



GATHER FOODS

CATERING MENU.

GOOD FOOD FOR ALL THE RIGHT REASONS.
A PROUD INDIGENOUS EVENTS AND CATERING BUSINESS.





ACKNOWLEDGMENT

At Gather Foods, we recognise the unique and important position of Australia's First Peoples and pay respect to Aboriginal and Torres Strait Islander Traditional Owners and Elders, past and present.

We acknowledge their cultures are complex and diverse and the vital contribution their traditions and cultures have made, and continue to make, to this country.

GATHER FOODS.

OUR CAPABILITIES.

Corporate catering and private functions, from boardrooms to ballrooms. Renowned chefs and talented front-of-house teams. Fresh locally sourced produce and unforgettable food experiences. Our Events & Catering crew delights in sharing their passion for native food, culture and heritage, whether it's at your workplace or in a unique setting.

We're recruiting, training and mentoring young Aboriginal people. We're showcasing native foods and Indigenous stories. We're creating Aboriginal role models and sharing stories. Success stories.

Together, we're closing the gap one taste sensation, one catering event, one Aboriginal business partner, one life-changing apprenticeship and career at a time.



GATHER FOODS. **EVENTS.**

We believe in working partnerships and connection to create truly unique event experiences.

Our expert team of Event Coordinators can help take your event from dream to vision with sublime execution. Whether you are planning a corporate event, meeting gala or private function, you can rely on Gather Foods to craft your event accompanied with a perfect native food inspired menu.

To discuss all your event requirements we invite you to contact the Gather Foods Events Team: 0499 037 932 or events@gatherfoods.com.au







PLATTERS.

MORNING & AFTERNOON TEA

SAVOURY

Wattleseed Damper with Native Thyme Cream Cheese (v)	\$5.40
Croissant; Wattleseed and Almond Crumb (v)	\$4.95
Croissant; Ham, Cheese, Native Basil	\$6.30
Croissant; Cheese, Bush Tomato Relish, Native Thyme (v)	\$5.70
Smoked Bacon, Free Range Egg Tarts (GFO)	\$6.60
Goats Cheese, Onion, Bush Tomato and Native Thyme Tarts (v / GFO)	\$6.30
Roasted Vegetable, Native Basil and Feta Frittata (v / GF)	\$6.30
Smoked Ham, Potato, Triple Cream Brie Frittata (GF)	\$6.30
Mushroom, Rocket, Native Thyme Frittata (V / GO)	\$6.30
Rustic Pork, Sage, Apple, Sausage Rolls	\$6.30
Spinach, Feta and Native Basil Vegetarian Sausage Rolls (v)	\$6.30
Kangaroo, Sweet Potato Mini Pies	\$7.42
Roasted Tomato Scones with Wattleseed Cream Cheese (v)	\$5.40
Bacon and Native Herb Egg Slider	\$7.40
Savory Native Herb Muffin (v)	\$6.30
Prosciutto, Omelette, Spinach, Native Basil Tortilla Roulade (GFO)	\$6.60
Vegetarian Omelette, Spinach, Cheese, Native Thyme Roulade (v / GFO)	\$6.05
Sweet Potato, Brie, Herb and Chilli Jam Roulade (v / GFO)	\$6.30

Price per piece. Items sold in minimum of 20 pieces. Pricing doesn't include equipment, service staff or delivery.

V - Vegetarian

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

Vn - Vegan

NF - Nut free



SWEET

Yogurt, Organic Toasted Muesli, Berry and Fruit Compote (v / GFO)	\$7.15
Seasonal Fruit Cup (v / Vn / GF)	\$6.60
Sliced Seasonal Fruit Platter (serves approx. 30-40) (v / Vn / GF)	\$130
Sandalwood Nut Tarts with Strawberry Gum Custard Cream (GFO)	\$6.60
Desert Lime Cheesecake Tartlettes (GFO)	\$6.60
Chocolate and Raspberry Tartlettes (GFO)	\$6.60
Chocolate Chip Banana Bread	\$6.60
Portuguese Tarts, with Pistachio Crumble	\$6.60
Lemon Myrtle and Apple Mini Muffins	\$6.60
Chocolate, Wattleseed with Bush Honey Glaze Mini Muffins	\$6.60
Strawberry and Quandong Jam Mini Muffin	\$6.60
Frangipani Almond with Quandong Jam Tartlettes	\$7.15
Mini Fruit Danish	\$7.15
Carrot Cake with Cream Cheese Icing	\$7.15
Muntrie Cheesecake with Desert Lime Jelly	\$6.60
Mini Pavlovas with Strawberry Gum Cream and Seasonal Fruit	\$6.00
Raspberry & Strawberry Gum Friand	\$7.15
Mini Almond Croissants	\$6.40
Mini Cinnamon Scrolls (NF)	\$5.40

GF / VEGAN

Vegan Brownie (GF / Vn)	\$6.70
Vegan Banana Bread (Vn)	\$6.70
Chocolate, Pepperleaf & Raspberry Brownie	\$6.70
Popcorn – Saltbush & Butter	\$7.70
Popcorn – Wattleseed and Carmel	\$7.70
Vegan Choc Biscoff Lamingtons (VN)	\$6.00
Banana Bread (DF/NF)	\$6.70
Raspberry & Pistachio Blondie (GF)	\$6.70

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INDIVIDUALS.

