

THE WINEY COW CATERING

Winey Cow Catering

At The Winey Cow, we believe catering should strike the perfect balance between quality and value. Our menus are designed to suit a wide range of tastes, budgets and occasions – whether it's a boardroom lunch, a client event, or a celebration with friends and family.

Every dish is made fresh in our restaurant kitchen using locally sourced ingredients – no shortcuts – just wholesome, delicious food crafted with care. Our talented Executive Chef has created menus that are as impressive as they are satisfying, with options to suit all dietary needs.

From light morning teas to indulgent grazing boards and full catering packages, we make it easy to impress your guests.

For enquiries contact Jade:

✉ jade@thewineycow.com.au

☎ 0403 611 470

Catering Packages:

Premium

Our team does it all. We deliver, plate and serve your food to your guests, so you don't have to worry. We take care of the entire service and clean up.

+ \$65 p/hour mid-week

+ \$75 p/hour weekends

*minimum 3 hours per staff member

Minimum staff members vary due to guest size

Classic

Our team will prepare and deliver your food to your home. We provide food tags, napkins and instructions for reheating (if required).

Everything is ready for you to serve on delivery.

+ \$50 flat rate within a 7km radius

Standard

Our team will prepare your food and have it ready for your preferred pick up time at our venue. We will provide food tags with the food. (No extra costs will apply).



WINEY COW CATERING

Index

PAGE 1 - Breakfast & Brunch Grazing Boxes

PAGE 2 - Sandwich, Wraps & Salads

PAGE 3 - Sandwich & Wrap Selections

PAGE 4 - Salad Cup Selections

PAGE 5 - Slider, Taco & Skewer Boxes

PAGE 6 - Charcuterie & Fruit Platters

PAGE 7 - Canapes - Cold & Warm

PAGE 8 - Canapes - Substantial & Sweet

Allergen Key

V = Vegetarian

VG = Vegan

GF = Gluten Free

DF = Dairy Free

N = Contains Nuts

S = Contains Sesame

Orders: Minimum 48 hrs notice required.

Delivery & staffed service available (fees apply).

Booking & service fee of \$50 on all orders apply.

All prices are inclusive of GST.

 To order: jade@thewineycow.com.au | 0403 611 470

WINEY COW CATERING

Breakfast & Brunch Grazing Boxes

Minimum 10 People

Breakfast Grazing – \$28 per person

- Mini avo smash on multigrain, harissa labneh, pickled green tomato, dukkah (vg avail)(gf avail)(n)
- Mini ham & cheese croissant or mini tomato & cheese croissant
- Roasted activated almond, macadamia nut & coconut granola cup, coconut yoghurt, berries (vg)(gf)
- Assorted fruit - watermelon, rockmelon, strawberries, raspberries, blackberries
- Selection of mini pastries - Blueberry or apple danish, apple & cinnamon or raspberry white chocolate muffins

Sweet Brunch Grazing – \$30 per person

- Selection of butter or chocolate croissants with butter & jam
- Mini ham & cheddar cheese quiche tarts
- Roasted activated almond, macadamia nut & coconut granola cup, coconut yoghurt, berries (VG, GF)
- Selection of sweet mini muffins - raspberry white chocolate, apple & cinnamon, blueberry
- Mini Belgian waffle, vanilla bean custard cream, Nutella
- Assorted fruit - watermelon, rockmelon, strawberries, raspberries, blackberries salad

Savoury Brunch Grazing – \$30 per person

- Beef sausage rolls or vegetarian pastie with tomato sauce and tomato relish
- Vintage cheddar, goats cheese feta, shaved leg ham & Casalinga hot salami, Sicilian olives, hummus, lavosh crackers, crusty bread
- Assorted fruit - watermelon, rockmelon, strawberries, raspberries, blackberries salad

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Premium Morning Tea & Lunch Catering Menu

Minimum 10 People (served in our eco-conscious catering boxes)

Classic Sandwich & Wrap Platter

\$14 per person

- 1 sandwich/wrap per person
- 3 varieties of sandwiches and wraps (cut for sharing)
- Gluten-Free sandwich option: +\$2 per person
- Served in large catering box

Premium Sandwich + Salad Cup Platter

\$22 per person

- 1 sandwich/wrap per person
- 3 varieties of sandwiches and wraps (cut for sharing)
- 1 salad cup per person
- 2-3 varieties of salad cups
- Gluten-Free sandwich option: +\$2 per person
- Served in large catering box

Executive Lunch Box

\$34 per person

- 1 sandwich/wrap per person
- 1 Salad cup + Seasonal fruit + Sweet treat (brownie or protein ball)
- Gluten-Free sandwich option: +2 per person
- Individually packaged

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Sandwich & Wrap Selections

All made fresh daily with premium ingredients. GF, DF, V, VG options available.

