



**G.A.P's Kitchen
Compendium
2024**

**G.A.P's @ Alice Springs Turf Club. NT
G.A.P's @ Fremantle Arts Centre. WA
G.A.P's @ Fremantle Leisure Centre. WA**

Phone: Penny 0487 343 963

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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.

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 2.5% 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 \$33.00 delivery **within town precinct**. Before 9 am & after 4 pm or on Saturday and Sunday delivery price by negotiation, starting at \$49.50.

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)

One pot beef 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 - \$3.50 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

\$78 – (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

\$175 – (30 pieces)

Vanilla muffins (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

\$175 – (30 pieces)

Smoky bacon (6)

Chicken chipolatas (6)

Scotch pancakes (6)

Waffles (6)

Crumpets W raspberries, blueberries, strawberries golden syrup, & fresh cream (6)

The mixed pastry platter

\$92 – (24 pieces)

Assorted mini muffins (8)

Assorted mini fruit Danishes (8)

Waffles – W cream & berries (8)

Egg cups (muffins) IV ways

\$85 – (24 pieces)

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

Spinach, cherry Tomatoe, 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 wrap platter

\$90 – (18 pieces)

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

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

2 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)

\$85 – (10 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

\$90 – (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

Freshly baked scones with jam & cream

\$110.00 per platter (30 scones) or \$8 per 2 scones serve (minimum of 6 serves)

Date scones with butter, cheese & chive scones with chutney or pumpkin & feta scones with chutney. **(one variety per platter)**

\$130.00 per platter (30 scones) or \$9.50 per 2 scones serve (minimum of 6 serves)

The mixed pastry platter

\$92 – (24 pieces)

Assorted mini muffins (8)

Assorted mini fruit Danishes (8)

Waffles – W cream & berries (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 & shallots.

Mushroom- garlic sauteed mushroom W fresh cheese

Italian - olives, sundried tomatoes, capsicums & feta

Garlic spinach - spinach sauteed in garlic butter

Served warm or cold.

\$99 per platter (30 pieces)

Mini pies

House made mini pies & sausage rolls.

\$90 per platter (30 pieces)



Mini veg bites

Cornish pasties and spinach & ricotta triangles

\$90 per platter (30 pieces)

G.A.P's baby frittata

Pea & 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.

\$75 per platter (15 pieces)

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

Mini croissants

Ham & cheese.

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

Club smoked chicken, 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 - \$58 (8 – 15 people) Large \$110 per platter (15 – 20 people)

Individual fruit bowls - \$7.50

Cupcake platter

Assorted flavours

\$90 per platter (24 pieces)



GF & Vegan cupcakes platter

Assorted flavours

\$120 per platter (24 pieces)

GF & Vegan scones

Assorted sweet & savoury flavours

\$120 per platter (24 pieces)

GF & Vegan fruit muffins

Assorted fruit muffins

\$120 per platter (24 pieces)

Whole cakes & slices

Raspberry & pear cake

Pumpkin & carrot cake

Banana, yoghurt & apple muffin cake

Raspberry coconut slice

Lamington slice

Chocolate & walnut brownie

Baked raspberry cheesecake slice.

Pineapple & raspberry frangipane slice

\$85 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.

\$110 each



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)

\$145 (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 - \$58 (8 – 15 people) Large \$110 per platter (15 – 20 people)

Individual fruit bowls - \$7.50



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, passionfruit, nuts & quince paste W lavosh & water crackers.

\$100 per small platter (8 – 10 people)

\$130 per large platter (15 – 20 people)

Add \$8 for gluten free crackers.

Homemade dip platter

Two homemade dips served with crackers & vegetable crudités.

\$95 (8 – 10 people)

Add \$8 for gluten free crackers.

Antipasto Platter

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

\$135 (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, passionfruit, chocolate bark, mild salami, peppered salami, prosciutto, pistachio kernels, fresh baked sliced baguettes

\$150 per large platter (15 – 20 people)

Add \$8 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

\$130 (10 – 15 people)

Add \$8 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.

\$145 (10 – 15 people)

Add \$8 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.

\$125 (serves 10)

Sushi platter

Assorted hand rolled.

Small - \$55 (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.

\$40.00 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.

\$145 per platter - 24 pieces (add extras by the half dozen + \$34)



Pork sliders

Mini brioche slider buns W pulled pork brisket BBQ sauce & spiced slaw.
\$145 per platter - 24 pieces (add extras by the half dozen + \$36)

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 pieces (add extras by the half dozen + \$63)

Angus burger platter

House made beef patties, W soft white bread rolls, garnishes & tomato relish
\$250 per platter - 24 pieces (add extras by the half dozen + \$63)

Bourbon chicken wings platter

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

\$140 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)
\$100 per platter - 24 pieces (add extras by the half dozen + \$25)

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)
\$135 per platter - 24 pieces (add extras by the half dozen + \$34)



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)**

\$8.50 per sandwich (sandwiches can be cut into quarters & placed on a disposable platter or packed into individual sandwich boxes.)

\$9.50 per Gluten Free sandwich

\$9.50 per roll (rolls are cut in half & arranged on a disposable platter)

\$10.50 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
 - Rubeen - W corned beef, Swiss cheese & Sauerkraut
 - Curried egg W mango chutney **(v)**
 - Leg ham W sliced apple, cheese & mustard mayo.
- Smoked chicken breast W cranberry sauce, avocado & Swiss cheese.

\$9.50 per sandwich / \$10.50 per roll / \$11.50 per baguette 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)
 - Asparagus, tomato, ricotta & fresh basil (v)
- Goat's cheese, wilted kale & button mushroom (v)
 - Prosciutto & rocket
- Chicken, corn, tasty cheese, zucchini & shallots

\$80 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! \$90 per platter – 12 pieces (add extras at \$7.50)

Chicken, mushrooms & leek

Angus chunky beef

Butter chicken

Camel pie

Vegetarian shepherd's pie topped W mash



Hot Food Menu

Homemade lasagnes & pasta bakes

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

\$96 (8 – 10 portions)

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

Curries

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

Served with Jasmine rice.

\$20 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.

\$22 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)
- One pot beef stew W mushrooms, bacon, vegetables
 - Lamb tagine W spinach pistachios & olives
 - Pork apple & cider stew W crispy potatoes
- Spicy eggplant, tomato & lentil stew W warm flat bread **(Vegan)**
Served with white rice or mashed potato.

\$20 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

\$12.50

Garlic butter battard

\$12.50

Damper W butter

\$12.50

Wattle seed damper W butter

\$17.50

Dinner rolls W butter

\$1.10

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

Pesto Pasta Salad (v)

W basil pesto, shredded parmesan and semi-dried tomatoes in a whole egg mayonnaise dressing.

Small \$68 Large \$98

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