MORNING & AFTERNOON TEA.

INDIVIDUAL TEA BOXES

2 items (sweet, savory or mix)	\$14.85
2 items + sliced fruit	\$20.35
3 items (sweet, savory or mix)	\$19.80
3 items + sliced fruit	\$26.95
Charcuterie Cup	\$13.75
• 2 cured meats, terrine, brie, olives, pickle and chutney	
Hummus Cup	
• Hummus and curdites	\$9.35

Other options available upon request.
Contact our catering and events team to discuss.



Includes ecobox,
cutlery & napkin



10 boxes
minimum order



Easily accommodate
multiple dietaries



INDIVIDUALS.

SANDWICHES, WRAPS, BAGUETTES.

FINGER SANDWICHES

\$126.5

(A Full Sandwich cut into 3 fingers without crusts)

SANDWICHES

\$126.50

(A Full Sandwich cut into halves)

WRAPS

\$126.50

(A full tortilla wrap cut into halves –
GF available upon request)

BAGUETTES - 20 PIECES

\$126.50

BAGELS - 20 HALVES

\$126.50

Chicken, Lemon Myrtle Mayo and Spinach

Ham, Swiss Cheese, Rocket with Bush Tomato Chutney

Three Meat Continental Sandwich

Roast Beef, Pickle Relish, Seeded Mustard Mayo

Egg, Mayo and Rocket (V)

Roast Capsicum Hummus, Cheese and Spinach (V)

Sweet Potato, Brie, Herb and Chilli Jam (V)

Roasted Vegetable, with Native Thyme Cream Cheese (V)

Sun dried Tomato, Hummus, Greens (Vn)

Smoked Salmon, Cream Cheese, Native Thyme

Roasted Tomato Scones with Wattleseed Cream Cheese (V)

INDIVIDUALS.

LUNCH BOXES.

INDIVIDUAL LUNCH BOX

\$29.15

Sandwich, wrap or baguette + Salad + Sweet + Seasonal sliced
fruit portion.

KETO

\$29.15

Choice of 2 Lemon myrtle chicken skewers or Goats cheese,
onion, bush tomato and Native Thyme Frittata (V) + Salad +
Cheese and nuts + Seasonal sliced fruit portion.

SALAD AND SIDES

\$23.65

Salad - Roasted Vegetable, Native Basil + Feta Frittata (V)+Sw

KANGAROO NATIVE BRAISE/ STEW

\$18.15

Kangaroo Braise (with pepperleaf, wattleseed and native
Thyme), Charred Pumpkin Pearl Cous Cous, Lemon Myrtle
Yogurt with Damper.

Other options available upon request. Contact our catering
and events team to discuss.



Includes ecobox,
cutlery & napkin



10 boxes
minimum order



Easily accomodate
multiple dietaires



GATHER FOODS.

LUNCH.

WARM

Goats Cheese, Red Onion, Native Thyme Fritters (v)	\$6.32
Chicken Lemon Myrtle Skewers (GF)	\$7.42
Saltbush Lamb Koftas, Native Mint Tzatziki (GF)	\$7.42
Wattleseed Glazed Pork Belly, Confit Apple (GF)	\$7.42
Rustic Pork, Sage, Apple, Sausage Rolls	\$6.32
Spinach, Feta and Native Basil Vegetarian Sausage Rolls (v)	\$6.32
Kangaroo, Sweet Potato Mini Pies	\$7.42
Potato and Wattleseed Samosa (Vn)	\$6.05

COLD

Goats Cheese, Red Onion, Native Thyme, Bush Tomato Tartlettes (v / GFO)	\$6.32
Sweet Potato, Brie, Herb and Chilli Jam Tortilla Roulades (v / GFO)	\$6.35
Chicken Lemon Myrtle Tortilla Roulade, Bush Tomato Chutney (GFO)	\$7.15
Wattleseed Crusted Kangaroo Carpaccio, Olive Tapenade Skewers (GF)	\$7.15
Beef Carpaccio, Olive, Quandong Chutney Skewers (GF)	\$7.15
House Smoke Salmon, Lemon Myrtle Aioli Cracker (GF)	\$7.15
Desert Lime Infused Vodka Cured Salmon, Chives Blinis	\$7.15
Shark Bay Crab Fritter, Lemon Myrtle Crème Fraiche, Finger Lime Pearls	\$8.25
Seasonal Vegetable, Native Thyme Slice with Quandong Chutney (Vn)	\$6.05

