

A wooden cutting board holds three sliders on sesame seed buns, topped with pulled meat and purple cabbage. A side of fresh green salad is on the left, and a tall glass of beer is in the background. The board is on a patterned tablecloth.

Red Rock Airport

CATERING PACKAGE

Red Rock Airport

Red Rock deliver delicious fresh food and service you can rely on.

For your next meeting or function choose from our menus or we can tailor packages to suit your requirements.

We take pride in our quality of food service and are able to cater to small and large groups.

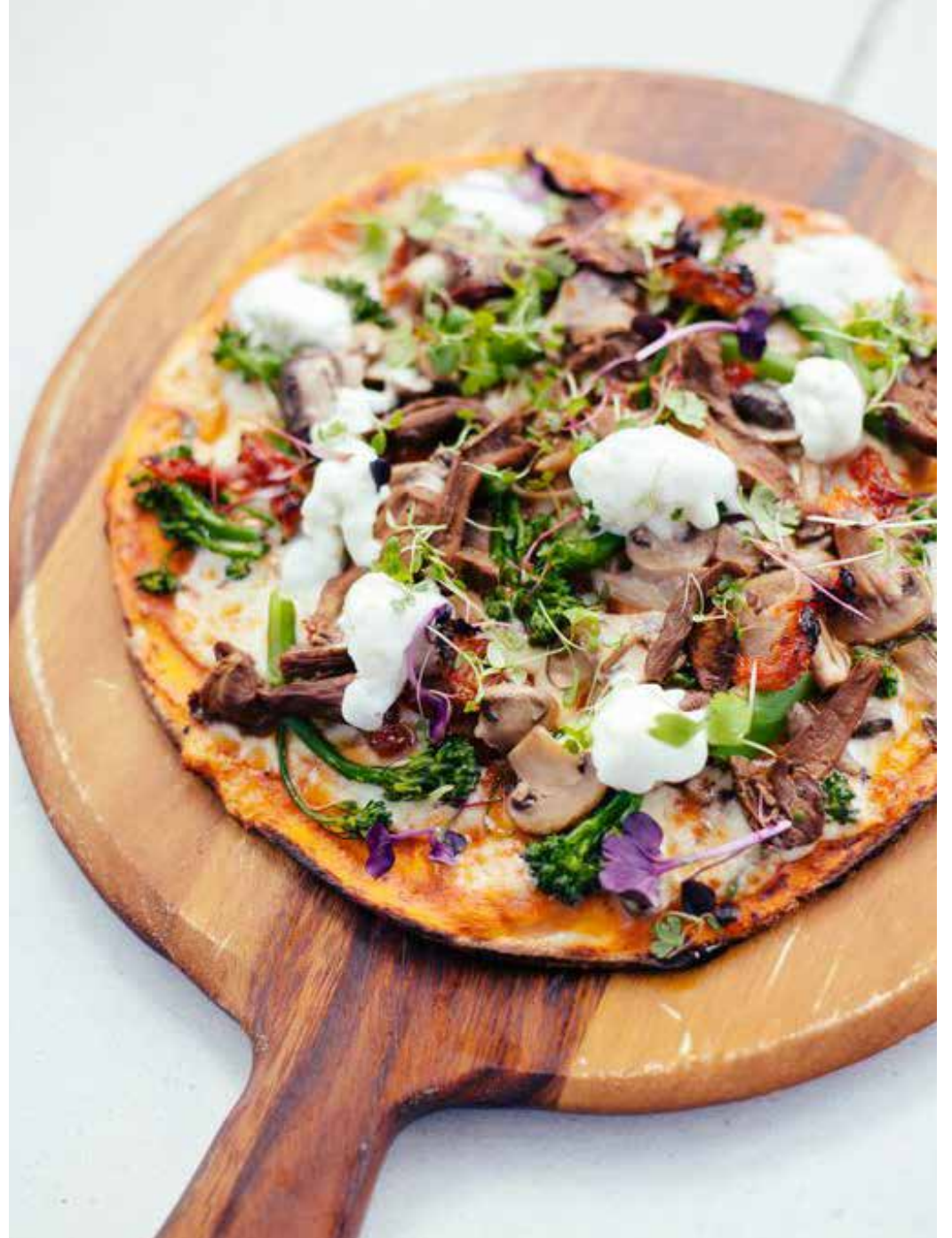
If there are any specific dietary requirements please advise when choosing your menu so we can cater to all your guest needs.

At least 24 hours notice is requested for catering orders to ensure ample preparation and timely delivery.

Along with the catering costs, there is a \$35 fee which includes delivery, set up and pack down costs.

To enquire or make an order please contact **Pauline Azar** on **03 9330 0946** or email **catering@redrockairport.com.au**.





