G.A.P.’s Kitchen

MENU 2022/2

Phone: Penny 0487 343 963

Gavin 0448 117 986

Email: gapskitchen@gmail.com

www.gapskitchen.com.au

Address: Irrarnte Cafe

Desert Knowledge Precinct, Stuart Highway, Alice Springs

Quoted prices are <u>inclusive</u> of GST and are subject to change without notice.

<u>HOW TO ORDER:</u>

Phone: Penny 0487 343 963 or Gavin 0448 117 986

Email: gapskitchen@gmail.com

Please contact if no confirmation is received within 24 hours. Please order at least 48 hours in advance where possible. Orders placed with less than 24 hours' notice – short lead – may incur a 25% surcharge.

Cancellation Fees:

24 hours before – 50% payment required. - On the day – full payment required.

Increase in numbers and special dietary requirements cannot be guaranteed unless we are given at least 24 hours' notice. Dietary requirements may incur an extra charge.

Payment:

Full payment is required 48 hours before delivery unless credit arrangements have been made prior.

All accounts to be paid within 7 days of issue.

A 2.5% levy for payments made by credit card. Bankcard, MasterCard & Visa accepted.

Electronic funds transfer details can be found at the bottom of the invoice. Please send an accompanying remittance advice with any bank deposits.

Delivery:

All orders may be picked up or delivered between 8 am and 4.00 pm Monday to Friday. Early morning, evening, Saturday, or Sunday pickups/deliveries may be arranged by appointment.

No minimum order Monday – Friday 9 am to 4 pm for $20.35 delivery **within town precinct**. Before 9 am & after 4 pm or on Saturday and Sunday delivery price by negotiation, starting at $42.

Presentation:

All food is presented in biodegradable boxes where possible.

Platters are available by request. A deposit of $22 per platter will be held until all items are collected or returned clean. Any breakages or missing items will be charged. Please request at time of order.

Disposable biodegradable cutlery, plates & napkins are available for purchase.

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Breakfast Platters

Bircher Muesli & Granola Platter

$70 – (10 x individual pots)

Bircher muesli, currants, almonds, shredded coconut, fresh strawberries & berry compote (5)
House made granola, vanilla yoghurt, berry compote, coconut shards ***contains nuts** (5)

Breakfast Variety Platter - COLD

$165 – (30 pieces)

Banana muffins (4)
Whole Blueberry muffins (4)
Goat's cheese, wilted kale & button mushroom frittata (8)
House made granola with nuts, Greek yoghurt, berry compote, toasted coconut shards (6 individual pots) ***contains nuts**
Double smoked ham, cheese, sliced tomato, mixed leaf, seeded mustard Turkish (4)
Smash avocado, marinated capsicum, tomato, Persian fetta, wild rocket on ciabatta (4)

The Mixed Pastry Platter

$80 – (24 pieces)

Assorted mini muffins (12)
Assorted mini fruit Danishes (12)

Egg Cups (Muffins)

$70 – (24 pieces)

Bacon, mushrooms, tomatoes, parsley, cheese – (12 pieces) – (gf)

Tomato, kale mushrooms, cheese – (12 pieces) – (v, gf)

Vegan option – 12 pieces - $48 – (gf, vegan)

Egg & Turkey Breakfast wrap platter

$99 – (10 pieces)

fried eggs, grilled turkey, Swiss cheese, chives baby spinach in a flour tortilla.

Breakfast Baguette Boat Platter - (BBB)

$88 – (8 pieces)

Grilled sausage pieces, cheddar cheese, parsley, dash of hot sauce cooked with a Scrambled egg mix in a baguette boat

Breakfast Variety Platter - HOT

$99 – (9 pieces) – choose your fillings or get 3 of each

Short cut bacon, scrambled egg & BBQ sauce on a mini milk bun
Grilled chorizo, poached egg & tomato relish on Turkish bread
Fried egg, wilted spinach, sliced tomato, avocado spread on a toasted English muffin

Morning & Afternoon Tea

Homemade Scones

Choice of - freshly baked scones with jam & cream, date scones with butter, cheese & chive scones with chutney or pumpkin & feta scones with chutney.

