





FUNCTION MENU PACKAGE A

MORI	NING TEA	
E] Small cheese and cracker packs	\$3.00 each
	J Uncle Toby's muesli bars or Oaty Slices	\$4.50 each
	Assorted Sweet Biscuits ×15 serves 2 biscuits each	\$9.75
		\$3.00 each
	In-house made scones - served with raspberry jam and cream	\$3.00 pp
LUNC	H	
	Tortilla Platter – Mixed Meats and Vegetarian x 12 halves	\$65
		\$65
	Gluten Free Tortilla Platter also available on request	
	Classic 4 Point Sandwich Platter – Mixed Meat and Vegetarian x 24 pcs	\$53
	Classic 4 Point Sandwich Platter – Vegetarian x 24 pcs	\$53
	Ribbon Sandwiches – Mixed Meats and Vegetarian x 18 fingers	\$65
	and the second second	\$65
	Mini Quiches – Lorraine or Cheese and Spinach x 18 pcs	\$20
AFTER	NOON TEA	
]	Fruit Platter with seasonal fruits x 10 serves	\$79
	Platter of slices - lemon slice, cookies and cream slice, and caramel slice	\$43
	x 15 serves (Gluten free options available on request)	
	Platter of Muffins – Apple cinnamon, Blueberry and Chocolate x 15 serves	\$56
	(Vegan options available on request)	

Tea and Coffee available from \$5 a head.

Sparkling water, 600ml soft drinks and juices are available at an additional cost.

All orders need to be placed with cafe@fdna.com.au 2 weeks prior to your event. Menu subject to change, subject to availability.

All items can be swapped between courses, this is just a suggestion.

Additional surcharges may apply



FUNCTION MENU PACKAGE B

Includes options from our First Nations partner, Nairm Marr Djambana

MORNING TEA

Native Lemon Myrtle Spiced Scones – Rosella and Berry Bush Jam and	\$7.25 each
Whipped Maple and Wattle Seed Ricotta	
Traditional Scones – Rosella and Berry bush jam and Chantilly cream	\$6.25 each
Sweet Treat Box – truffles, macaroons, and mini cakes x 25 serves	\$136.50
In-House Made Cookies - Dotty cookies, Choc chip, White choc	\$3.50 each
chip, macadamia Double choc chip available	
	Whipped Maple and Wattle Seed Ricotta Traditional Scones – Rosella and Berry bush jam and Chantilly cream Sweet Treat Box – truffles, macaroons, and mini cakes x 25 serves In-House Made Cookies - Dotty cookies, Choc chip, White choc

LUNCH

Mini Wrap Box x 20 serves Sausage Roll – Traditional sausage rolls with an indigenous twist, spiced with native pepper berry and served with Bush tomato relish.	\$123.50 \$5.70 each
Pumpkin and Feta Tart - whipped lemon myrtle and goats' cheese	\$6.90 each
Savoury Scrolls – variety of traditional and native flavored options	\$5.70 each
Gourmet Sandwich Platter – Mixed Meats and Vegetarian	\$60
Gourmet Sandwich Platter – Vegetarian	\$60
In-House Made Rolls – Ham and salad, Tuna and salad or Salad	\$7.50 each

AFTERNOON TEA

Fruit Platter – watermelon, kiwi, strawberries, grapes, cantaloupe.	\$116
and pineapple x 12 serves	
Mixed Slices (Gluten free and vegan options available on request)	\$6.25 each
Mixed Cakes – (Gluten free and vegan options available on request)	\$6.90 each
Mixed Tarts – Variety of fillings chocolate, salted caramel, cream patisseries	\$116
with seasonal fruit. (Gluten free and vegan options available on request)	

Tea and Coffee available from \$5 a head.

Sparkling water, 600ml soft drinks and juices are available at an additional cost.

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FUNCTION MENU PACKAGE C

Includes options from our First Nations partner, Nairm Marr Djambana

MORNING TEA

Native Lemon Myrtle Spiced Scones – Rosella and Berry Bush Jam and	\$7.25 each
Whipped Maple and Wattle Seed Ricotta	
Traditional Scones – Rosella and Berry bush jam and Chantilly cream	\$6.25 each
Sweet treat box – truffles, macaroons, and mini cakes x 25 serves	\$136.50

LUNCH

ICH		
	Spinach and ricotta cocktail roll (veg) – x 24 pcs	\$138
	Sausage roll – Traditional sausage rolls with an indigenous twist,	\$5.70 each
	spiced with native pepper berry and served with Bush tomato relish.	
	Box of Seasonal Arancini - x 24 pcs	\$138
	Box of Rolls – variety x 20 pcs	\$158
	Rice Paper Rolls – Rice noodles, Asian and Native Coastal Greens (GF and V)	\$5 each
	Sushi Box – Selection of maki and nigiri pieces, soy, pickled ginger and	\$156
	wasabi x 48 pieces	

AFTERNOON TEA

Fruit Platter – watermelon, kiwi, strawberries, grapes, cantaloupe.	\$116
and pineapple x 12 serves	
Mixed Slices (Gluten free and vegan options available on request)	\$6.25 each
Mixed Cakes – (Gluten free and vegan options available on request)	\$6.90 each
Mixed Tarts – Variety of fillings chocolate, salted caramel, cream patisseries	\$116
with seasonal fruit. (Gluten free and vegan options available on request)	

Tea and Coffee available from \$5 a head.

