

NORTH STREET STORE

Catering Menu

— To Order —

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— Filled Baguettes —

We are famous for our French style baguettes – these are not your ordinary sandwiches.

1. Continental – Leg ham, salami, lettuce, tomato, pickle, aioli
2. Roast beef, Swiss cheese, aioli, rocket, tomato
3. Chicken Caesar – chicken, bacon, Caesar dressing, lettuce, parmesan
4. Tomato, fresh basil, mozzarella (Veg)

Available whole or cut in 3 for platters | \$10 per half baguette



LOOKING FOR SOMETHING SPECIAL TO IMPRESS YOUR FRIENDS?
YOU NEED A...

Continental™

\$99 Our 1.2m long Continental roll on our Sesame Italian Mega-Loaf **SERVES 10**

— Deck oven pizza —

Our 18 hour pizza dough, hand pulled and stone baked with the best toppings.

NSS Favourites:

1. Margherita – fresh basil, mozzarella
2. Ham, ricotta, Herbes de Provence, mozzarella
3. Hot salami, chilli, mozzarella
4. Ham and pineapple
5. Caper, olive, mozzarella
6. Mushroom, thyme, Swiss
7. Roast Vegetable, tomato base (Vegan)

Full tray 40 x 60cm (20 slices) | \$50

— Deli selection —

NSS Picnics

BYO your basket and fill it up with:

- 2 x NSS dips or Pâté
- 1 x Marinated Albany olives
- 1 x Cheese
- 1 x Sausage
- 1 x French butter
- 1 x Bread of your choice (we will slice it for you!)

Serves 2-4 | \$50

Grazing Boards

Beautiful boards for the table, minimum 10 people

Pick of the Shop (\$10pp):

- 2 x dips (choice of hommus, basil pesto, babaghanoush, tzatziki)
- 2 x deli meats
- 2 x cheeses
- Marinated Albany olives
- NSS baguette
- Fruit and nuts

Best Ever (\$15pp):

- 1 x dip (choice of hommus, basil pesto, babaghanoush, tzatziki)
- 2 x premium deli meats
- 2 x premium cheeses
- 1x NSS charcuterie: duck liver parfait or pork and pistachio terrine, cornichons
- Marinated Albany olives
- NSS Baguette with French butter
- Crudites
- Premium fruit and nuts

— Savoury pastries —

Party favourites made with our all-butter, hand-made pastry.

Quiches

1. Lorraine
2. Tomato, basil, goat's cheese (Veg)
3. Mushroom, Gorgonzola (Veg)

Canapé size (minimum 20): \$2.50

Single size – 10cm: \$6.00 | Family size – 32cm: \$50.00

Sausage Rolls

1. Pork & Fennel sausage roll
2. Potato, kale & leek roll (Veg)

Canapé size (minimum 20): \$2.50

Single size: \$7.00

Pies

1. Beef, rosemary & red wine

Canapé size (minimum 20): \$3.00

Single size – 10cm: \$7.00 | Family size – 32cm: \$35.00

— Canapés —

1. Arancini – Field mushroom and thyme, aioli (Veg) – \$3.50
2. Vietnamese rice paper roll – King Prawn, vermicelli, fresh herbs, peanut sauce (GF) – \$4.50
3. Vietnamese rice paper roll – Tofu, vermicelli, fresh herbs, peanut sauce (Veg, GF) – \$3.50
4. Satay chicken skewer, peanut sauce (GF) – \$3.50
5. Pork & veal meatballs, Napoletana sauce – \$3.00
6. Lamb Kofta, Tzatziki – \$3.00
7. Tostada – Grilled corn, black beans, pico de gallo, guacamole (Vegan, GF) – \$3.50
8. Pork & Fennel sausage roll – \$2.50
9. Potato, kale & leek roll (Veg) – \$2.50
10. Beef party pie – \$3.00
11. Quiche (Lorraine / Tomato, basil & goat's cheese / Mushroom & Gorgonzola) – \$2.50
12. Porchetta Slider – Porchetta, rocket, aioli, tomato & chilli – \$5.00
13. Cheeseburger slider – lettuce, tomato, pickles, aioli, ketchup \$5.00

Minimum order 20 pieces of any one type

— Meat —

Porchetta

Heritage breed Black Berkshire pork belly filled, rolled and tied with rosemary, garlic, fennel seed and chilli. Slow roasted and finished with a blast of heat for perfect crackling.

Serves 12–15 | \$130

Spatchcock Grilled Chicken

Free range bird, flattened, marinated in lemon and thyme, grilled.

Minimum 4 per order | 1.5kg each | \$30ea

Slow Roasted Shoulder of Lamb

Bone in lamb shoulder, slow roasted 'a'la boulangere' in the bakery oven with tomato, olives, red wine and rosemary.

