
MENU

Catering by

Martha



Morning/Afternoon Tea Options

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3 Options - \$12 or 4 Options - \$16

Choose your options from the following:

FRUIT

1. Fruit Platter (Combination Of The Freshest Seasonal Produce)

SAVOURY

2. Smoked Hickory Bacon & Egg Brioche Sliders w/ Bbq Relish
3. Hot Toasted Croissant w/ Honey Ham, Tomato & Swiss Cheese
4. Hand Rolled & Baked Bagel w/ Smoked Salmon, Onion Jam, Caper & Dill Cream Cheese

SWEET TREATS

5. Scones w/ Whipped Vanilla Cream & Jam
6. Baked Carrot Cake W/ Walnut Praline & Golden Syrup
7. Chocolate Fudge Brownie
8. Daily house Baked Muffins
9. Hand Rolled & Baked Blueberry Bagel w/ Raspberry & Vanilla Cream Cheese

SWEET PASTRIES

10. Apple & Berry Danish
11. Pain au Chocolat (Dark Chocolate Crossiant)
12. Warm Croissant w/ Jam & Butter
13. House made Portuguese Tarts



DIETARY REQUIREMENT MORNING/AFTERNOON TEA OPTIONS

Individually boxed @ \$15 per head

GLUTEN FREE / VEGETARIAN BOX

1. Chocolate brownie, banana bread with honey & butter
Yogurt with berry compote & seasonal fruit

VEGAN / DAIRY FREE BOX

2. Banana chia & coconut bread with honey, Cocobella yogurt
with berry compote & seasonal fruit

MORNING/AFTERNOON TEA BOXES

Fresh fruit box

1. 10 Guests \$50

Fresh baked scones w/ jam & whipped cream

2. ½ Dozen \$36
3. 1 Dozen \$72

Mixed muffin box

4. ½ Dozen \$36
5. 1 Dozen \$72



Lunch Options

3 Options - \$20 or 4 Options - \$26

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Choose your options from the following:

BURGER SLIDER

Choose from our house made brioche sliders

1. Beer Battered Barramundi Fillet w/ Spiced Dill Tartare Sauce, Green Oak & Tomato Salsa
2. Southern Fried Chicken Breast w/ Coleslaw, Swiss Cheese, Lettuce & Chipotle Aioli
3. Wagyu Beef Cheeseburger w/ Tomato Chutney, Onion, American Mustard & Pickles
4. Apple Cider Pulled Lamb w/ Rocket, Onion Jam, Peppercorn Gravy & Rosemary Aioli
5. Truffle Crumbed Mushroom w/ Baby Spinach, Chilli Jam, Goats Cheese, Truffle Oil & Aioli

GOURMET WRAPS

Choose from authentic pita bread & assorted flavoured wraps & tortillas

6. Asian Panko Chicken w/ Soy & Honey Dressing, Wom Bok, Carrot, Cucumber & Fried Noodles
7. BLAT w/ Hickory Bacon, Tomato, Red Onion, Avocado, Lettuce & Black Garlic Aioli
8. Roast Garlic Sweet Potato w/ Hummus, Feta, Rocket, Red Onion Jam & Dukka
9. Slow Cooked Beef Brisket w/ BBQ sauce, coleslaw, Swiss Cheese & Green Oak
10. Harissa Roasted Vegetable Pita w/ Tomato, Baby Spinach, Labna & Beetroot Tzatziki

INDIVIDUAL BRIOCHE ROLLS

Choose from our deliciously baked brioche rolls prepared with a selection of quality fillings

11. Vietnamese Pork Loin Banh Mi w/ Pickled Vegetable, Coriander, Chilli, Lime Aioli & Lettuce
12. Lamb, honey & rosemary chipolata sausage w/ Onion Jam, Rocket & Dijonnaise
13. Spiced Roast Butternut Pumpkin w/ Black Garlic Butter, Spinach, Feta & Pistachio Dukka
14. Portuguese Chicken Breast w/ Avocado, Peri Peri Mayonnaise, Tomato Salsa & Baby Cos
15. Roasted Beef & Peppered Gravy w/ Seed Mustard & Roast Garlic Aioli

