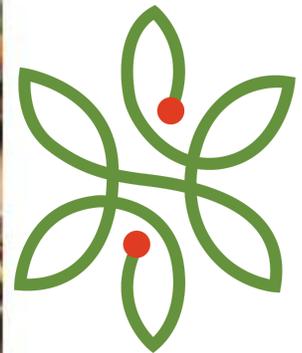
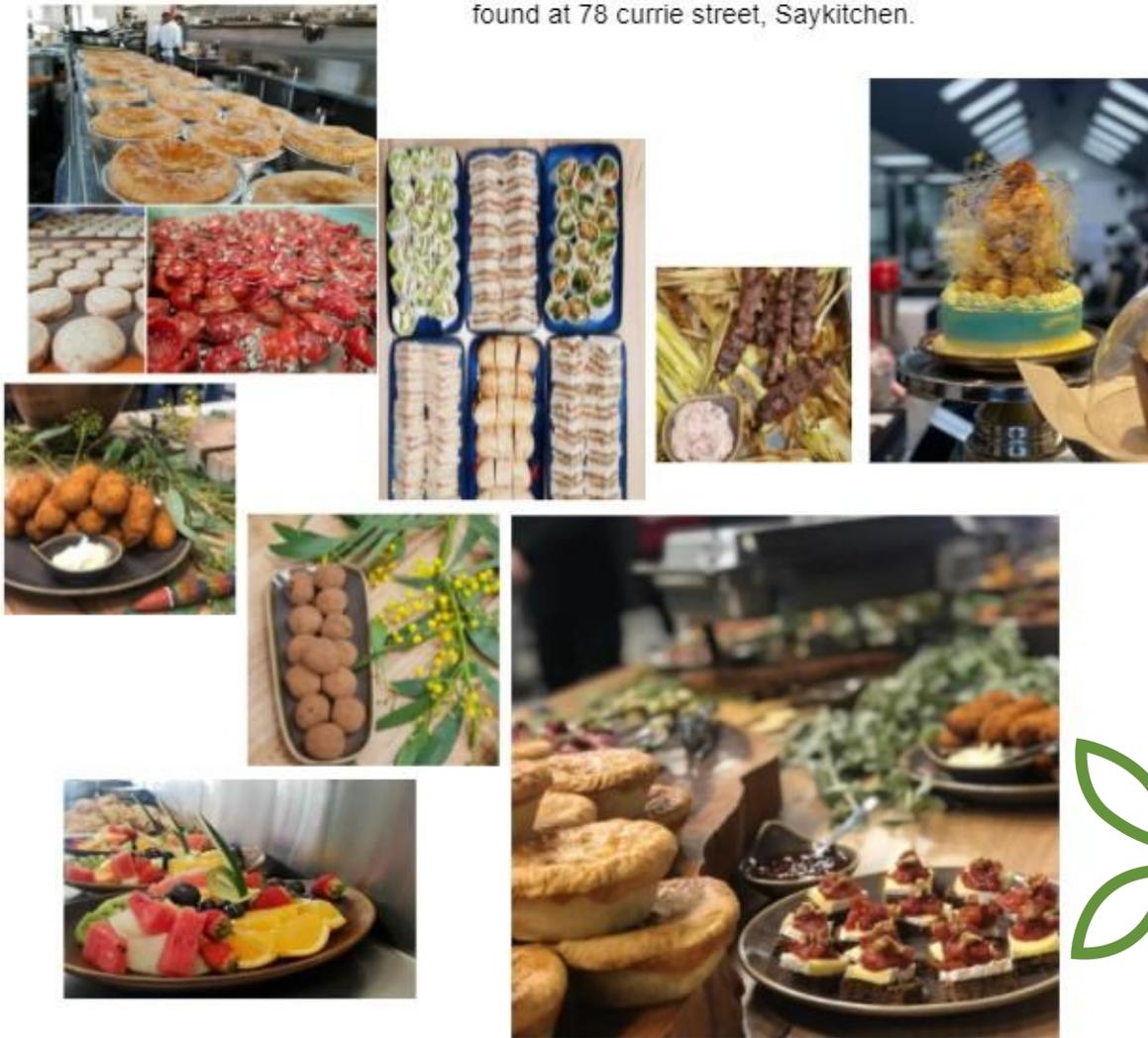


CATERING PACK 2022 / 2023

Bush Tukka is a catering provider that combines native Australian ingredients with simple classical favourite catering items. Our product range includes simple packages or ad hoc menus catered to your needs.

