

MORNING TEA 1 WITH AN INDIGENOUS TWIST

Gingi (savoury)

Australian lamb and rosemary sausage rolls served with bush mint sauce

dinal (sweet)

Native berry and coconut slice

galanan niji mabu (good for your gut)

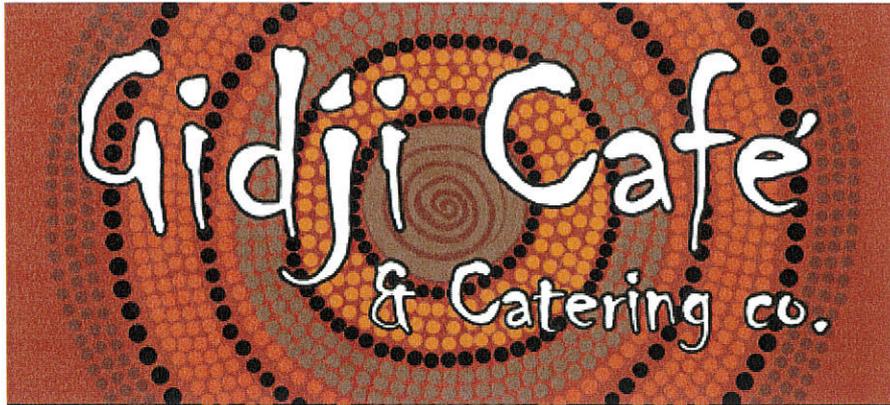
Bundaberg seasons best fresh fruit platter

15.00 pr guest

Minimum 15 guests

delivery from 20.00

“we don’t compete we set the standard”



MORNING TEA 2 WITH AN INDIGENOUS TWIST

Daygam (Savoury)

Pumpkin, fetta, and warrigal green muffins

Namaree (Sweet)

Lemon myrtle shortbread

Galanur nin-yangarri bulum (good for your gut)

Bundaberg seasons best

Veggie antipasti including indigenous spiced preserves

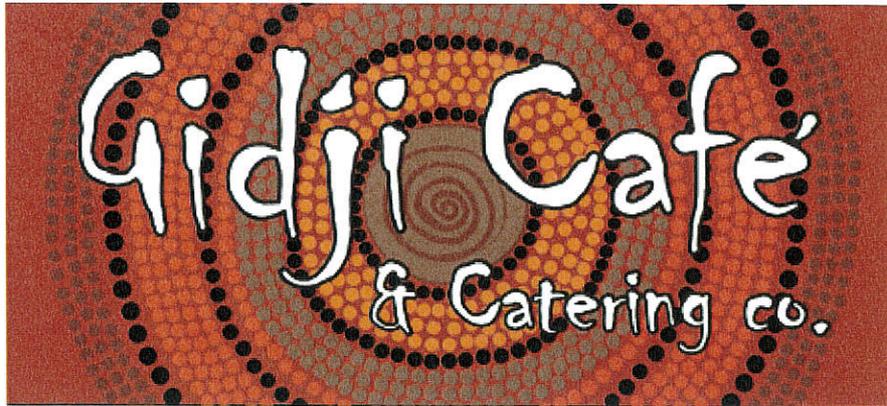
20.00 pr guest

Minimum 15 guests

delivery from 20.00

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Taribelang Language has been translated by the Gidarjil Language Centre



MORNING TEA 3 WITH AN INDIGENOUS TWIST

gingi (Savoury)

Smoked ham, cheddar cheese and bush tomato savouries with pepper berry chutney

guda (Sweet)

Mini chocolate and wattle seed brownies

Stewed apple slice

galanan niji mabu (Good for your gut)