SOMETHING A LITTLE HOT & FLAKEY

Choose from our house selection of everyone's favourite pastries

16. House Made Beef Pies w/ BBQ Relish
17. House Made Sausage Rolls w/ tomato chutney
18. Mini Quiche Lorraine & Quiche Florentine
19. Filo Triangles w/ Spinach & Ricotta
20. House made Empanadas w/ Beef, Potato & Chimichurri Dressing

FINGER SANDWICHES

Choose from a selection of traditional sandwich fillings

21. Honey Leg Ham w/ Fresh Tomato, Swiss Cheese, Lettuce & Aioli
22. Roast Chicken Breast w/ Basil Pesto Mayo & Coleslaw
23. The Big salad w/ Tomato, Alfalfa Sprouts, Cucumber, Red Onion, Lettuce & Aioli
24. Roast Beef w/ Tomato, Red Onion, Lettuce, Seeded Mustard & Honey Mayo
25. Egg Salad w/ Dijonnaise, Chives & Green Oak Lettuce

HOT & SOUPY

Choose from our selection of unique soups

26. Roast Chicken Soup w/ Rosemary, Vegetable & Barley
27. Thai inspired Pumpkin & Coconut Soup w/ Chilli, Ginger, Coriander
28. Creamy Potato & Bacon Soup w/ Leek & Rosemary
29. Spiced Tomato w/ Chickpea & Chipotle Chilli

BOXES OF SALADS

Choose from our selection of unique salads served individually

30. Thai Beef Salad w/ Cherry Tomato, Cucumber, Sesame Seeds, Mint, Lemongrass & Soy Dressing
31. Chicken Caesar Salad w/ Cos Lettuce, Parmesan, Bacon, Croutons & Caesar Dressing
32. Mexican Chopped Salad w/ Tomato, Cucumber, BBQ Corn, Beans, Lettuce & Chipotle Ranch Dressing
33. Moroccan Cous Cous salad w/ Roast Butternut Pumpkin, Dates, Coriander, Onion Jam & Tahini Dressing

(Add Smoked Chicken To Any Of These Salads \$2.00 Extra Per Head)

MARTHA LUNCH BOX OPTIONS

20% Vegetarian included

Mixed Finger Sandwiches Box

1. 10 Guests = \$100

Mixed Wrap Box

2. 10 Guests = \$150

Mixed Finger Sandwiches & Wrap Box

3. 10 Guests = \$125

Gluten Free **GF** | Dairy Free **DF** | Vegetarian **V** | Vegan **Vg**



Dietary Requirement Lunch Options

\$20 per head (Choose one box per dietary requirement)

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Individually boxed, including person's name for service.

GLUTEN FREE / CELIAC BOX OPTIONS

Choose one item per event. All served on Gluten free Burger Bun

1. Apple Cider Pulled Lamb Burger w/ Rocket, Onion Jam, Peppercorn Gravy & Rosemary Aioli
2. Vietnamese Pork Loin Banh Mi w/ Pickled Vegetable, Coriander, Chilli, Lime Aioli & Lettuce
3. Portuguese Chicken Breast w/ Avocado, Peri Peri Mayonnaise, Tomato Salsa & Baby Cos

VEGETARIAN / VEGAN BOX OPTIONS

Choose one item per event

4. Butternut Pumpkin w/ Spinach, Red Capsicum, Avocado & Candied Walnut
5. Spiced Garlic Sweet Potato w/ Hummus, Rocket, Red Onion Jam & Pistachio Dukka
6. Roasted Vegetable Pita w/ Tomato, Baby Spinach, Harissa & Pine Nuts

DAIRY FREE BOX OPTIONS

Choose one item per event

7. Apple Cider Pulled Lamb Burger w/ Rocket, Onion Jam, Peppercorn Gravy & Rosemary Aioli
8. Vietnamese Pork Loin Banh Mi w/ Pickled Vegetable, Coriander, Chilli, Lime Aioli & Lettuce
9. Portuguese Chicken Breast w/ Avocado, Peri Peri Mayonnaise, Tomato Salsa & Baby Cos

All Served with Crispy Fried Rosemary Chat Potato