



# CHICHESTER

RESTAURANTS



## **Catering Menu**

Minimum of 10 people required

48hr notice is required on all catering orders

To order please call us on 03 5255 1255 or email  
[events@mcrestgroup.com](mailto:events@mcrestgroup.com)



# Breakfast Options

## **Our Famous Breakfast Rolls (\$10 each)**

Istra Home Cured Bacon, Egg, Spinach, Cheese & Relish

## **Toasted Croissant (\$10 each)**

Hand Cut Leg Ham & Cheddar Cheese

Roast Pumpkin, Feta, Spinach & Goats Cheese

Chicken, Pesto & Mayonnaise,

## **Fruit Platter \$10/person**

Selection of Fresh Seasonal Fruits

## **Breakfast \$25/person**

Istra Bacon, Pork Chipolata, Field Mushroom & Grilled Tomato, Hash Brown, Baked Beans & Grilled Sour Dough



# Morning & Afternoon Tea Options

## **Morning Tea \$20/person**

A Selection of Biscuits, Cakes and Fruit Platter

## **Fruit Platter \$7.50/person**

Selection of Fresh Seasonal Fruits

## **Cakes & Pastries \$15/person (3 pieces/person)**

Fresh Baked Muffins

Selection of Freshly Made Home Made Cakes from the Counter

## **Devonshire Tea \$10/person**

Homemade Scones, Raspberry Jam & Whipped Cream

## **Afternoon Tea Package \$25/person**

**Our Famous Home-Made Scones, Bite size cake** and slice Selection (3 pieces/person)

## **High Tea Package \$50/person**

A selection of Sweet and Savory items including our famous Home-Made Scones





## Party Options

### Hot Finger Food

**\$3/item - Minimum 24 pieces**

Cocktail Sausage Rolls  
Cocktail Mini Beef Pies  
Chicken Satay Skewers  
Popcorn Cauliflower  
Pork Belly Bites, Palm Sugar & Soy Caramel  
Green Curry Arancini  
Pork & Prawn Dumplings  
Tempura Prawn & Plum Sauce  
Shiitake Mushroom & Vegetable Spring Rolls

### Cold Finger Food

**\$3/item - Minimum 24 Pieces**

Cheese Bacon & Mushroom Quiche  
Broccoli, Pumpkin & Feta Quiche  
Zucchini, Shallot & Leek Slice  
Caramelized Onion, Tomato & Goats Cheese Tart  
Leek & Asparagus Tart  
Pork Neck Terrine & Tomato Chutney  
Blini, Smoked Salmon & Feta  
Tomato, Bocconcini & Basil Bruschetta  
South Australian Prawn Crostini & Marie Rose Mayonnaise



## Grazing Options

### Antipasto Platter \$12.50/person

A selection of Victorian and Imported Quality Cheese, Fine Cured Meats, Marinated Vegetables & Olives, House Made Dips, Artisan Bread, Crackers & Crostini

### Cheese Platter \$12.50/person

A Selection of Victorian & Imported Artisan Cheese, Dried Fruit, Muscatel Grapes, Crostini & Lavosh Biscuits

### Mixed Platter \$12.50/person

A Selection of Victorian and Imported Artisan Cheese, Fine Cured Meats, Marinated Vegetables & Olives, House Made Dips, Dried Fruit, Muscatel Grapes, Crostini & Lavosh Biscuits

### Gathering Package Selection \$25/person

Mini Sausage Rolls  
Pizza Selection  
Finger Sandwiches  
Mini Beef Pies



# Lunch & Dinner Options

## Our Famous Breakfast Rolls (\$10 each)

Istra Home Cured Bacon, Egg, Spinach, Cheese & Relish

## Toasted Croissant (\$10 each)

Hand Cut Leg Ham & Cheddar Cheese  
Roast Pumpkin, Feta, Spinach & Goats Cheese  
Chicken, Pesto & Mayonnaise