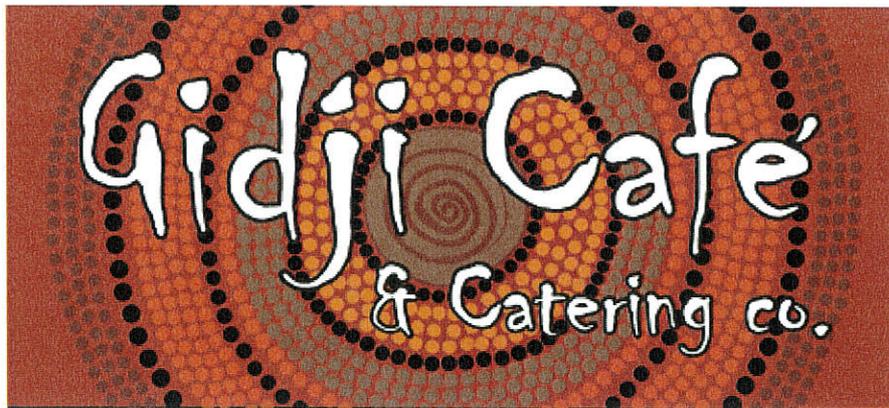
Bundaberg seasons best fresh vegetable platter with garlic and bush lemon dip

20.00 pr guest

Minimum 15 guests

delivery from 20.00

“we don’t compete we set the standard”



WORKING LUNCH MENU 1 WITH AN INDIGENOUS TWIST

Dangam (Savoury)

Mini rolls with roast chicken, rocket, native pepper berry chutney and tomato

Fresh salad wraps with warrigal pesto

Home made beef sausage rolls with Kakadu plum sweet chilli sauce

Galanjur nin-yangarri bullum (Good for your gut)

Bundaberg seasons best fresh fruit platter

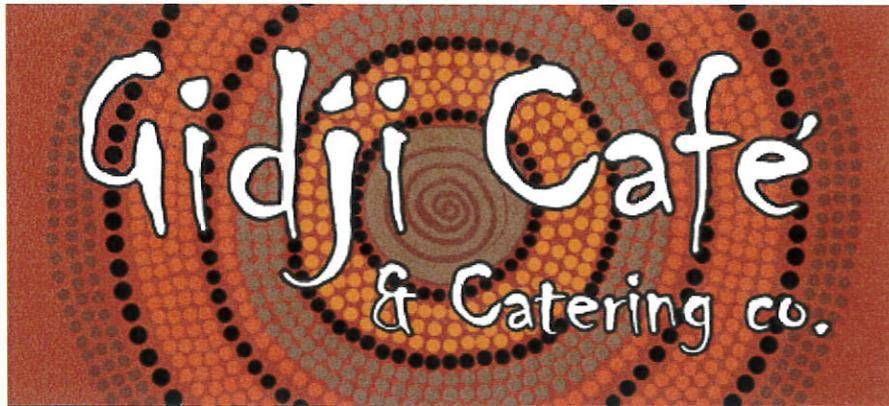
20.00 pr guest

Minimum 15 guests

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WORKING LUNCH MENU 2 WITH AN INDIGENOUS TWIST

Dangam (Savoury)

Smoked Ham, cheddar cheese, bush tomato pastries ,
served with native pepper berry chutney

Wraps with smoked salmon, cucumber ribbons and warrigal
green pesto

Mini pumpkin and pine nut quiche

Galanur nin-yanjarri bulum (Good for your gut)

Bundaberg seasons best fresh fruit

Mini chocolate and wattle seed brownies

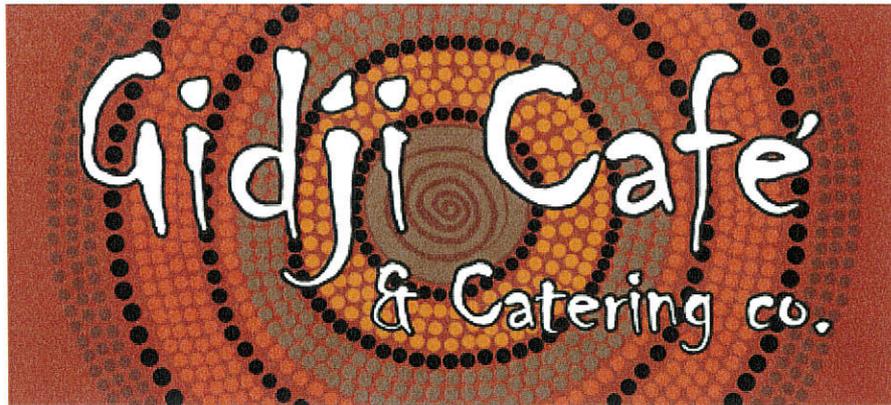
25.00 pr guest

Minimum 15 guests

delivery from 20.00

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WORKING LUNCH MENU 3 WITH AN INDIGENOUS TWIST

Dangam (Savoury)

