



**G.A.P's Kitchen  
Compendium  
2025**

**G.A.P's @ Alice Springs Turf Club. NT**

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Address

Ladbroke's Pioneer Park Stuart Highway, Alice Springs NT 0870

PO Box 8130 Alice Springs NT 0871



Quoted prices are **inclusive** of GST and are subject to change without notice.

#### **HOW TO ORDER:**

**Phone:** Penny 0487 343 963 or Gavin 0448 117 986

**Email:** gapskitchen@gmail.com

Please contact us 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:**

Within 48 hours – 50% payment required. – within 24 hours – full payment required. By placing an order, you agree to these terms and conditions.

Increase in numbers and special dietary requirements cannot be guaranteed unless we are given at least 48 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 2.75% 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 \$33.00 delivery **within town precinct**. Before 9 am & after 4 pm or on Saturday and Sunday delivery price by negotiation, starting at \$55.00.

#### **Presentation:**

All food is presented in biodegradable boxes where possible.

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

Quoted prices are **inclusive** of GST and are subject to change without notice.



## Seminar Catering

Includes morning tea, lunch & afternoon tea. **\$55 per person – minimum of 10 people**

½ Day, includes lunch & either morning or afternoon tea - **\$40 per person – minimum of 10 people**

**Dietary requirements & individual packaging 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.

The mixed pastry platter

Sweet muffins

G.A.P's baby frittata

Mini pies & sausage rolls

Mini quiches – G.A.P's way

Mini vegetarian bites

**Lunch – choose one of the following.**

Assorted sandwiches & baguettes or wraps & rolls.

Lasagne & salad

Frittatas & salad

(Italian Pasta Salad, Potato Salad (v) Tossed Green Salad (**gf, vegan**)

Chicken Fricassee (French creamy chicken stew)

Beef stroganoff stew W mushrooms, bacon, vegetables

Spicy eggplant, tomato & lentil stew W warm flat bread (**Vegan**)

Served with white rice or mashed potato.

Fruit juice - \$9 for 2lt

Brewed coffee & tea station - \$4.00 pp or \$5.50 pp for all day

Instant coffee & tea station - \$2.50 pp or \$4.00 pp for all day



## Breakfast Platters

### Bircher muesli & granola platter

**\$85 – (10 x individual pots)**

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

### Breakfast grazing platter - COLD

**\$185 – (30 pieces)**

Mini croissants (4)

Whole fruit muffins (4)

Goat's cheese, wilted kale & button mushroom frittata (8) **(v)**

House made granola with nuts, Greek yoghurt, berry compote, toasted coconut shards (6 individual pots) **\*contains nuts**

Double smoked ham, cheese, sliced tomato, rocket, seeded mustard bagels (4)

Avocado, marinated capsicum, tomato, Persian fetta, wild rocket on Turkish (4) **(v)**

### Breakfast grazing platter – HOT & COLD

**\$185 – (36 pieces)**

Breakfast wraps - ham, cheese, egg & tomato (6)

Green eggs from kale W avocado, tomato mushrooms (6)

Danish pastries (8)

Scones W jam & butter (10)

Waffles (6)

A hint of fresh fruits W Melons, blueberries, strawberries & grapes

### The mixed pastry platter

**\$95 – (28 pieces)**

Assorted mini muffins (12)

Assorted mini fruit Danishes (8)

Waffles – W cream & berries (8)

### Egg cups (muffins) IV ways

**\$95 – (24 pieces)**

Ham, mushrooms, parsley & cheese – (6) – **(gf)**

Spinach, cherry tomato, zucchini & cheese – (6) – **(v, gf)**

Hash & bacon – (6) – **(gf)**

Smoked salmon & dill W cream cheese (6) – **(gf)**

***Our platters are fixed. To modify please order items individually.***



### **Breakfast Burritos platter**

**\$95 – (18 pieces)**

**3 Egg & Chorizo** - Fried eggs, grilled chorizo sausage, Swiss cheese, W tomato chutney & chives in tortilla wrap

**3 Egg, mushroom & spinach** – Baby spinach, scrambled egg W mushrooms in a tortilla wrap (V)

**3 Bacon & egg** – Crispy bacon, fried eggs tasty cheese BBQ sauce in a tortilla wrap

***Our platters are fixed. To modify please order items individually.***

### **Breakfast baguette boat platter - (BBB)**

**\$88 – (12 pieces)**

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

### **Breakfast variety platter - HOT**

**\$95 – (9 pieces) – choose your fillings or get 3 of each**

Short cut bacon, scrambled egg & BBQ sauce on a mini milk bun (3)

Grilled chorizo, poached egg & tomato relish on Turkish bread (3)

Fried egg, wilted spinach, sliced tomato, avocado spread on a toasted English muffin. (3)



## Morning & Afternoon Tea

### Homemade scones

Freshly baked scones with jam & cream

**\$111.00 per platter (30 scones) or \$8 per 2 scones serve (minimum of 6 serves)**

### The mixed pastry platter

**\$95 – (28 pieces)**

Assorted mini muffins (12)

Assorted mini fruit Danishes (8)

Waffles – W cream & jam (8)

### Homemade biscuits

An assortment of house made biscuits.