## Sandwiches, Panini & Wraps \$20/person

A selection of hand made sandwiches, paninis and wraps filled with an assortment of fine cured meats, fresh seasonal vegetables

## Buddha Bowl Package \$25/person

Our famous Healthy Buddha Bowl with your selection of the following protein :

Smoked Salmon | Leg Ham  
Pork Belly | Tofu

Each Bowl comes with your choice of cold pressed fresh juice (bottled)



## Main Meals \$20/person (choice of two)

Thai Green Curry (Select Chicken | Prawn | Tofu) & Steamed Jasmine Rice

Black Angus Beef Lasagna

Baked Gnocchi, Tomato, Basil & Parmesan

Honey Soy Glazed Chicken, Potato, Green Beans & Steamed Jasmin Rice

Penne Pasta, Ham, Mushroom, Garlic & Cream

Penne Pasta, Slow Roast Tomato, Pesto, Spinach & Parmesan

Massama Beef Curry & Steamed Jasmine Rice

Fried Rice - Grilled Chicken

Fried Rice - Spanner Crab

Bang Bang Chargrilled Chicken & Asian Slaw





### **Entertain at Home Main Meals**

Slow cooked Moroccan Lamb Leg \$130 (serves 8)

Whole Roast Black Angus Scotch Fillet \$160 (serves 8)

Roast Salmon, Ginger, Garlic, Lemongrass, Chili & Coriander  
\$160 (serves 8)

**Add on** Selection of Steamed & Roast Vegetables from  
\$10/person or Salad Selection from \$15/person

### **Roasted Vegetables \$10/person**

A Selection of Roasted Seasonal Vegetables Including:  
Pumpkin, Sweet Potato, Heirloom Carrot,  
Chat Potato, Cauliflower, Garlic & Olive Oil

### **Shared Salads \$15/person (Choose 2)**

Thai Beef Salad, Thai Herbs, Seasonal Lettuce, Pickled Carrot &  
Nahm Jim

Asian Slaw, Shredded Chicken, Crispy Noodles, Shallots, Mint,  
Coriander & Sesame Dressing

Roast Cauliflower, Beetroot, Goats Cheese, Roasted Hazelnut &  
Pomegranate Dressing

Carrot, Avocado, Radicchio, Toasted Almond, Cucumber, Cherry  
Tomato & Honey Mustard Dressing





## Dessert

### **Cakes & Pastries \$15/person (3 pieces/person)**

Fresh Baked Muffins

Selection of Freshly Made Home Made Cakes from the Counter

### **Devonshire Tea \$10/person**

Homemade Scones, Raspberry Jam & Whipped Cream

### **Fruit Platter \$7.50/person**

Selection of Fresh Seasonal Fruits

### **Cheese Platter \$12.50/person**

A Selection of Victorian & Imported Artisan Cheese, Dried Fruit, Muscatel Grapes, Crostini & Lavosh Biscuits



# Drinks

## Oakdene Wines by the Bottle \$28

N.V Sparkling Brut, Sauvignon Blanc, Pinot Grigio, Chardonnay, Rose, Pinot Noir, Shiraz

## Beer & Cider \$10

Barwon Heads Brewing Pale Ale  
Carlton Draught  
Prickly Moses Otway Light  
Flying Brick Original Cider  
Mornington Peninsula Non- Alcoholic Pale Ale

## Soft Drink

Coke, Diet Coke, Lemonade, Solo \$5  
Lemon, Lime & Bitters, Ginger Beer \$5.50

Still Water 600ml \$4.50

San Pellegrino Mineral Water \$6

## Allie's cold pressed Juices | 300ml \$8

Valencia Orange  
Watermelon+ (Watermelon, Green Apple, Strawberry, Lime)  
Love Beets (Beetroot, Green Apple, Carrot, Ginger, Lime)  
Daily Greens (Green Apple, Celery, Pear, Silverbeet, Lemon, Ginger)  
Sublime Pine (Pineapple, Pear, Green Apple, Lemon, Mint)

