



EAST CONFERENCE CATERING
By Ox Eatery Autumn/Winter '15 Menu

BREAKFAST MEETINGS

QUICK BITE - \$7pp
Sweet and/or Savoury Muffins

CONTINENTAL GET-UP - \$15pp
Croissants, Fresh Fruit, Yoghurt & Bircher Muesli

BIG DEAL - \$25pp
Croissants, Fresh Fruit, Yoghurt, Bircher Muesli
Scrambled Eggs, Crispy Bacon, Grilled Tomatoes, Sautéed Baby
Mushrooms & Toast

TEA & COFFEE (unlimited) - \$6pp



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- MORNING AND AFTERNOON TEA -

TWO ITEMS OF YOUR CHOICE, SWEET OR SAVOURY - \$15pp
THREE ITEMS OF YOUR CHOICE, SWEET OR SAVOURY - \$18pp
FOUR ITEMS OF YOUR CHOICE, SWEET OR SAVOURY - \$20pp

(All groups under 10pax will be an additional \$3pp)

SWEET

- COOKIES - CHOOSE FROM: CHOC CHIP, DOUBLE CHOC CHIP, RUN & RAISIN, ANZAC, JAM DROPS
- SLICE - CHOOSE FROM: LEMON, CARAMEL OR HEDGEHOG
- SARAH'S SCONES SERVED WITH FRUIT PRESERVES & CRÈME CHANTILLY
- BANANA BREAD
- SPICED APPLE HAND PIES
- CROISSANTS, SERVED WITH BUTTER & JAM
- MUFFINS - CHOOSE FROM: BLUEBERRY, CHOC CHIP, STRAWBERRY, WHITE CHOC & RASPBERRY, PEAR & RASPBERRY, DOUBLE CHOC CHIP, APPLE CRUMBLE & ORANGE POPPY SEED
- HANDMADE MARSHMALLOWS (GF)
- HANDMADE MERINGUES (GF)
- BREAKFAST TRIFLE POT - YOGHURT, MUESLI & FRUIT (GF)
- SEASONAL FRIANDS (GF)

SAVOURY

- HOUSE BAKED SAUSAGE ROLLS SERVED WITH DIPPING SAUCE
- SEASONAL BOREK WITH ROTISSERIE MEAT FILLING, SERVED WITH DIPPING SAUCE
- SEASONAL ARRANCINI (V)
- SPINACH & FETA TIROPITAS (V)
- ROTISSERIE SLIDER OF THE DAY - PETITE BURGER ON A BRIOCHE BUN
- PETITE BLT - BACON, LETTUCE, TOMATO & MAYONNAISE ON A BRIOCHE BUN
- CROISSANTS WITH GRUYERE & ROMA TOMATOES OR LEG HAM & GRUYERE



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DAY DELEGATE PACKAGES
- HALF & FULL DAY -

HALF-DAY PACKAGE - \$45pp (10 +) \$50pp (under 10)

Half Day refreshments Nespresso coffee and a selection of teadrop teas, orange and apple juice

MORNING OR AFTERNOON TEA - TWO ITEMS OF YOUR CHOICE, SWEET OR SAVOURY

LUNCH - TWO ITEMS OF YOUR CHOICE SERVED W OX SALT FRIES

FULL DAY PACKAGE - \$60pp (10 +) \$65pp (under 10)

ALL DAY REFRESHMENTS NESPRESSO COFFEE AND A SELECTION OF TEADROP TEAS,
ORANGE AND APPLE JUICE

MORNING TEA - TWO ITEMS OF YOUR CHOICE, SWEET OR SAVOURY

LUNCH - TWO ITEMS OF YOUR CHOICE W OX SALT FRIES

AFTERNOON TEA - TWO ITEMS OF YOUR CHOICE, SWEET OR SAVOURY

* Include a market board or cheese board in your package for just \$4pp

* Upgrade to a special salad for \$3pp

* Upgrade to a Hot Rotisserie Lunch - \$10pp



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- LUNCH -

SANDWICHES, SOUPS & SALADS

Minimum 10pax
all groups under 10pax will be an additional \$5PP

ROTISSERIE CUT SANDWICHES

+ THICK & LUSH SANDWICHES OR THICK & LUSH ROLLS \$15PP
add buckets of OX salt fries & house mayonnaise for \$4PP

SALADS

THE CLASSICS

- MOROCCAN SPICED QUINOA & ROAST PUMPKIN SALAD WITH PRESERVED LEMON (GF,V)
- GREEN BEAN, CUCUMBER & SNOW PEAS WITH OREGANO, LEMON & PINK PEPPERCORN DRESSING (GF,V)
- SALAD SAVOYARDE WITH LETTUCE, GRUYERE, SEMI-DRIED TOMATO, EGG, BACON, CROUTONS & HOUSE DRESSING
- GREEK SALAD WITH TOMATO, CUCUMBER, OLIVES, FETTA, RED ONION AND PARSLEY (GF,V)
- WOMBOK & CRISPY NOODLE SALAD WITH SESAME SOY DRESSING(V)