$80 per platter (30 scones)

The Mixed Pastry Platter

$80 – (24 pieces)

Assorted mini muffins (12)
Assorted mini fruit Danishes (12)

Homemade Biscuits

An assortment of house made biscuits.

$65 per platter (36 biscuits - 12 each of 3 varieties)

Mini Quiches

Choice of quiche ham, leek, mushrooms V – kale, tomato, olives, feta. Served warm or cold.

$99 per platter (30 pieces)

Vegan option – 12 pieces - $55 Gluten free option – 12 pieces - $55

Mini Pies

House made mini pies & sausage rolls.

$88 per platter (30 pieces)

Mini Croissants

Ham & cheese.

Poached egg, avocado, rocket - **V**

Marinated chicken, spinach,

$93.50 per platter (20 pieces)

Fruit Muffins

Assorted fruit muffins.

$80 per platter (24 pieces)

Fresh Fruit Platter

A selection of seasonal fruits sliced & arranged on a disposable platter.

$90 per platter (15 – 20 people)

Cup Cake Platter

Assorted flavours

$80 per platter (24 pieces)

GF & Vegan Cup Cake Platter

Assorted flavours

$95 per platter (24 pieces)

GF & Vegan Scones

Assorted sweet & savoury flavours

$95 per platter (30 pieces)

GF & Vegan Fruit Muffins

Assorted fruit muffins

$95 per platter (24 pieces)

Whole Cakes & Slices

Raspberry & pear cake

Pumpkin & carrot cake

Banana, yoghurt & apple muffin cake

Carrot, almond & orange cage

Raspberry coconut slice

Chocolate & walnut brownie

Baked raspberry cheesecake slice

Lamington slice

Iced VoVo slice

Pineapple & raspberry frangipane slice

$75 each

Gluten-free &/or vegan cakes & slices

Mud cake – gf

Lemon & blueberry cake – gf & vegan

Anzac slice – gf & vegan

Cranberry & oat slice – vegan

Carrot, date & walnut cake – gf & vegan

Cranberry & orange slice – vegan

Choc cherry slice – gf & vegan

Iced lemon shortbread slice – gf & vegan

Fruity seed slice – gf & vegan

$85 each

Platters

The G.A. P's Classic Platter - finger sandwiches

6 avocado W ham, tomatoes, & spring onions
6 smoked salmon W lemon butter
6 BBQ chicken, pesto, rocket, Roma tomatoes on brown bread
6 Turkey, spinach & cranberry sauce.
6 egg & mayonnaise sandwich with mixed leaves.

$90 (30 pieces)

Ciabatta Platter Mini & cold

Double smoked ham, sliced tomato, Swiss cheese, mixed leaf, seeded mustard (5)
Smashed avocado, tomato, Persian fetta, wild rocket (v) (5)
Roasted vegetables, marinated capsicum, hummus, baby spinach (v) (5)
$130 (15 pieces)

Fresh Fruit Platter

A selection of seasonal fruits sliced & arranged on a disposable platter

$90 per platter (15 – 20 people)

Fresh Fruit & Cheese Platter

A selection of Australian gourmet cheeses cut ready to eat garnished W fresh fruit, dried fruits and nuts. Served with water crackers.

$90 per small platter (8 – 10 people)

$100 per large platter (15 – 20 people)

Add $6 for gluten free crackers.

Homemade Dip Platter

Two homemade dips served with crackers & vegetable crudités.

$85 (8 – 10 people)

Add $6 for gluten free crackers.

Antipasto Platter

A selection of cured meats, Australian cheese, marinated roasted vegetables & homemade dip. Served W a loaf of sliced fresh beer bread.

$123 (10 – 15 people)

G.A. P's Snack Platter

Rice crackers, corn chips, gourmet crackers, bread sticks, salted mixed nuts, dried fruits W 2 dips

$77 (10 – 15 people)

Cheese & Kabana Platter

Sliced kabana & salami W cheddar cheese cubes served with a gourmet garden salad, baby cornichons, 2 dips & water crackers

$95 (10 – 15 people)

Add $6 for gluten free crackers

Archie's Deluxe Platter

When you are finding it hard to decide – this platter has the works! Cheese & fresh fruit, dips, antipasto, crudites & crackers.