Chicken & Avocado Wrap - Grilled chicken, avocado, rocket leaves, red onion and kewpie mayo (gf avail) (df)

Chicken Caesar Wrap - Grilled chicken, bacon, cos lettuce, parmesan, Caesar dressing (gf avail)(df avail)

Ham & Salad Turkish - Shaved leg ham, cheddar, tomato, lettuce, pickles, kewpie mayo (gf avail)(df avail)

Mediterranean Turkish - Roasted mushrooms, grilled capsicum, grilled zucchini, baby spinach, provolone cheese, romesco sauce (n)(v)(vg avail) (gf avail)

Avocado Sourdough - Green goodness dressed avocado, cucumber, rocket, alfalfa (vg) (df)(gf avail)

Chicken Ciabatta Roll - Grilled chicken, avocado, heirloom tomato, rocket, mayo (gf avail) (df)

Egg Sourdough - Curried egg, cos lettuce, kewpie mayo (v)(df)(gf avail)

BLAT Turkish - Bacon, cos lettuce, avocado, tomato, kewpie mayo (gf avail) (df)

Grilled Saganaki Wrap - Saganaki cheese, roasted mushrooms, grilled capsicum, red onion, baby spinach, tomato relish (v)(gf avail)

Sicilian Ciabatta Roll - Casalinga salami, roasted capsicum, olives, provolone cheese, gremolata (gf avail)(df avail)

Rueben Rye Sourdough - Pastrami beef, sauerkraut, Swiss cheese, pickles, mayo (gf avail)

Salmon Bagel - Smoked salmon, dill mascarpone, avocado, cos lettuce, capers (gf avail)

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Salad Cup Selections

Moroccan Couscous Salad

Pearl couscous, roasted pumpkin, capsicum, chickpeas, tomato, parsley, tahini dressing (vg)(df)

Rocket, Pear & Parmesan Salad

With balsamic dressing (gf)(v)(df avail)

Chicken Avocado Salad

Grilled chicken, avocado, cos lettuce, heirloom tomatoes, mayo dressing (gf)(v avail)(df avail)

Vietnamese Calamari Salad

Crispy calamari, slaw, bean shoots, fragrant herbs, fresh chilli, peanuts, toasted coconut, green goddess dressing (gf)(df)(n)

Potato Salad

Rustic potatoes, seeded mustard aioli, spring onion, dill (vg)

Greek Salad

Baby spinach, cucumber, capsicum, tomato, fetta, olives, red onion, lemon dressing (v)(gf)(vg avail)(df avail)

Caesar Salad

Cos lettuce, garlic croutons, bacon, parmesan cheese, house made caesar dressing (v avail)

Pesto Chicken Pasta Salad

Grilled chicken, grilled capsicum, cherry tomatoes, basil pesto, baby spinach, parmesan, penne pasta (v avail)(df avail)

Thai Beef Noodle Salad

Roasted beef strips, cucumber, fragrant herbs, bean shoots, fresh chilli, sesame lime dressing (gf)(s)(df)

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Sliders

Medium - 10 per box | Large - 25 per box

Beef Brisket - Medium \$80 | Large \$190

12 hour smoked beef brisket, bacon, American cheese, smoky BBQ sauce, pickles, onions (gf avail)

Korean Fried Chicken - Medium \$80 | Large \$190

Crunchy fried chicken, sticky gochujang sauce, fragrant herb slaw, pickles, kewpie mayo

Vegan Fritter - Medium \$90 | Large \$195

Pumpkin, coconut & coriander fritter, avocado, cos, vegan aioli, beet bun (vg)(gf avail)