SALADS (SERVES 20)

Chickpea and Roasted Vegetable (v / Vn)	\$99
Roasted Beetroot, Sunflower seed, Quinoa, Feta and Rocket (v / Vn)	\$99
Pearl Cous Cous with Roasted Pumpkin, Cauliflower, Wattleseed Dukkah and Mint (v / Vn)	\$99
Grilled Broccolini, Shaved Coconut, Cranberries and Red Onion (v / Vn)	\$99
Caesar – Cos lettuce, Spec bacon, Croutons, Shave Parmesan and Caesar dressing	\$99
Potato Salad – Mustard, Parmesan and House Dressing (v)	\$99

All salads are dressed with a native infused oil.

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Price per piece. Items sold in minimum of 20 pieces. Pricing doesn't include equipment, service staff or delivery.





GATHER AND GRAZE WITH **AUNTY DALE TILBROOK.**

Gather and Graze combines Aunty Dale Tilbrook's "Bush Tucker Talks and Tastings" with the deadly Gather Foods catering.

Dale has a wealth of knowledge about Australian native edibles or "bush tucker". She'll share stories about the food consumed by Aboriginal people, Aboriginal agricultural practices and the Six Indigenous Seasons.

Sample different bush tucker fruits, nuts, seeds, herbs and leaves whilst feasting on the creative ways the Gather Foods chefs have used these to enhance their menus.

Perfect for team building and boardroom dinners. Bookings essential, subject to availability.

TALKS & TASTINGS

60 MIN PRESENTATION

- Interactive presentation
- Tastings of native edibles

\$60 PER PERSON

GATHER & GRAZE

60 MIN PRESENTATION

- Talks & Tastings
- 3 canapes per person

\$80 PER PERSON

PLATTERS.

CRAZE.

CHARCUTERIE GRAZE PLATTER

\$214

3-4 charcuterie meats (500g)

- 1 cheese (300g)
- House Pickles, Chutney
- Lavosh, Crackers

TERRINES + BREAD

\$181

- Seasonal terrine
- House Pickles, Chutney
- Bread, Lavosh

HUMMUS GRAZE (GF UPON REQUEST)

\$110

- Roast Pumpkin, Anise Myrtle
- Beetroot, Horseradish
- Traditional

Choice of 1 hummus with olives, seasonal pickles and vegetables, lavosh, crackers

CHEESE GRAZE

\$165

- Artisan Cheese (750g each cheese)
- Seasonal Fruits
- Honeycomb
- Dried Fruits
- Nuts
- House Paste
- House Chutneys, Relish.
- Lavosh, Crackers

Serves 10 to 20 guests.

1 CHEESE

\$214

2 CHEESES



GATHER FOODS.

CANAPE.



COAST

Shark Bay Crab Fritters, Crème Fraiche, Finger Lime Pearls	\$8.2
Blue Swimmer Crab Salad, Geraldton Wax Shoots on Saltbush Crouton	\$7.7
House Smoked Salmon, Lemon Myrtle Aioli	\$7.7
Desert Lime Infused Vodka Cured Salmon, Chives Blinis	\$7.42
Native Gin Cured Kingfish* with Youlk, Warragul Green Salad and Finger Lime	\$7.7
Albany Oysters, River Mint Vinaigrette and pickled Samphire	\$8.2