SOMETHING SPECIAL (EXTRA \$3PP)

- POACHED BEET SALAD WITH SHAVED FENNEL, ROASTED HAZLENUTS, ORANGE & HONEY (GF,V)
- BLUE CHEESE, ROCKET & PEAR SALAD (GF,V)
- OX CAESAR WITH BABY COS LETTUCE, BACON, EGGS, CAESAR DRESSING & ORTIZ ANCHOVIES (GF)
- SALAD JOUBERT WITH ROASTED CHICKEN, LETTUCE, SEMI-DRIED TOMATOES, GREEN BEANS, CUCUMBER & HOUSE VINAIGRETTE (GF)



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- SOUP -

OUR SOUPS ARE MADE IN OX'S KITCHEN AND ARE ALL GLUTEN FREE
\$12pp, 10pax minimum - served with brioche roll & butter

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|--------------------------------|-----------------------|
| + ROAST PUMPKIN & PARMESAN (v) | + POTATO & LEEK (v) |
| + CREAM OF MUSHROOM (v) | + CARROT & GINGER (v) |
| + PEA & HAM | + CHICKEN & CORN |

CHOOSE TWO OPTIONS FOR LUNCH (SOUP, SALAD OR SANDWICHES) -
\$25pp

- * Upgrade to a special salad for \$3pp
- * Include a bread basket for \$4pp OR buckets of fries for \$4pp

THICK & LUSH SANDWICHES AND FRUIT PLATTER - \$17pp

- * Include buckets of fries for \$4pp

PLOUGHMAN'S LUNCH - \$20pp (max 25pax per board)

Cold rotisserie cuts, serrano jamon, sourdough bread, cheddar mustard,
pickles & melon

LUNCH BOX NO 1 - \$20pp - It's lunch-to-go! (min 20pax)

Thick & Lush Sandwich, fruit cup & 2 cookies packed in a lunch box.
Includes a bottle of Juice

LUNCH BOX NO 2 (gluten free) - \$23pp - (min 20pax)

Fresh salad box, fruit cup & 2 meringues packed in lunch box. Includes a
bottle of Juice



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- ROTISSERIE & SPREAD - the full OX experience

ROTISSERIE LUNCH

One meat off the Rotisserie, green leaf salad & OX salt fries - \$30pp
OR Two meats for \$40pp Add Panna Cota for dessert, \$7pp

45 SPREAD - \$45pp

A Choice of two tasting dishes, one meat off the rotisserie and one side dish.

55 SPREAD - \$55pp

Your selection of three tasting dishes, two meats off the rotisserie and choice of two sides.

65 SPREAD - \$65pp

Select three tasting dishes, two meats off the rotisserie and three side dishes of your choice.

Finished with a choice of churros or panna cotta for dessert.

VEGETARIAN OPTIONS

+ MUSHROOM VOL AU VENT, asparagus, rocket & parmesan salad

+ CHEF'S SEASONAL LINGUINE

-WHOLE SUCKLING PIG-

\$800, BEST SERVES 12 PEOPLE

ADDITIONAL PEOPLE \$50 PER HEAD

Whole suckling pig served on a board

Homemade apple sauce, crackling, French beans & roast potatoes. Buckets of fries and green leaf salad

(MINIMUM THREE DAYS' NOTICE)



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- CANAPES -

THREE ITEMS OF YOUR CHOICE- \$15pp

FOUR ITEMS OF YOUR CHOICE- \$18pp

FIVE ITEMS OF YOUR CHOICE- \$20pp

SAVOURY CANAPES

Capsicum, Rocket & Fetta Palmier (v)
Asparagus wrapped in Serrano w Lemon Mayonnaise (gf)
Seasonal Arrancini (v)
Prawn Cocktail w Sauce Mary-Rose (gf)
Buckets of Fries w Ox Salt (v, gf)
Serrano wrapped Grissini w Capsicum Jam
Rare Roast Beef en Croute
Tomato, Bocconcini & Basil Tartlet (v)
Prawn & Salmon Ceviche Tartlet
Whiskey Glazed Pork Belly (gf)
Portuguese Chicken Drummets w Romesco Sauce
Fish & Chips
Slider of the Day
Seasonal Borek
Spinach & Feta Tiropitas (v)
Orange, Fennel, Eschallot & Chive Salad (v, gf)
Crispy Prawns w Dipping Sauce (gf)

SWEET CANAPES

Homemade Marshmallows
Homemade Meringues
Mini Churros w Dipping Sauce
Lemon Meringue Tartlet
Chocolate Tartlet
Caramel Tartlet



- TIME TO SHARE -

FARMERS' MARKET BOARD

Seasonal Crudités
Iberico Jamon
Warm Marinated Olives
Chef's Selected Handmade Dips
Served w Hand-Cut Baguette

\$8.00pp - minimum 10 pax

THE ESSENTIAL CHEESE BOARD

Selection of two Artisanal Cheeses
Sliced Granny Smith Apples
Muscatel Grapes
Seasonal Honeycomb
Served w Crisp Bread and Hand-Cut Baguette

\$10.00pp - minimum 10 pax