$123 (10 – 15 people)

Add $6 for gluten free crackers.

Cold Charcuterie Platter

Cold roasted chicken wraps, shaved Virginia ham, corn beef, garden salad, potato salad, diced cheddar cheese & freshly baked beer bread W butter.

$110 (serves 10)

Sushi Platter

Assorted hand rolled.

$99 (50 pieces)

The Panko Chicken Platter – On Turkish bread

6 x Panko chicken schnitzel roll on Turkish bread filled with crisp panko chicken breast, our whole egg mayonnaise, lettuce, sliced tomato and tasty cheese
6 x Mexican panko chicken roll served on Turkish bread roll filled with crisp panko chicken & chipotle chilli coleslaw and mixed leaf.

$150 (12 pieces)

Mini Buffet

Cold platter W sliced Virginia ham, roasted chicken wrap cured Meats, Greek mezza
W a choice of one salad, beer bread & a fruit salad
$27.50 per person (minimum 10 people)

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The Outback Platter

Our Famous Lamb & rosemary sausages (grilled & ready to enjoy)

$90 per platter (24 pieces)

Including fresh sliced white bread and tomato sauce to enjoy with your sausages

BBQ beef short ribs

Slowly cooked for 6hrs in our orange BBQ marinate served W coleslaw

$100 per platter (24 pieces)

Vegan Platter #1

Teriyaki tofu & vegetable skewer (gf vegan)

$88 per platter, 24 pieces (add extras by the half dozen + $20)

No need for cutlery when you have Teriyaki marinated tofu and seasonal vegetables on a stick.

Vegan Platter #2

Grilled vegetable & button mushroom skewers (gf vegan)

$120 per platter, 24 pieces (add extras by the half dozen + $28)

Slider Platter

Mini brioche slider buns W pulled pork brisket BBQ sauce & spiced slaw.

$140 per platter, 24 pieces (add extras by the half dozen + $33)

Angus Burger Platter

House made beef patties, W soft white bread rolls, garnishes & tomato relish (gf)

$240 per platter (24 pieces)

Chicken wings Platter

Oven baked marinated chicken wings W celery sticks and carrot sticks ranch dressing for dipping.

$135 per platter (48 pieces)

Condiment platter

Caramelized onions, assorted dinner rolls, and sliced bread, seeded mustard, tomato & BBQ sauce

$55 per platter (serves 24)

Light Lunch Menu

Mixed sandwiches with multigrain, white & wholemeal breads

Standard fillings

- Roast Chicken mayonnaise
- Shaved Virginia ham
- Roast beef or Corned beef
- Egg mayonnaise **(v)**
- Tuna W finely diced Spanish onion & mayonnaise
- Sliced cheese W snow pea sprouts **(v)**
- Sliced vegetable patty W avocado, snow pea sprouts & hummus with cucumber, lettuce, grated carrot, sliced tomato & marinated vegetables **(vegan)**

$7.90 per sandwich (sandwiches can be cut into quarters & placed on a disposable platter or packed into individual sandwich boxes.)

$8.30 per Gluten Free sandwich

$8.80 per roll (rolls are cut in half & arranged on a disposable platter)

$9.00 per baguette (baguette cut in half per portion & arranged on a disposable platter)

$9.20 per wrap (cut in half & arranged on a disposable platter)

$9.90 per Gluten Free wrap or roll (cut in half & arranged on a disposable platter)

Gourmet fillings

- Smoked salmon, red onion, cream cheese.
- Chicken, bacon, & avocado
- Rueben - W corned beef, Swiss cheese & Sauerkraut
- Leg ham W caramelised onion & honey mustard
- Turkey breast W cranberry sauce, Avocado & Swiss cheese.