A variety of mixed sandwiches

Mini smoked ham, cheddar cheese and bush tomato
quiches

Savoury scones with whipped garlic and warrigal butter

Galanur nin-yanggarri bulum (Good for your gut)

Mixed Cheese and seasonal fruit platter served with
crackers

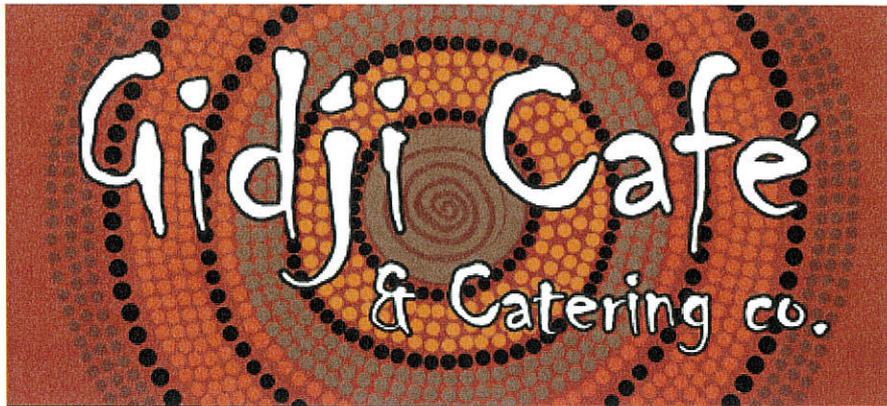
25.00 pr guest

Minimum 15 guests

delivery from 25.00

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AFTERNOON TEA MENU 1 WITH AN INDIGENOUS TWIST

Daygam (Savoury)

Mini flat grills with assorted fillings and with native spices

Namaree (Sweet)

Lemon myrtle scones served with Jam and cream

Galanur nin-yanggarri bulum (good for your gut)

Bundaberg seasons best fresh fruit

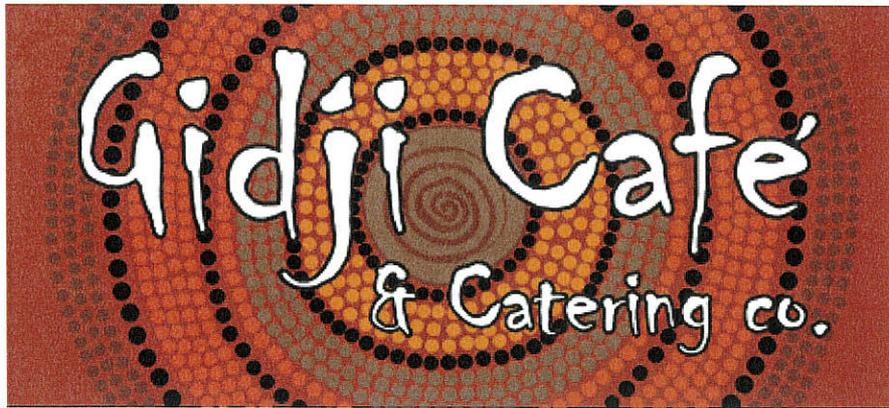
15.00 pr guest

Minimum 15 guests

delivery from 20.00

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AFTERNOON TEA MENU 2 WITH AN INDIGENOUS TWIST

SAVOURY/gingi

Kangaroo meat balls and garlic warrigal twists

SWEET/dinal

Chocolate wattle seed slice

GOOD FOR YOUR GUT/galanjan nini mabu

Bundaberg seasons best fresh fruit & vegetable platter with indigenous spices and preserves