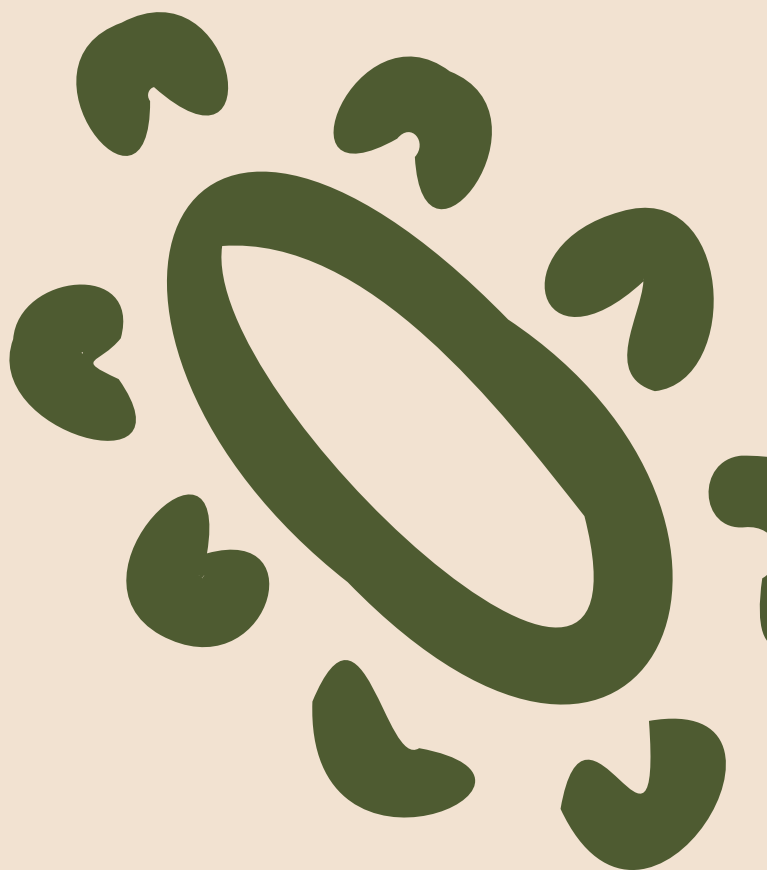
LAND

Wattleseed Damper with Native Thyme Cream Cheese (V)	\$5.4
Pickled Youlk Salad in Wonton (Vn)	\$6.0
Potato and Wattleseed Samosa (Vn)	\$6.0
Goats Cheese, Red Onion, Native Thyme, Bush Tomato Tartlettes (V)	\$6.3
Goats Cheese, Red Onion, Native Thyme Fritters (V / GFO)	\$6.3
Sweet Potato, Brie, Herb and Chilli Jam Tortilla Roulades (v)	\$6.6
Sweet Potato, Edamame and Native Thyme Tartlettes (Vn)	\$6.6
Cauliflower, Sweet Potato, River Mint (Vn)	\$5.5
Seasonal Vegetable, Native Thyme Slice with Quandong Chutney (Vn)	\$6.0
Chicken Lemon Myrtle Skewers (GF)	\$7.42
Chicken Lemon Myrtle Tortilla Roulade, Bush Tomato Chutney (GFO)	\$7.15
Crumbed Chicken, Lemon Myrtle Slaw Slider	\$7.7
Cured Kangaroo Salad in Wonton	\$6.0
Seared Kangaroo Loin, Native Pepperberry, Pancetta with Horseradish Skewers (GF)	\$7.1
Saltbush Lamb Koftas, Native Mint Tzatziki (GF)	\$7.42
Wattleseed Glazed Pork Belly, Confit Apple (GF)	\$7.42
Wattleseed Pork, Lemon Myrtle Slaw Slider	\$7.7
Confit Pork Cheek Terrine, Apple Remoulade, Native Pepper Berry Crisp	\$6.0
Beef Carpaccio, Olive, Quandong Chutney Skewers (GF)	\$7.15
Seared Beef Fillet Native Pepperberry, Pancetta with Horseradish Skewers (GF)	\$8.2
Pulled Beef, Lemon Myrtle Slaw Slider	\$7.7
Triple Cream Brie, Fruit Paste, Charcoal & WA Lake Salt Lavosh	\$6.0
Blue Cheese, Bush Honey, Caramelised Pear on Gram Cracker (GF)	\$6.0

HELPFUL INFORMATION.

QUANTITY SUGGESTIONS (PER PERSON).

Morning / Afternoon Tea	2-3 items
Lunch	4-5 items
Light Graze / Sundowner	3-5 items
Substantial Graze	6-8 items



TERMS & CONDITIONS.

Minimum order - \$350

Prices are subject to change with prior notice.

\$50 delivery fee, Monday to Friday 8am-5pm, within 20km Perth CBD. Outside these areas and times, prices on application.

We require a minimum of 5 working days notice for orders. Final number and requirements to be confirmed 3 working days prior to event. We will always endeavor to accommodate last minute order. Please contact our events team to discuss on 0499 037 932.

Prices do not include staff or equipment unless stated. Staffing costs from \$65 per hour. Set up and pack down labour charges from \$65 per hour Minimum hours apply. Equipment if independently sourced is on-charged as per your event requirements.

All catering to be paid in full 3 working days prior to event. Any menu changes 3 working days prior to event may incur a fee. Cancellations or date changes 3 working days out – 50% cancellation fee. Less than 3 working days 100% cancellation fee.

Every effort will be made to accommodate dietary needs, however our kitchen and equipment may contain traces of nuts, eggs, lactose and other known allergens. As our focus is on using seasonal produce, menus are subject to change depending on the season and availability of produce.





CALL US ON: 0499 037 932
EMAIL US: EVENTS@GATHERFOODS.COM.AU
VISIT US AT: GATHERFOODS.COM.AU