$9.00 per sandwich / $9.90 per roll / $10.50 per baguette or wrap (add $1 for gluten-free)

Individual packaging for all sandwiches/wraps/rolls - .55c

Light Lunch Menu

Frittatas

- Ham, wilted kale & onion
- Ratatouille W tomatoes, eggplant, red capsicums, onions (v)
- Sweet potato, chive, semi-dried tomatoes (v)
- Goat's cheese, wilted kale & button mushroom (v)
- Spicy chorizo & semi-dried tomatoes & haloumi
- Creamy chicken, sundried tomato & chives

$55 each (16 portions)

(Frittata is gluten free & has a layered potato base)

Can be produced as individual frittatas or quiches W a tossed side salad - $13.75

(Minimum 10 serves)

***** VEGAN frittata *****

- Sweet potato & shallots
- Mushroom & kale
- Red onion, cherry tomato & kalamata olive
- Pumpkin & chive

$66 each (16 portions)

(Frittata is gluten free & has a layered potato base)

Gourmet Pies

All pies are individuals served W a tossed side salad - $13.75

(Minimum 10 serves)

Chicken, mushrooms & leek

Angus chunky beef

Butter chicken

Camel pie

Vegetarian shepherd's pie W lentils Topped W mash

Hot Food Menu

Homemade lasagnes & pasta bakes – of your choice

- Bolognaise sauce (beef)
- Sweet potato, eggplant & cauliflower W Napoli sauce - **V**
- Chicken, mushroom & zucchini tortellini pasta bake
- Tuna, pesto tortellini pasta bake

$88 (8 – 10 portions)
$99 (8 – 10 portions) for vegan or gluten free (lasagnes only)

Curries – of your choice.

- Lamb korma W sweet potato
- Butter Chicken
- Vegetable curry with lentils, chickpeas, potato & spinach
- Coconut beef curry
- Chicken vindaloo

Served with Jasmine rice
$18.50 per serve (minimum 10 serves)

(Meals can be presented as individual hot packs or in steel trays)
Vegan or gluten free options available

Individual packaging for all hot meals (excluding lasagnes & pasta bakes) - .55c

Roasts – of your choice

- Garlic & rosemary roast lamb
- Roasted pork scotch with crackle & apple sauce
- Fresh herb & garlic roast topside beef
- BBQ Roast chicken Maryland

All roasts served with roasted pumpkin & potatoes, steamed vegetables & pan jus

$18.50 per serve (minimum 10 serves)

(Meals can be presented as individual hot packs or in steel trays)

Gluten free options available

Stews – of your choice

- Chicken Ragout
- Hungarian beef goulash
- Moroccan spiced goat stew
- Lamb slow Irish & bacon stew

Served with white rice

$18.50 per serve (minimum 10 serves)

(Meals can presented as individual hot packs or in steel trays)

Vegan or gluten free options available

Soups – of your choice

- Chicken & vegetable
- Roasted pumpkin
- Vegetable & barley
- Potato & leek
- Corn chowder

Served with dinner rolls & butter

$9.50 per serve (minimum 10 serves)

Vegan or gluten free options available

Individual packaging for all hot meals (excluding lasagnes & pasta bakes) - .55c

Seminar Catering

Includes morning tea, lunch & afternoon tea

$36 per person – minimum of 10 people

Dietary requirements may incur an extra charge

Choose one of the following for morning tea & one for afternoon tea – both morning tea & afternoon tea come with a fruit platter

Scones W jam & cream

Assorted homemade biscuits

Assorted sweet muffins

Assorted savoury muffins

Cheese & chive scones with butter

Warm mini quiches

Choose one of the following

Assorted sandwiches & baguettes

Assorted wraps & rolls

Lasagne & salad

Frittata & salad

Includes two deliveries per day to your venue

Fruit juice - $8 for 2lt – includes disposable cups.

Brewed coffee & tea station - $3.50 pp - $5 pp for all day

Instant coffee & tea station - $2.50 pp - $4 pp for all day

Finger Food Menu

Choose five (5) of the following options per platter.