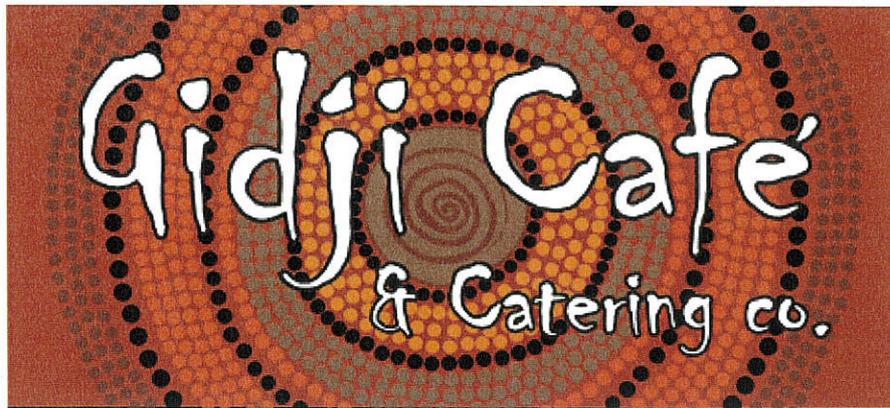
20.00 pr guest

Minimum 15 guests

delivery from 20.00

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Gurang language translated by Gidarjil Central Queensland Language Centre



AFTERNOON TEA MENU 3 WITH AN INDIGENOUS TWIST

Gingi (savoury)

Corn fritters with bacon, shallots and warrigal greens
served with Kakadu plum sweet chilli sauce

guda (sweet)

Stewed apple slice

galanan niji mabu (good for your gut)

Cheese and seasonal fruit board

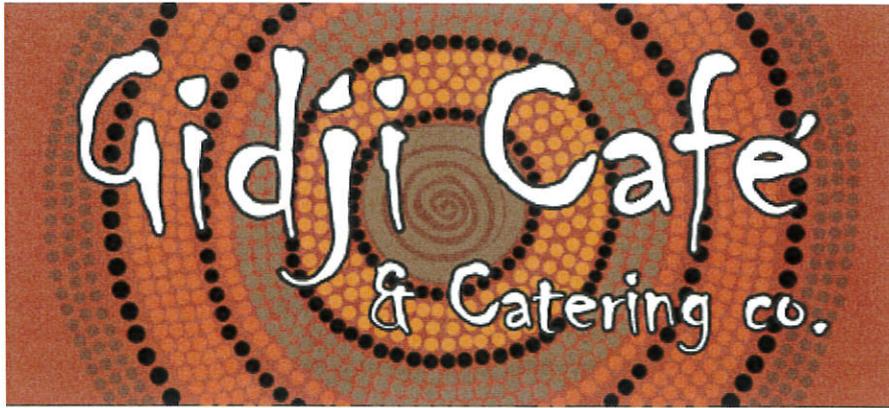
\$20 per head

Minimum 15 guests

delivery from 25.00

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Gooreng Gooreng language translated by Gidarjil Central Queensland Language Centre



Catering Platters

Daygam (savoury) Hot Platter

Finger sausage rolls, Vegetable Samosa, Spinach & Feta triangles, mini quiche
with variety of dipping sauces

Small \$30.00 (approx. 10-15 people)

Large \$65.00 (approx. 15-25 people)

Galanur nin-yangarri bulum (good for your gut) Fruit Platter

Bundaberg seasons best fresh fruit with a side of yoghurt

Small \$25.00 (approx. 10-15 people)

Large \$50.00 (approx. 15-25 people)

Daygam (savoury) Grazing Plater

Cold meats, variety of cheeses, fruits, nuts & crackers

Small \$35.00 (approx. 10-15 people)

Large \$70.00 (approx. 15-25 people)

Daygam (savoury) Sandwich Platter

A variety of Ham, Chicken, Egg & Salad sandwiches

Small \$35.00 (approx. 10-15 people)

Large \$70.00 (approx. 15-25 people)

* delivery from 20.00

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