

# THIMMES FIVE

espresso | café

## Catering Menu

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Minimum of 3 items per menu selection required for Group Catering Orders. Orders need to be placed a minimum of 24 hours in advance to ensure kitchen can meet pickup or delivery times.

### **BREAKFAST BOWLS**

\$12 ea

Bircher Museli  
Yoghurt and house granola  
Fresh fruit salad  
Fruit salad topped with yoghurt

### **BREAKFAST WRAPS**

\$11.95 ea

(choose a filling below served in a toasted wrap)  
Bacon and Egg with house BBQ sauce  
Chorizo, caramelized onion and spinach  
Mushroom, egg and spinach (V)  
Egg, spinach and feta (V)

### **CROISSANT RANGE**

\$8.95 ea

Ham + cheese  
Cheese + tomato  
Fresh tomato and basil  
Ham Cheese and tomato

### **MUFFINS** baked fresh daily

Large sweet  
Large savoury

\$4.95 ea

\$4.95 ea

### **Banana Bread**

\$8 ea

### **FRUIT PLATTERS** (Small 10-15 pax large 15-20 pax)

Standard  
Deluxe (will include a greater selection of seasonal fruits)

small \$40 large \$55

small \$55 large \$65

## LUNCH

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### **Sandwich platters** Minimum of 3 sandwiches per filling selection

Standard	\$7.95 for 4 points
Gourmet	\$9.5 for 4 points

<b>Wraps</b>	Standard	\$11.95
	Gourmet	\$12.95

<b>Turkish</b>	Standard	\$12.95
	Gourmet	\$14.95

### **Filling Options**

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#### **Standard**

Curried egg & lettuce w/ house mayo  
Double smoked ham, cheddar & tomato chutney  
Double smoked ham cheddar & siracha mayo  
Crumbed or Poached Chicken, baby spinach & mayo  
Crumbed or Poached Chicken, tarragon & mayo  
Tuna, cos, celery , house mayo  
Roast beef, cheddar ,cos &  
Bacon , Cos, avocado, tomato  
Vegetarian , selection of Seasonal Vegetables w/ pesto

#### **Gourmet**

Chicken bacon avocado w/ mayo  
Chicken schnitzel, coleslaw, cheddar& sweet chilli mayo  
Poached chicken, pickled carrot, spring onion, kewpie mayo  
Thick cut double smoked ham, relish,cheddar & cos  
Smokey bacon, mixed lettuce, tomato, tasty cheese and house siracha mayo  
Pesto chicken bacon, baby spinach, sundried tomato  
Chicken schnitzel, avocado, baby spinach vintage cheese  
Turkey brie & cranberry  
Prawn, creamy mayo & dill.  
Vegetarian , selection of Seasonal Vegetables w/ fetta & pesto

## **SALADS**

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### **Minimum of 3 people per salad**

#### **Warm Superfood Salad (v)** side \$12 / main \$22 per person

Quinoa | freekah | pumpkin | green beans | baby spinach | cherry tomato | almond flakes  
| Poached egg add chicken strips + \$4.

#### **Chicken Quinoa Salad** (GFO) side \$12 / main \$22 per person

Marinated tenderloins | Greens & Grain Salad | salsa verde.

add chicken strips + \$4

#### **Rocket, Pear Parmesan & Pinenut Salad** side \$10 / main \$20 per person

Confit garlic mustard dressing

# Finger Food

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Private Function Catering Bookings require 7 items per guest.  
Minimum of 3 items per menu selection required for Group Catering Orders

## Menu 1

**\$3.95 per portion**

Arancini Balls, flavour of the day, with herb mayo  
Wagyu Meatballs, tomato salsa, crispy bread.  
Mini tomato bruschetta  
Chicken pintox w/lemon mayo.  
Pulled pork pintox w/BBQ mayo  
Spicy eggplant pintox w/ cumin yoghurt  
Curried egg pintox w/ mayo

## Menu 2

**\$4.95 per portion**

Homemade mini pork & fennel sausage rolls w/ tomato relish  
Mini chicken & avocado bruchetta  
Meatballs w/ Napoli & Turkish bread  
Lamb Koftas w/ tzatziki  
Tomato bruschetta w/ basil on sourdough.  
Cherry tomato, feta & basil bruschetta on sourdough  
Chicken satay skewers  
Tandoori chicken w/ raita  
Crispy Karaage Chicken w /ginger & kewpie mayo  
Mini Quiches  
Zucchini Slice w/ tomato relish  
Our Fritters served with tomato relish

## Menu 3

**\$5.95 per portion**

Gnocchi w/ bacon & creamy white wine sauce.  
Prawn Dumplings w/ ginger and Asian dipping sauce.  
Lemon Pepper Calamari flash fried / lime mayo.  
Scallops Brochette wrapped with crispy bacon.  
Crumbed barramundi goujons w/ lemon mayo.

## Menu 4

**\$6.95 per person**

Karaage chicken sliders w/ kewpie mayo.  
Pulled pork sliders w/chipotle mayo.  
Mini Angus beef burgers w/ tomato relish

## Menu 5

### Group Catering Trays

Small	2 pax	\$38
Medium	4 pax	\$70
Large	6 pax	\$90

### Linguini Carbonara

Bacon | egg | parsley | cream

### Penne Alfredo

Chicken | mushroom | bacon | chardonnay cream sauce | garlic.

### Pumpkin & Pesto Risotto (VO )

Marinated spiced pumpkin | baby spinach | onion cherry tomatoes | pesto | cream | goats cheese

### Gnocchi Funghi

Trio of mushrooms, | burnt butter | onion | garlic | baby spinach | lemon | Parmesan

### Chicken & Mushroom Risotto

Chicken | trio of mushrooms | cream | spinach | Parmesan

### Chicken Scallopini,

chicken medallions | trio of mushrooms | double smoked bacon | Chardonnay cream sauce | potato mash | seasonal greens.

### Hopkins River Beef Cheeks **add \$3 pp**

12 hour braised beef cheeks | potato mash | seasonal greens | red wine sauce.

### Seafood Linguini **add \$5 pp**

Barramundi | prawns | calamari | mussels | scallops | olive oil | white wine | cherry tomatoes | saffron | chilli.

### Linguini Chili Prawns **add \$5 pp**

Prawns | fresh tomato | fresh chili | garlic basil | parsley | olive oil.

### Warm Chicken & Quinoa Salad

Marinated chicken | seasonal vegetables  
quinoa | baby spinach | cherry tomatoes | mint tzatziki | goats cheese | nut crumble.

### Asian Crispy Chicken Salad (GFO)

Karaage chicken | Asian marinade | crispy wonton | iceberg | red capsicum julienne carrot | sesame seeds | mango & avocado salsa | coriander | bean shoots.