Minimum 2 per order | Approx. weight 1.8kg each | \$70ea

— Tray Bakes —

Perfect for picnics, family dinner parties, friends' houses etc...

1. Spanakopita
2. Eggplant parmigiana
3. Lasagne bolognese
4. Spinach and ricotta cannelloni

Half tray (20 x 30cm) | 6–8 portions | \$35

Full tray (30 x 50cm) | 12–15 portions | \$70

— Sides —

1. Dauphinoise potatoes
2. Duck fat roasted potatoes
3. Cauliflower cheese
4. Maple roasted carrots, almond sauce
5. Roasted Japanese pumpkin, caper-raisin dressing

Serves 8 | \$50 each

— Salads —

The best, the freshest, ample servings.

1. Eastern grain salad – freekeh, lentils, toasted seeds, capers, pistachio, mint (Vegan)
2. Classic Caesar – cos, croutons, bacon, egg, anchovies, parmesan
3. Penne – grilled broccoli, peas, basil pesto, fresh ricotta (Veg)
4. Roasted beetroot – lentil, goat's cheese, toasted walnut, herbs, rocket (Veg, GF)
5. Best potato salad – sour cream, aioli, capers, cornichons, dill (Veg, GF) (+ bacon optional)
6. Slow roasted pumpkin – baby spinach, basil pesto, toasted seeds, fresh ricotta (Veg, GF)
7. Greek salad – tomato, cucumber, Albany olives, red onion, feta, herbs (Veg, GF)
8. Grilled sweetcorn – black bean, tomato, avocado, coriander, toasted cumin (Vegan, GF)
9. Asian chop salad – cabbage, cucumber, herbs, peanuts, nuoc cham (Veg opt., GF)
10. Coleslaw – apple, cider vinaigrette (Vegan, GF)

Platter for 10 | \$50

Platter for 20 | \$90

— Functions & Special Orders —

We can cater for any function and tailor the menu, budget and service to suit your needs.

Here is a list of functions we have done in the past:

- 'Help yourself' style functions for numbers ranging between 20–200
- Large birthday canape party at private houses with full service, including bar
- 'Rolls and scrolls' lunch catering for after church services, office events, morning teas, conferences etc.
- Various wakes catered with sandwiches, cakes, biscuits, tea, coffee
- Full service 3 course dinners for Government departments
- Book launches, afternoon teas and other similar casual events
- Intimate restaurant style dinners in private houses for Christmas parties, book clubs and work functions
- Many pickup lunches and dinners for 20+ people with a range of custom dishes
- Various theme parties and dinners

If you can eat it, we can do it.

Delivery, pickup, your plates, our plates, disposable plates can all be arranged.

Please feel free to discuss with our Executive Chef, Matt, at any time on 9286-2613

— Sweets —

Individual portions

1. Cinnamon buns – \$4.50
2. Orange and almond cake (GF) – \$4.50
3. Choc chip cookie – \$3.50
4. Peanut butter cookie – \$3.50
5. Vanilla slice – \$7.00
6. Tiramisu – \$7.00
7. Lemon tart/cheesecake (seasonal) – \$7.00
8. Jam donuts (weekend only) – \$5.00
9. Apple pies – \$6.00
10. Apple pie – Family size 32cm - \$35.00

Minimum 12 per order

Cakes

Single 26 cm | 12 dessert portions

1. Cinnamon bun cake with bun glaze – \$45.00
2. Chocolate mud, ganache – \$50.00
3. Victoria sponge filled with jam and cream and dusted with icing sugar – \$50.00
4. Lemon drizzle with lemon glaze – \$50.00
5. Orange and almond (GF, dairy free) – \$50.00
6. Chocolate hazelnut torte, ganache (GF) – \$50.00
7. Cheesecake (seasonal) – \$50.00
8. Lamington cake, filled with jam and cream then dipped in chocolate and coconut – \$55.00
9. Carrot cake with cream cheese frosting – \$50.00
10. Danish Dream cake (Butter sponge topped with toasted coconut) – \$50.00
11. Coffee and walnut cake with espresso frosting – \$50.00
12. Key Lime Tart – \$50.00

We can make the cake of your dreams – anything from a basic afternoon tea treat to a showstopping, multi-tier custom cake for a wedding, big birthday or engagement.

We welcome your custom flavour, sizing, shaping, decoration or filling ideas and would be delighted to quote individually on these.

Catering Order Slip

Name:		#Attendees:		
Date of event:		Budget (If known):		
Pick up time:				
Phone:	Disposable (√)		Returnable (√)	
What is the occasion:				

Catering Selections:

QTY	Item	Price (office use)
		\$
		\$
		\$
		\$
		\$
		\$
		\$
		\$
		\$
		\$
Total cost (office use)		\$

Custom requests and additional information:

Request for delivery quote (√):

Request for staffing quote (√):