meal Size \$27.60 | Box Small \$71.30 | Medium \$129.95

Garden Greens Salad with Feta & Olives– Meal Size \$24.15 (GF V H NF AF CF)

Mixed leaves, tomato, cucumber, avocado, light vinaigrette. Dressing served on the side in a shareable pot

Box Small \$74.75 (Serves 5) | Medium \$118.45 (Serves 10)

Ruby Red Salad – Meal Size \$26.45 (Min Order 5) (GF DF V NF)

A crunchy and fresh mix of roasted beetroot, red cabbage, pickled carrots, toasted pepitas and fresh herbs with a creamy orange dressing. Dressing served on the side in a shareable pot

Box Small \$58.65 (Serves 5) | Medium \$110.40 (Serves 10)

Add **Chicken** – Medium \$118.45

Rocket, Corn, Wild Rice Salad - Meal Size \$26.45 (DF V H NF AF CF)

Salad of wild rocket with charred corn, creamy fetta, avocado, parsley, mint, and crispy puffed wild rice with a Monterrey lime dressing. Dressing served on the side in a shareable pot

Box Small \$65.55 (Serves 5) | Medium \$105.80 (Serves 10)

Add Chicken – Meal Size \$32.20 | Box Small \$82.80 | Medium \$129.95

Fattoush Salad – Meal Size \$29.90 (DF VG NF H)

Traditional fattoush with radish, fresh veg, citrus sumac dressing, and crispy flatbread.

Box Small \$55.20 (Serves 5) | Medium \$96.60 (Serves 10)

Add **Chicken** – Meal Size \$32.20 | Box Small \$71.30 | Medium \$129.95

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ALTERNATE DIET OPTIONS

Ultimate Gluten Free Sandwiches Collection – \$90.85 (10 pieces)

Smoked ham, mustard mayo, cheddar, and sweet spicy pickles on sliced GF bread x2 **GF NF SF**
Golden spiced harvest hemp seed and vegetable rosti with rocket, fresh cucumber, and pickled carrot in a gluten free wrap x3 **VG GF DF NF H CF AF SF**
Poached chicken, spinach and fine herbs on sliced gluten free bread x2 **GF DF NF H CF AF SF**
Turkey breast with cranberry sauce, cucumber and mixed leaf GF wrap x3 **GF DF NF H CF AF SF**

Vegan Sweet Treats – \$97.75 (21 pieces)

Rosewater glazed donut with rich pistachio topping x8 **VG H AF SF CF**
Toasted coconut Brownie bar with maple syrup, dried fruits, seeds and dark chocolate x5 **GF VG H NF AF SF CF**
Mocha chocolate plant-based cupcakes topped with cocoa crunch x8 **VG H NF AF SF CF**

Gluten Free Tea Collection – \$101.20 (26 pieces)

Dark chocolate & white chocolate chunk brownies x5 **GF V H NF AF SF CF**
Banana and coconut muffin x8 **GF V H NF**
Tropical passionfruit and coconut pavlova x8 **GF V H NF AF SF CF**
Toasted coconut Brownie bar with maple syrup, dried fruits, seeds and dark chocolate x5 **GF VG H NF AF SF CF**

Gluten-Free Gourmet Bites – \$109.25 (28 pieces)

Golden Corn Fritters with House Guacamole & Heirloom Tomato x8 **GF VG H NF SF**
Smoked Salmon, Leek & Dill Mini Frittatas x10 **GF H NF SF CF**
Pesto-Roasted Cherry Tomato Croutes x10 **GF VG H NF SF CF**

Ultimate Veggie Finger Food – \$113.85 (23 pieces)

Cherry tomato and buffalo mozzarella tartine with herbs and cheese mornay x4 **V H NF SF CF**
Leek and gruyere quiche x4 **V H NF SF CF**
Saffron and mozzarella arancini x5 **V H NF SF**
Italian tomato bruschetta arancini x5 **V H NF SF**
Cheesy sauteed mushroom and baby spinach polenta fingers x5 **GF VG H NF SF**

Vegetarian Ultimate Breads – \$141.45 (20 pieces)

House made falafel, tabouleh, hommus, and garlic aioli wraps x4 **VG H NF CF**
Rustic sandwich of crushed egg, green shallot and pepper with whole egg mayonnaise baby spinach wholemeal x4 **V H NF SF CF**
Golden spiced harvest hemp seed and vegetable rosti with rocket, cucumber, and pickled carrot in tomato wrap x4 **VG H NF AF SF CF**
Plant based schnitzel baguette with spiced peri peri mayonnaise, chilli jam, and grilled peppers x8 **VG H NF SF**

Falafel Bites Collection – \$156.40 (33 pieces)

Traditional Falafel Bites x18 **GF VG H NF CF**
Beetroot falafel bites with buckwheat and herbs x5 **GF VG H NF SF CF**
Butternut pumpkin falafel bites with coconut and coriander x5 **GF VG H NF SF**
Mushroom and fava bean falafel bites x5 **GF VG H NF SF**
Tzatziki & Hummus Dip

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BEVERAGES

Self-Serve Coffee & Tea Station – \$4.60 per person

Enjoy:

- Freshly brewed filtered coffee
- A selection of black and herbal teas
- Quality packaged biscuits
- One additional refill included

Soft Drinks – \$3.00 per person, per can

Juice – \$3.00 per person, per bottle

Sparkling Water – \$3.00 per person, per bottle