Sparkling water, 600ml soft drinks and juices are available at an additional cost.

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SINGLE SERVE OPTIONS

.014	CH	BOXES - MINIMUM 12 \$30	EACH
		Italiano – Italian donuts, Porchetta and fontina cheese in French Demi Baguette, C Drink, and a Fresh Fruit Salad	Capi Soft
		Aussie – Chicken, Mayonnaise, Celery, Truffle Baguette, Large Berry Muffin, Cap Drink, and a Fresh Fruit Salad	oi Soft
		Vietnamese – Vietnamese Rice Paper roll, BBQ Pork Banh Mi, Capi Soft Drink, a Fresh Fruit Salad	nd a
		Gluten Free Box – Gluten Free Sandwich, Gluten free sweet, Capi Soft Drink and Fruit Salad	l Fresh
		Vegan Box – Vegan Brownie Slice, Vegan Middle Eastern Falafel and hummus b Capi Soft Drink and Fresh Fruit Salad.	paguette,
SNA	ACK	BOXES - MINIMUM 12 \$20.50	EACH
		Box 1 – Vegetarian frittata, pillow sandwich, fresh fruit cup	
		box 1 regelation filliato, pillow safiawich, flesh from cop	
		Box 2 – Mini cake/tart, sweet muffin, fresh fruit cup	
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		Box 2 – Mini cake/tart, sweet muffin, fresh fruit cup	
.UN		Box 2 – Mini cake/tart, sweet muffin, fresh fruit cup Gluten free Box – Chefs selection mini cake, fresh fruit cup, rice paper roll	
.UN		Box 2 – Mini cake/tart, sweet muffin, fresh fruit cup Gluten free Box – Chefs selection mini cake, fresh fruit cup, rice paper roll Vegan Box – Crudites and dips, dolmades, olives, and crackers	\$17.50
.UN	CH	Box 2 – Mini cake/tart, sweet muffin, fresh fruit cup Gluten free Box – Chefs selection mini cake, fresh fruit cup, rice paper roll Vegan Box – Crudites and dips, dolmades, olives, and crackers BOWLS - MINIMUM 12 Bush Tucker Bowl – Mixed grains, wattle seed, native coastal greens,	\$17.50 \$17.50
.UN	CH	Box 2 – Mini cake/tart, sweet muffin, fresh fruit cup Gluten free Box – Chefs selection mini cake, fresh fruit cup, rice paper roll Vegan Box – Crudites and dips, dolmades, olives, and crackers BOWLS - MINIMUM 12 Bush Tucker Bowl – Mixed grains, wattle seed, native coastal greens, slow roasted pumpkin and green tahini, bush dukkha Burrito Bowl – Wild Rice, Black Eyed Beans, Corn Salsa, Shredded Salad,	

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SINGLE SERVE OPTIONS

OTHER OPTIONS - MAXIMUM ORDER OF 10

Ham and Salad Rolls - Ham, Cheese, Tomato, Lettuce and Carrot.	\$7.50
Sourdough Toasties - Cheese, Ham and Cheese, Cheese and	\$7.50
Tomato or Ham, Cheese and Tomato available.	
Wrap - Chicken Schnitzel, Cheese, Coleslaw and Relish	\$10.00
Wrap - Chicken Breast, Avocado Dip, Red Pepper, Mayo and Lettuce	\$10.00
Vegan Wrap - Falafel, Tabouli Hommus, Tomato and Lettuce.	\$10.00
GF Wrap - Chicken Caesar	\$10.00
GF Wrap - Ham, Cheese and Salad	\$10.00
GF and VeganWrap - Falafel, Hommus, Tomato and Lettuce	\$10.00
Ham and Cheese Croissant	\$4.50
Fruit Salad Pots	\$9.00
In-house made cookies - Dotty Cookies and/or Choc chip	\$3.00
In-house made scones - served with raspberry jam and cream	\$3.00







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CATERING PACKAGES JUBILEE PARK STADIUM

OTHER OPTIONS

PLATTERS

Italian Selection Platter Box – Selection of Charcuteries and antipasti including prosciutto crude, and salami Milano, marinated feta, local cheese, Sicilian olives and stuffed pepper dews with bread and crackers x serves 8	\$148.50
Premium Cheese Selection Box – A selection of local cheese and artisanal cheese. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes x serves 8	\$148.50
Vegetable Garden Box – Crudites of celery, cucumber, radishes, capsicum, vine tomatoes served with beetroot hummus, babaganoush and sun-dried tomato pesto to dip. With freshly baked bread crackers and grissini x serves 8	\$118.50
Sushi Box – Selection of maki and nigiri pieces, soy, pickled ginger and wasabi x 48 pieces	\$156
Savoury Pastry Box – Selection of pastries including pies, tarts and sausage rolls. x serves 20	\$130







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