

Out of THYME

www.outofthyme.com.au

info@outofthyme.com.au

☎ 0407 927 377

Panini Menu

Smoked salmon with cream cheese, capers, red onion and green leaves	\$14.90
Pulled pork with appleslaw	\$12.00
5hr roast beef with swiss cheese and house-made chutney	\$12.00
Lemon bbq chicken with house-made mayonnaise and mixed green leaves	\$12.00
Prosciutto with fresh mozzarella and pesto	\$12.00
Falafel, tabbouleh and tzatziki (V)	\$12.00
Retro egg with rocket (V)	\$10.90
Mixed roast vegetable with hummus (VG)	\$10.50

** Panini are served cut in half - two pieces per serve

Gourmet Sandwich Menu

Reuben style beef with Swiss cheese & mustard pickles	\$11.00
Spiced roast chicken with mixed green leaves and house-made mayonnaise	\$11.00
Waldorf chicken with celery, walnuts, grapes, apple and creme fraiche	\$11.00
Triple smoked ham, aged cheddar with Dijon mustard	\$11.00
Aged cheddar and kaleslaw with a chia seed yoghurt dressing (V)	\$11.00
Retro curried egg with rocket (V)	\$10.90
Smashed avocado with mint, chickpeas, mung beans and watercress (VG)	\$11.00

** Sandwiches are served cut in quarters - four triangles per serve

** Please note minimum quantities of 4 required per item



** Please note delivery charges may apply

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Canapé Menu

Tomato, basil & bocconcini skewers (V,GF)	\$3.50 ea
Cucumber and spiced hummus discs (VG,GF)	\$3.50 ea
Mini quiche with a variety of fillings incl, vegetarian	\$4.50 ea
Cream cheese balls encrusted with cranberries, poppy seeds or herbs (V,GF)	\$2.50 ea
Smoked salmon blini	\$5.50 ea
Roast vegetable polenta stacks (VG,GF)	\$4.50 ea
Mini toasts with brie, pesto and crabapple jelly (V)	\$4.50 ea
Pumpernickel with goats cheese and sun dried tomato (V)	\$4.00 ea
Watermelon, prosciutto and feta skewers	\$3.50 ea
Gorgonzola and peach bruschetta (V)	\$4.50 ea
Avocado and feta tarts with mint (V)	\$4.50 ea
Spiced roast chicken, chili cream cheese and walnut tarts	\$4.50 ea
Caramelised onion, goats cheese and rocket tarts	\$4.50 ea
Chili prawn and dill crostini	\$4.50 ea
Smoked salmon and pea crostini	\$5.50 ea
Beetroot and goats cheese crostini (V)	\$4.50 ea

**** Please note minimum quantities of 12 required per item**



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Salad Menu

	Regular	Large
Fennel and apple salad with apple cider and honey dressing (V, GF)	\$32.00	\$42.00
Pumpkin and feta salad with pepitas and balsamic glaze (V, GF)	\$32.00	\$42.00
Pear, parmesan and toasted almond salad (V, GF)	\$32.00	\$42.00
Peach and gorgonzola salad with walnuts (V, GF)	\$32.00	\$42.00
Prosciutto, fig & goats cheese salad with a fig balsamic dressing (GF)	\$35.00	\$45.00
Roast vegetable and polenta salad (VG, GF)	\$32.00	\$42.00
Orange & fennel salad with a blood orange and honey dressing (V, GF)	\$32.00	\$42.00
Tricolore salad - tomatoes, fresh mozzarella, basil & balsamic glaze (V, GF)	\$32.00	\$42.00
Watermelon and feta salad with fresh mint and white wine reduction (V, GF)	\$32.00	\$42.00

Quiche Menu - individual meal size

Quiche Lorraine	\$9.90 ea
Caramelised onion and goats cheese	\$9.90 ea
Asparagus and feta	\$9.90 ea
Pumpkin and spinach	\$9.90 ea
Chicken and mushroom	\$9.90 ea
Frittata with pancetta, mushroom & zucchini (GF, V available)	\$9.90 ea

Regular salads cater 6-8 people, Large salads cater 10-15 people. Minimum of 4 individual quiches per order.



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Corporate lunch menu - minimum of 12 serves per item

Homemade meatballs in herbed passata sauce, served with mash potatoes (GF, NF), vegetarian available

Traditional oven baked lasagne, vegetarian available

Chicken cacciatore, served with roast potatoes (GF, NF)

Chicken curry, served with steamed basmati rice (GF, DF)

Baked barramundi served with herbed cous cous (NF, DF)

Slow roast beef (pulled) served with roast vegetables (GF, NF, DF)

Pesto pasta bake, served with a side of roast vegetables (V)

Polenta 'frittata', served with roast vegetables (VG, GF)

Corporate Lunch salad menu

Fennel and apple salad with apple cider and honey dressing (V, GF)

Pumpkin and feta salad with pepitas and balsamic glaze (V, GF)

Pear, parmesan and toasted almond salad (V, GF)

Peach and gorgonzola salad with walnuts (V, GF)

Orange & fennel salad with a blood orange and honey dressing (V, GF)

Tricolore salad - tomatoes, fresh mozzarella, basil & balsamic glaze (V, GF)

Watermelon and feta salad with fresh mint and white wine reduction (V, GF)

Staff corporate lunches are \$28pp and normally based on one hot dish, plus three salads with the theme of sharing a meal together. Please call for more information and to discuss your requirements and dietary needs.



