

THIMMES FIVE

espresso | café

Catering Menu

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 Muesli
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 \$4.95 ea
Large savoury \$4.95 ea

Banana Bread \$8 ea

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

Standard small \$40 large \$55
Deluxe (will include a greater selection of seasonal fruits) small \$55 large \$65

LUNCH

Sandwich platters	Standard	\$7.95 for 4 points
Minimum of 3 sandwiches per filling selection	Gourmet	\$9.50 for 4 points
Wraps	Standard	\$11.95
	Gourmet	\$12.95
Turkish	Standard	\$12.95
	Gourmet	\$14.95

Filling Options

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

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

Private Function Catering Bookings require 7 items per guest.
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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 bruschetta
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.