Each platter serves 10 – 15 people

$120 per platter

Cold finger food

Tomato, basil brochette & balsamic drizzle W crusted bread **V** (10)

Antipasto kebabs W basil pesto **V/GF** (8)

Crunchy Vegetable Dip W crusted bread **V** (10)

Beet salad on a stick **V/GF** (8)

Cucumber-Stuffed Cherry Tomatoes **V/GF** (10)

Chicken Salad Caprese in pastry (8)

Bacon lettuce tomato bites (BLT) (10)

Classic Devilled eggs **V** (10)

Smoked salmon & cream cheese puffs (8)

Country terrine on Pumpernickel (8)

Marinated baby bocconcini in pesto, wrapped W prosciutto (8)

Peppered roast beef W blue cheese on a peppered crisp (8)

Prawn, avocado and sweet chilli tarts (8)

Sushi assorted (8)

Hot finger food

Sausage rolls (HM) (10)

Mini Chicken, mushroom & zucchini cheese quiche (HM) (8)

Smoked salmon, pea & dill tartlets (HM) (8)

Mini spinach & goat cheese quiche (HM) **V** (8)

Mini Cornish pasties vegetable (HM) **V** (8)

Polenta bites W a pesto dipping sauce **V** (10)

Hot chicken, bacon, and apricot canapés (8)

Cheese and herb Arancini balls W a warm Napoli sauce (HM) **V** (8)

Mini camel pies (HM) W caramelised onion relish ((HM) **V** (8

Grilled Haloumi mini kebabs W tomato chutney **V/GF** (10)

Kangaroo pieces crusted W dukkha and balsamic fig chutney (HM) **V** (8)

Sautéed Tofu & vegetable skewers W Asian dipping sauce **V/GF** (8)

Spinach & fetta turnovers **V** (8)

Open baked roasted sweet potato & tofu Tartlets W aioli (HM) **V** (8)

Dessert finger food

Blue berry & crème patisserie tartlets (8)

Peach & macadamia bliss balls (8)

Chocolate mousse tartlets (8)

Fruit skewers W berry coulis (8)

Peanut caramel bliss balls (8)

Salads and Sides

Italian Pasta Salad

Spiral, Italian sausage, cherry tomatoes, parsley, Spanish onion, sundried tomatoes with Italian dressing

Small $60 Large $90

Moroccan Couscous Salad (vegan)

W sweet potato, roasted capsicum, red onion & parsley in a Moroccan dressing

Small $60 Large $90

Potato Salad (v)

With spring onion, whole egg mayonnaise & seeded mustard

Small $55 Large $85 with bacon & eggs – Small $65 Large $95

Pesto Pasta Salad (v)

With basil pesto, shredded parmesan and semi-dried tomatoes
in a whole egg mayonnaise dressing.
Small $60 Large $90

Sweet potato & Couscous Salad (v)

W roasted capsicum, red onion & parsley in a fragrant dressing

Small $60 Large $90

Roasted Beetroot Salad (gf, v)

Roasted beetroot served on a bed of baby spinach with feta, Spanish onion, walnuts & parsley

Small $60 Large $90

Rainbow Power Salad (vegan)

A team of colourful vegetables W chickpeas & low-GI freekeh

Small $65 Large $95

Brown Rice and Quinoa Salad (gf, vegan)

Diced capsicum, zucchini, carrot, herbs, mixed seeds

Small $60 Large $90

Pumpkin, Rice & Feta Salad (gf, v)

With red & black quinoa, fresh baby leaves & pumpkin seeds in a fresh citrus dressing

Small $60 Large $90

Wild Rice & sweet corn (v)

W wild & brown rice, corn, capsicums, black beans & red onions W a Mexican dressing

Small $60 Large $90

Coleslaw (gf, v)

Red & green cabbage, carrots & Spanish onion with a creamy homemade dressing

Small $55 Large $85

Tossed Green Salad (gf, vegan)

Gourmet mixed lettuce, tomatoes, Spanish onion, cucumber & capsicum

Small $60 Large $90

Tossed Greek Salad (gf, v)

Iceberg lettuce, red & green capsicum, cherry tomatoes, cucumber, Spanish onion, Kalamata olives & feta

Small $60 Large $90

Roasted Pumpkin Salad (gf, vegan)

Roasted pumpkin, Spanish onion, roasted capsicum, baby spinach leaves & toasted pine nuts

Small $60 Large $90

Breads

Homemade beer bread W butter

$9.50

Garlic butter batard

$9.50

Damper W butter

$9.50

Wattle seed damper W butter

$13.50

Dinner rolls W butter

99 cents

Gluten free options available on request