SMALL BITES

BREAKFAST BITES

Bircher Muesli \$5
Yoghurt, berries

Ham & Cheese Croissant \$4.50

Egg & Bacon Tartlet \$4.50

Spinach & Ricotta Muffin \$4.50

Chia Pudding \$4.50 GF Vegan
Almond flakes, berries

SMALL BITES \$4 per item

Beer & Cheese Bites
Tomato relish

Pulled Pork Sliders
House slaw, smokey bbq sauce

Duck & Plum Spring Rolls
Sweet chilli sauce

Vegetable Spring Rolls

Chunky Steak & Vegetable Pie
Ketchup

Chorizo Sausage Rolls

Pumpkin & Feta Risotto Balls
Aioli

Mac & Cheese Croquette
Cheese sauce

Fried Chicken Wings
BBQ glaze

Lamb Kofta Skewers
Spiced yoghurt

Mini Beef & Guinness Pies

Crispy Pork Belly GF
Chilli caramel glaze

BIGGER BITES \$8 per item

Thai Noodle Salad GF Vegan

Battered Fish & Chips
Tartare, pickle



SANDWICHES

Available as a sandwich or wrap

\$9.90 each

GF bread is available on request

THE CLASSICS

Ham
Tasty cheese, tomato

Tasty Cheese
Tomato

Curried Egg
Mayonnaise

Chicken Schnitzel
Mayonnaise, lettuce, tasty cheese

Smoked Salmon
Cucumber, dill, mayonnaise

A CUT ABOVE

Tomato, Mozzarella, Basil

The Reuben
Pastrami, cabbage, Swiss cheese, mustard, pickles

Peppered Pork
Apple slaw, sage stuffing

Poached Chicken
Pumpkin, avocado, pesto

Smoked Ham
Watercress, grain mustard, cheddar

Prosciutto
Artichoke, rocket, roast lemon dressing

Tuna Caesar
Bacon, egg, parmesan

Roast Pumpkin
Basil pesto, halloumi, sundried tomato



PIZZA

\$12 per 10" round pizza

\$30 per pizza tray

16" suitable for up to 6 people

GF pizza bases are available on request

PIZZAS

Capricciosa

Ham, mushroom, olives, mozzarella

Funghi

Mushroom, garlic, thyme, sea salt, mozzarella

Puttanesca

Capers, anchovies, chilli, mozzarella

Chorizo

Chorizo, roast peppers, garlic, crumbled feta

Caramelised Onion

Onion, potato, olive oil, mozzarella

Bolognese

Bolognese, pepperoni, garlic, olive oil, mozzarella

Margherita

Napoli, oregano, mozzarella

Roast Chicken

Chicken, basil, pesto, goats cheese, rocket, mozzarella

Hawaiian

Ham, pineapple, mozzarella



SWEET THINGS

MORNING or AFTERNOON TEA

\$3.50 per person

Assorted Muffins or Slices

Traditional Scones

Served with strawberry jam and cream

\$4.50 per person

Assorted Danishes

Apricot, apple and sour cherry

Assorted French pastries

Plain croissant, almond croissant, escargot

Seasonal fruit platter

\$8 per person



DESSERTS

Choose a minimum of 5, \$4 each

Chocolate Éclair

Chantilly cream

Lemon Tart

Demerara sugar, short crust pastry

Chocolate Brownie

Walnuts, cocoa

Carrot Cake

Cream cheese, candied carrot

Flourless Orange Cake GF

Baklava Cigar

Chocolate, pistachio crumb

New York Baked Cheese Cake

Forest berries

Sweet Ricotta Cannoli

Chia Pudding GF Vegan

Almond flakes, berries

Assorted biscuit platter \$20

Florentine, Vanilla Yoyo, Almond Crescents

Suitable for up to 5 people

Three cheese board \$22.50

Blue, cheddar, brie, quince paste, seasonal fruit, crackers, house bread

Suitable for up to 10 people



DRINKS

Tea and Coffee

\$3.50 per person, per sitting

Keri Juices 300ml

Orange, Apple

\$4.50 each

The Juice Lab Juices 400ml

Gimme Green, Love Potion, Rise and Shine

\$5 each

Barista Brothers Flavoured Milk 500ml

Chocolate, Iced Coffee

\$5.20 each

Fuze Iced Tea 465ml

Peach and Lemon

\$5.50 each

Mt Franklin Water 600ml

\$4.50 each

Mt Franklin Sparkling Water 450ml

\$4.80 each

Soft Drinks 330ml

Coke, Coke No Sugar, Sprite, Fanta, Lift

\$4.60 each



TERMS AND CONDITIONS

Red Rock Airport

- Along with catering costs there is a \$35 fee which includes delivery, set up and pack down costs.
- A pick up option is available at no charge. Please arrange this with Red Rock Airport.
- Red Rock will require access to the drop off room/area at least 30 minutes prior to the meeting/function commencing.
- An escort person is required during set up, pack down and/or refresh times for catering booked in areas outside of general access at pre-arranged times.
- All platters and equipment provided by Red Rock must be ready to collect from the same drop off room/area at the nominated time or additional fees will apply.
- 24 hours notice is required for cancellation or a cancellation fee of 50% may apply.
- Room set-up to be confirmed upon booking or will be at Red Rock's discretion on the day.
- 24 hours notice is required for catering orders to ensure ample preparation and timely delivery.

