



KONDOR CATERING MENU



Every dish is thoughtfully crafted by our Executive Chef to showcase premium local ingredients

PREMIUM CANAPES \$70 PER PERSON

CANAPES | CHOOSE 5

- Tomato tarte tatin, mascarpone, baby basil (v)
- Hot smoked salmon tart, pickled ginger
- Avocado & pico de gallo bites (v)
- Assorted sushi pieces (v, gf, df available)
- Vietnamese rice paper rolls (vegan, gf, df)
- Super greens frittata, goats curd (v, gf)
- Chicken mustard dill sandwiches Nori salmon, sesame rice crackers (gf, df)

SUBSTANTIALS | CHOOSE 2

- Smoked salmon & herbed potato salad
- Pulled pork sliders, fennel slaw
- Heirloom tomato & stracciatella pasta (v)
- King prawn rolls, herbed aioli
- Beetroot ravioli, salsa verde (v)
- Crispy butternut pumpkin sliders (vegan)

DESSERTS | CHOOSE 1

- Salted caramel fudge brownie (gf)
- Lemon meringue tarts

*Vegan desserts available on request





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SUBSTANTIAL PLATTERS

CHICKEN FAJITA PLATTER | \$305

SERVES 10

Tender spiced chicken breast, sizzled capsicum & onion, corn, brown rice, coriander, lime, jalapeño & avocado crema, cherry tomatoes & black beans

FALAFEL BUDDAH PLATTER | \$305

SERVES 10

Crispy chickpea & parsley falafel, roast pumpkin, baby spinach, beetroot hommus, cucumber, cherry tomatoes, alfalfa, dukkah, brown rice & edamame

CHIPOTLE BEEF PLATTER | \$315

SERVES 10

Slow cooked smoky chipotle beef, red cabbage, shredded carrot, kidney beans, coriander crema, crispy tortilla, tomato salsa & cheese





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PLATTERS

SIGNATURE GRAZING | \$25PP

*Cured meats, assorted cheeses, fresh dips, bread, crackers,
fruits, chocolates, nuts*

SUSHI PLATTER (42 PCS) | \$195

*Maki rolls, nigiri, teriyaki chicken & vegetarian.
With tamari, wasabi & pickled ginger*

FRUIT PLATTER | \$250

A curated selection of premium seasonal fruits

ASSORTED WRAPS (24 PCS) | \$160

*Seasonal vegetable & avocado (vgn)
Double smoked ham, swiss cheese & slaw & piccalilli
Roast chicken, pickles & chilli mayo
Peking chicken, cucumber & hoisin
Oregano lemon pork, tzatziki
Miso eggplant, sesame (vgn)
Chicken fajita, capsicum & avocado*

BBQ MENU

GOLD | \$35PP

*Wraps platter
Gourmet beef patties
Cheese / Pickles
Gourmet burger toppings & spreads
Tossed garden salad
Fresh bread rolls
Fresh fruit*

SILVER | \$20PP

*Traditional beef sausages
Tossed garden salad
Fresh bread rolls
BBQ onions
Variety of sauces*