**\$68 per platter (36 biscuits - 12 each of 3 varieties)**

### Mini quiches – IV ways (choose one or two fillings)

Lorraine – bacon, parsley & shallots.

Mushroom- garlic sauteed mushroom, fresh spinach W cheese

Mediterranean - olives, sundried tomatoes, parsley & feta

Seafood – Crab & brie W chives

*Served warm or cold.*

**\$114 per platter (30 pieces)**

### Mini pies

House made mini pies & sausage rolls.

**\$85 per platter (30 pieces)**



### Mini veg bites

Cornish pasties and spinach & ricotta triangles

**\$90 per platter (30 pieces)**

### G.A.P's baby frittata

Asparagus & smoked ham W dill & feta cheese **GF** (5)

Broccoli, zucchini, kale, nori & roasted pine nuts **V/GF** (5)

Smoky chorizo & potato bravas W spinach & cheddar cheese (5)

*served warm or cold.*

**\$85 per platter (15 pieces)**

*Our platters are fixed. To modify please order items individually.*

### Mini croissants

Ham & cheese.

Grilled halloumi, avocado, rocket - **V**

Club - turkey, ham, Swiss cheese, avocado, mayonnaise, lettuce.

**\$99 per platter (20 pieces)**

*Our platters are fixed. To modify please order items individually.*

### Fruit muffins

Assorted fruit muffins.

**\$90 per platter (24 pieces)**

### Fresh fruit platter

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

**Small - \$63 (8 – 15 people) Large \$118 per platter (15 – 20 people)**

**Individual fruit bowls - \$8.00**

### Cupcake platter

Assorted flavours

**\$95 per platter (18 pieces)**



### **GF & Vegan fruit muffins**

Assorted fruit muffins- 150g

Blueberry – (gf)

Chocolate & raspberry – (gf, v)

**\$105 per platter (12 pieces)**

### **Whole cakes & slices**

Raspberry & pear cake

Pumpkin & carrot cake

Banana, yoghurt & apple muffin cake

Chocolate & walnut brownie

**\$85 each**

### **Gluten-free, Vegan / & Dairy free cakes, breads & slices**

Mud cake – gf – (24) - **\$110**

Fruit & Grain slice – gf & vegan (20) - **\$110**

Banana & walnut bread – vegan (24) - **\$110**

Orange almond loaf – gf, dairy free (12) - **\$130**

Carrot, date & walnut cake – gf & vegan – (24) - **\$110**





## Platters

### The G.A. P's classic platter -

6 Brie W ham, apple & Dijon mustard in rounds  
6 Smoked salmon W crème fraiche & chives in fingers  
6 Smoked Chicken, pesto, cherry tomatoes on brown bread in triangles  
6 Corned beef mustard pickles slice cucumbers & cress in fingers  
6 curried egg W mango chutney & shallots in rounds.

**\$99 (30 pieces)**

*Our platters are fixed. to modify please order items individually.*

### Mini chicken croissant

Chicken Schnitzel W cos lettuce, tomato & mayonnaise  
Who can resist a great schnitty sandwich? Especially when it's on a croissant!

**\$99 (20 pieces)**

### Mini bagels & baguette platter

Double smoked ham, sliced tomato, Swiss cheese, mixed leaf, seeded mustard (5)  
Turkey W smashed avocado, tomato, cranberry sauce wild rocket (5)  
Roasted vegetables, marinated capsicum, hummus, baby spinach (v) (5)

**\$139 (15 pieces)**

### G.A.P's bao bun classic platter

Chickpea falafel W tahini, ice burg lettuce & garlic aioli (V) - 6  
Chilli beef banh mi W lemongrass, cucumber, pickled carrots sriracha mayonnaise – 6

**\$110 (12 pieces)**

**Delivered warm.**

### Fresh Fruit Platter

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

**Small - \$63 (8 – 15 people) Large \$118 per platter (15 – 20 people)**

**Individual fruit bowls - \$8.00**



### **G.A.P's artisan cheese platter**

Double brie, vintage cheddar, French blue cheese, goat's cheese, baby bells, Sicilian olives, G.A.P's dried fruits, fresh grapes, strawberries, nuts & quince paste W lavosh & water crackers.

**\$105 per small platter (8 – 10 people)**

**\$135 per large platter (15 – 20 people)**

**Add \$8.5 for gluten free crackers.**

### **Homemade dip platter**

Two homemade dips served with crackers & vegetable crudités.