Tacos

Medium - 10 per box | Large - 25 per box

Huevos Rancheros - Medium \$80 | Large \$190

Spiced refried beans, fried egg, shredded lettuce, pico de gallo, Queso Fresco, fresh avocado, chilli oil (v)

Coconut Prawn - Medium \$80 | Large \$190

Coconut crusted prawns, avocado creme, cos lettuce, capsicum salsa, mango gel, wonton shell

Chipotle Chicken - Medium \$80 | Large \$190

Spicy chipotle chicken, harissa labneh, lettuce, coriander & tomato salsa

Skewers

Medium - 10 per box | Large - 25 per box

Cajun Chicken - Medium \$80 | Large \$190

Grilled Cajun spiced chicken, jalapeno aioli

Veggie - Medium \$70 | Large \$180

Chargrilled capsicum, zucchini, red onion, cherry tomato, mushroom, balsamic glaze

Lamb Kofta - Medium \$80 | Large \$190

Middle Eastern spiced ground lamb, harissa labneh, pickled onion

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Charcuterie & Fruit Platters

Medium (a snack serving for 3 - 4 people) | Large (a snack serving for 6 - 8 people)

Antipasto Platter

\$75 - Medium

\$140 - Large

Selection of Persian goats' feta, Gippsland vintage cheddar, provolone cheese, Casalinga salami, prosciutto, shaved leg ham, pumpkin & feta arancini, beetroot hummus, Sicilian olives, grapes, berries, smoked tomato relish, lavosh crackers, grilled pita

Crudité Platter

\$60 - Medium

\$110 - Large

Selection of Persian goats' feta, Gippsland vintage cheddar, provolone cheese, beetroot hummus, harissa labneh, Sicilian olives, lavosh crackers, grilled pita, vegetable sticks (v)

Fruit Platter

\$75 - Medium

\$140 - Large

Selection of watermelon, rockmelon, strawberries, raspberries, blackberries, honeydew, pineapple (vg)(gf)

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Canapes

Cold

Roasted Mediterranean vegetable bruschetta, peanut, salted ricotta (v)(gf avail)(n)	6.5
Moroccan flatbread, cumin roasted sweet potato & carrots, mint yoghurt, beet hummus (v)(gf avail)	6.5
Prawn ceviche taco bite, pico de gallo, dill	7
Prosciutto, fig & walnut crostini, heirloom tomato, gremolata (gf avail)	7
Chorizo, provolone cheese, romesco sauce, fried basil, rye bread (gf avail)	7
Smoked Atlantic salmon blini, avocado, chive crème fraiche, dill (gf avail)	7

Warm

Lamb kofta meatball, harissa labneh (gf)	7.5
Plant-based 'meatball', tomato & herb sauce (vg)(gf)	7.5
Grilled chicken satay skewer (gf)(n)	7.5
Crispy calamari, jalapeno mayo (gf)	7.5
Pumpkin & feta arancini, dill mascarpone (v)	6.5
Coconut prawn skewer, mango gel (gf)	7.5
Mac & cheese croquette & smoked tomato relish (v)	6

WINEY COW CATERING

Canapes

Substantial

Panko-crumbed barramundi taco, jalapeno tartare, herbed slaw	8.5
12-hour beef brisket slider, American cheese, smoky BBQ sauce, pickles, onions (gf avail)	8.5
Korean fried chicken slider, sticky gochujang sauce, fragrant herb slaw, pickles, Kewpie mayo	8.5
Tempura prawn slider, spiced pickled fennel & dill, kewpie mayo, cos lettuce, charcoal bun (gf avail)	8.5
Hoi sin duck pancake, spring onion, coriander, chilli	9
Pumpkin, coconut & coriander fritter, avocado, cos, vegan aioli, beetroot bun (vg) (gf avail)	9

Sweet

Mini Belgian waffle, vanilla bean custard cream, Nutella	6.5
Chocolate fudge brownie, seasonal berries	5.5
Rich chocolate & caramel slice	5.5

Packages

Standard (lite) - 3 x regular canapes, 2 x substantial canapes	38
Classic (medium) - 2 x regular canapes, 3 x substantial canapes, 1 x dessert	44
Deluxe (substantial) - 3 x regular canapes, 3 x substantial canapes, 1 x dessert	50