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Cuisine based Buffet style menu

Italian theme

- Chicken Cacciatore (GF, DF, NF)
- Salsicce e patate al forno - baked sausages and potatoes (GF, DF, NF)
- Pasta Genovese (V)
- Pasta Romensca (V)
- Frittata (V, GF)
- Tomato and bocconcini salad (GF, NF)
- Fennel and apple salad with walnuts and blue cheese (GF)
- Roast pumpkin and feta salad with balsamic glaze (GF, NF)

Indian theme

- Chicken korma (GF, DF, NF)
- Beef Madras (GF, DF, NF)
- Goan fish curry (GF, DF, NF)
- Steamed basmati rice (VG, GF, NF)
- Mixed green salad (VG, GF, NF)
- Kachumber salad (VG, GF, NF)
- Flat bread
- Minted yoghurt

Mexican theme

- Chili con carne (Beef) (GF, DF, NF)
- Roast mango & lime chicken (GF, DF, NF)
- Chili beans (VG, GF)
- Mexican rice (VG, GF)
- Pico de Gallo (salsa) (VG, GF)
- Mixed bean and corn salad (VG, GF)
- Sides of guacamole, sour cream, cheddar cheese
- Soft tortillas
- Corn chips (GF)

North African theme

- Moroccan lamb tagine (GF, DF, EF, NF)
- Chicken and potato baharat (GF, DF, EF, NF)
- Spiced pilaf with dried fruits and nuts (DF, EF,)
- Mediterranean chickpea and green bean salad (NF, EF, GF)
- Mixed green salad (GF, DF, NF, EF)
- Fattoush salad (DF, EF, NF)

Greek theme

- Marinated lemon and garlic roast chicken (DF, GF, NF)
- Roast pork (DF, GF, NF)
- Baked barramundi with lemon and herbs (DF, GF, NF)
- Baked Potatoes (GF, VG, NF)
- Pumpkin and feta salad with a balsamic dressing (V, GF, NF)
- Greek salad (V, GF, NF)
- Tabbouleh (VG, NF)
- Flat bread with tzatziki

Thai theme

- Thai red beef massaman curry (GF, DF, NF)
- Thai green chicken curry (GF, DF, NF)
- Thai coconut prawn curry (GF, DF, NF)
- Steamed rice (GF, VG)
- Quinoa and lentil salad with fresh herbs (GF, V)
- Oriental slaw (GF, V)
- Cucumber salad with cannellini beans (GF, V)

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Breakfast Menu

Greek yoghurt with house made granola	\$4.00 ea
Vanilla and coconut chia pudding with fresh berries (VG, GF)	\$4.50 ea
Freshly baked Banana bread	\$4.50 ea
Mixed freshly baked muffins	\$4.50 ea
Mixed danishes	\$4.50 ea
Croissants (plain)	\$5.50 ea
Croissants with shaved prosciutto or ham off the bone and swiss cheese	\$7.00 ea
Freshly baked savoury egg tarts incl. vegetarian options	\$4.50 ea

**** Minimum quantities of 12 per option required**

Morning/Afternoon Tea & Dessert Menu

Carrot and walnut mini cakes with lemon cream cheese frosting	\$5.50 ea
Double Chocolate mini cakes with cinnamon frosting	\$5.50 ea
Freshly baked scones with house made jam and cream	\$4.50 ea
Mixed berry friands (GF)	\$4.50 ea
Espresso coffee and chocolate bliss balls (VG, GF)	\$3.00 ea
Fresh cut seasonal fruit platter (8-10 people)	\$85.00
Fresh cut seasonal fruit platter (10-20 people)	\$145.00

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Gourmet grazing boxes

Small gourmet grazer (2-3 people)	\$60.00
Medium gourmet grazer (4-8 people)	\$115.00
Large gourmet grazer (9-12 people)	\$165.00

Gourmet grazing platters

Gourmet grazing platter (15-20 people)	\$295
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Gourmet grazing tables

1.2 metre gourmet grazer (25-40 people)	from \$695.00
2.4 metre gourmet grazer (50-70 people)	from \$1195.00
3.6 metre gourmet grazer (80-120 people)	from \$1595.00

For larger events please contact us for more information.

All our gourmet grazing boxes, platters and tables include chef selected cured meats, cheeses and house made dips, mixed seasonal fruit, dried fruits, nuts, chocolate, hand crafted biscuits, artisan crackers, sourdough breads and grissini.

Please contact us to discuss your event.

Also available gluten free, nut free, vegetarian or vegan



**** Please note delivery, setup, pack down and sustainable waste management & disposal charges apply for Gourmet Grazing Tables and Platters which are dependant on your location and event size.**