**\$97 (8 – 10 people)**

**Add \$8.50 for gluten free crackers.**

### **Antipasto Platter**

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

**\$140 (10 – 15 people)**

### **G.A.P's artisan cheese & charcuterie platter**

Double brie, vintage cheddar, French blue cheese, goat's cheese, baby bells, Sicilian olives, G.A.P's dried fruits, fresh grapes, strawberries, chocolate bark, mild salami, peppered salami, prosciutto, pistachio kernels, fresh baked sliced baguettes

**\$153 per large platter (15 – 20 people)**

**Add \$8.50 for gluten free crackers.**

### **Cheese & kabana platter supreme**

Diced kabana & sliced salami W cheddar cheese cubes, fresh grapes, strawberries, corn chips, gourmet crackers, bread sticks, salted mixed nuts, baby cornichons & 2 dips

**\$135 (10 – 15 people)**

**Add \$8.50 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.

**\$148 (10 – 15 people)**

**Add \$8.50 for gluten free crackers.**

### **Cold charcuterie platter**

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

**\$139 (serves 10)**

### **Sushi platter**

Assorted hand rolled.

**Small - \$59 (24 pieces) Large - \$99 (48 pieces)**

### **Mini buffet**

Cold platter W sliced Virginia ham, roasted chicken drumsticks, cured meats, antipasto salad, W a choice of one salad. Fresh baked roll W butter & fresh sliced fruit.

**\$45.00 per person (minimum 10 people)**

### **The outback platter**

Our Famous Lamb & rosemary sausages (grilled & ready to enjoy) W sauteed onions.

**\$99 per platter - 24 pieces (add extras by the half dozen + \$25)**

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

### **BBQ English beef short ribs**

Slowly cooked for 6hrs in our whisky BBQ marinate served W grilled corn and potato salad.

**\$165 per platter - 24 pieces (add extras by the half dozen + \$41.50)**



### **Pork sliders**

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

**\$158 per platter - 24 pieces (add extras by the half dozen + \$40)**

### **G.A. P's lamb cutlets**

Marinated W fresh oregano, a hint of cumin, EVOO. Grilled & served W flat bread, hummus, olives, diced cucumber, cherry tomatoes, pomegranate arils & fresh mint.

**\$250 per platter - 24 points (add extras by the half dozen + \$63)**

### **Mini Beef burger platter**

House made beef patties W soft white bread rolls sliced tomato aioli, lettuce

**\$155 per platter - 24 pieces (add extras by the half dozen + \$40)**

### **Bourbon chicken wings platter**

Sticky bourbon marinated chicken wings W celery sticks, and carrot sticks ranch dressing for dipping.

**\$145 per platter (48 pieces)**

### **Condiment platter**

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

**\$55 per platter (serves 24)**

### **Vegan platter # I**

Grilled tofu, corn, eggplant, zucchini & red onions skewer (**gf, vegan**)

**\$110 per platter - 24 pieces (add extras by the half dozen + \$28)**

No need for cutlery when you have balsamic glaze on seasonal vegetables on a stick.

### **Vegan platter # II**

Grilled zucchini, capsicums & button mushroom skewers (**gf, vegan**)

**\$140 per platter - 24 pieces (add extras by the half dozen + \$35)**



## Light Lunch Menu

**Mixed sandwiches with multigrain, white & wholemeal breads**

### Standard fillings

- Roast chicken mayonnaise
  - Shaved Virginia ham
  - Roast beef or Corned beef
  - Classic egg mayonnaise
- 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, & marinated vegetables **(vegan)**

**\$8.80 per sandwich (sandwiches can be cut into quarters & placed on a disposable platter or packed into individual sandwich boxes.)**

**\$9.90 per Gluten Free sandwich**

**\$9.90 per roll (rolls are cut in half & arranged on a disposable platter)**

**\$11.00 per baguette (baguette cut in half per portion & arranged on a disposable platter)**

**\$9.90 per wrap (cut in half & arranged on a disposable platter)**

**\$11 per Gluten Free wrap or roll (cut in half & arranged on a disposable platter)**

### Gourmet fillings

- Smoked salmon, chives & crème fraiche
  - Salami, feta, roasted marinated vegetables & rocket.
- Chicken, bacon, & avocado W Roma tomato & snow pea sprouts
  - Rueben - W corned beef, Swiss cheese & Sauerkraut
    - Curried egg W mango chutney **(v)**
  - Leg ham W sliced apple, cheese & mustard mayo.
- Roasted turkey W cranberry sauce, avocado & Swiss cheese.

**\$9.90 per sandwich / \$11.00 per roll / \$12.50 per Turkish toddler or wrap (add \$1 for gluten-free)**

**Individual packaging for all sandwiches/wraps/rolls - .77c**



## Light Lunch Menu

### Frittatas

- Ham, wilted kale & red onion
- MEGA veg W haloumi, capsicum, mushroom, parsley & chickpeas (v)
  - Caprese - tomato, mozzarella cheese & fresh basil (v)
- Chicken, onion, red capsicum coriander & button mushroom (v)
  - Bacon, cheese W parsley
- Smoked salmon, capers W basil

**\$88 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 - \$17.50.**

**(Minimum 10 serves)**

### Gourmet Pies

**All pies are individuals served W a tossed side salad - \$17.50.**

**(Minimum 10 serves)**

**Just pies! \$105.00 per platter – 12 pieces (add extras at \$8.75)**

Chicken, & vegetables

Angus chunky beef

Roast chicken & gravy

Beef, cheese & bacon

Camel pie W a crusty top

Vegetarian shepherd's pie topped W mash



## Hot Food Menu

### Homemade lasagnes & pasta bakes

- Our classic bolognaises sauce (beef)
- Eggplant, tomato & leek W Napoli or creamy white sauce - **V**
  - Chicken, mushroom & leek tortellini pasta bake
  - Tuna, broccoli & tomato tortellini pasta bake

**\$98 (8 – 10 portions)**

**\$120 (8 – 10 portions) for vegan &/or gluten free (lasagnes only)**

### Curries

- Beef rogan josh W sweet potato
  - Classic butter chicken
- Vegetable curry with lentils, chickpeas, potato & spinach
  - Lamb korma.

Served with Jasmine rice.

**\$26 per serve (minimum 10 serves)**

**Vegan or gluten free options available**

**Meals can be presented as individual hot packs or in steel trays.**

**Individual packaging for all hot meals (excluding lasagnes & pasta bakes) - \$1**

### Roasts

- Garlic & rosemary roast lamb
- Roasted pork scotch with crackle & apple sauce
- Fresh herb & garlic roasted topside beef.
- Baked Cajun chicken Maryland (skin on)

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

**\$29 per serve (minimum 10 serves)**

**Gluten free options available**

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

**Individual packaging for all hot meals (excluding lasagnes & pasta bakes) - \$1**



## **Stews – of your choice**

- Chicken Fricassee (French creamy chicken stew)
- Beef stroganoff stew W mushrooms, bacon, vegetables
- Lamb casserole W couscous, green beans, carrots, cauliflower, sweet potato
  - Pork stew W Bacon, potatoes, carrots, celery crispy potatoes
- Spicy eggplant, tomato & lentil stew W warm flat bread **(Vegan)**  
Served with white rice or mashed potato.

**\$27 per serve (minimum 10 serves)**

**Vegan or gluten free options available**

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

**Individual packaging for all hot meals (excluding lasagnes & pasta bakes) - \$1**

## **Breads**

Homemade beer bread W butter

\$13.50

Garlic butter battard

\$13.50

Damper W butter

\$13.50

Dinner rolls W butter

\$1.20

**Gluten free options available on request**





## **Salads**

### **Italian Pasta Salad**

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

**Small \$68 Large \$98**

### **Moroccan Couscous Salad (vegan)**

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

**Small \$68 Large \$98**

### **Potato Salad (v)**

W spring onion, whole egg mayonnaise & seeded mustard.

**Small \$65 Large \$95    W bacon & eggs – Small \$70 Large \$100**

### **Mexican Prawn Salad**

W Succulent prawns, crunchy corn chips, creamy avocado, capsicums strips, ice burg lettuce, jalapenos, topped W Sriracha mayonnaise dressing.

**Small \$75 Large \$110**

### **Sweet potato & Couscous Salad (v)**

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

**Small \$68 Large \$98**

### **G.A.P's Caesar Classic**

Baby Romaine leaf lettuce, cherry tomatoes, fresh button mushrooms, parmesan cheese, bacon bites, eggs, garlic croutons.

**Small \$68 Large \$98 – W grilled chicken – Small \$75 Large \$110**

### **Roasted Beetroot Salad (gf, v)**

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

**Small \$68 Large \$98**



### **Rainbow Power Salad (vegan)**

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

**Small \$75 Large \$110**

### **Brown Rice and Quinoa Salad (gf, vegan)**

Diced capsicum, zucchini, carrot, herbs, mixed seeds.

**Small \$75 Large \$110**

### **Pumpkin, Rice & Feta Salad (gf, v)**

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

**Small \$68 Large \$98**

### **Coleslaw (gf, v)**

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

**Small \$68 Large \$98**

### **Tossed Green Salad (gf, vegan)**

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

**Small \$68 Large \$98**

### **Tossed Greek Salad (gf, v)**

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

**Small \$75 Large \$110**

### **Roasted Pumpkin Salad (gf, vegan)**

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

**Small \$75 Large \$110**