Working together with Meridian Vocational College to provide training and appreciation of native ingredients for young chefs, our main location can be found at 78 Currie Street, Saykitchen.



BUSH TUKKA

Standard Catering Package

BASIC SERVICE Coffee tea hot chocolate biscuits	\$10.00 PP
MORNING TEA A selection of 3 bakery items table water coffee tea	\$20.00 PP
LUNCH Selection of sandwiches and filled breads with salad bowls to share *	\$25.00 PP
LUNCH + FRUIT PLATTER Selection of sandwiches and filled breads with fruit and salad bowls to share *	\$32.00 PP
AFTERNOON TEA Platters of assorted seasonal fruit, cheese and crackers *	\$22.00 PP
FRUIT PLATTER OR PIZZA PLATTER Small plate (SERVES GROUP OF 6-8 people) Medium plate (SERVES GROUP OF 12-15 people)	\$30.00 \$45.00
FULL DAY PACKAGE Includes morning tea, lunch + fruit platter and afternoon tea packages	\$65.00 PP

* Self service station of coffee, tea and table water included

Cocktail and Canape Packages (groups of 15 minimum spend)

Choose 6 items (from hot, cold or sweet options)	\$38 PP
Choose 8 items (from hot, cold or sweet options)	\$46 PP
Choose 10 items (from hot, cold or sweet options)	\$55 PP
<i>*Please note menu items may change due to seasonal availability</i>	

Hot items

Spanish potato tortilla, caramelised onion, kutjera relish (v, gf)
Vegetarian spring rolls and pepper berry sweet chilli (v)
Small beef and mountain pepperberry pie
Pork and apple mini sausage rolls, kutjera relish
Mushroom, native thyme and feta tart (v)
Spiced fried chicken “nuggets”, lemon myrtle aioli
Lamb meatballs, native mint and green goddess
Three cheese and zucchini small saltbush quiche (v)
Salt and pepper squid, lemon myrtle aioli*
Fried vegetable gyoza, pepper berry and chilli sambal (v)
Crumbed cauliflower, chaat masala, taratour, davidson plum (vegan)
Sichuan pepper tofu and pepper berry sweet chilli (vegan, gf)
Vegetarian arancini with lemon myrtle aioli (v)

Cold items

Ricotta, sweet balsamic, basil and wattle bruschetta (v)
Avocado, paneer, candied quandong and flour tortilla crisp (v)
Pepperberry beef tataki, ponzu, ginger*
Smoked salmon, potato salad, muntried, crouton
Cucumber, saltbush, wattle butter finger sandwich(v)

Sweet items

Chocolate profiteroles with roasted wattleseed (v)
Mini lamingtons and strawberry gum whipped cream (v)
Berries and muntries chocolate cups (v)
Mango and lilly pilly small pavlova
Vanilla and lemon myrtle icing cupcake
Small orange cake, native thyme and lemon myrtle* (gf)
Desert Lime curd and toasted coconut tartlet
Coconut chia with macadamia praline verrine (vegan)
Petit chocolate cake, ganache, davidson plum

**\$2 per person surcharge item*

Boxed Packages (groups of 15 minimum spend)

Baked

Wattleseed scones, quandong jam, strawberry gum cream, strawberries **\$12.00 | PP**

Banana and saltbush salted caramel crunch brownies, quandong and pear muffin
rosella and muntries muffin and lemon myrtle and white chocolate cookie **\$20.00 | PP**

Corporate lunch box pack

(Comes with 4 additional items of your choice to add to your boxed package)

Veggie patty burger, tomato and sliced cheese and portobello mushroom **\$40.00 | PP**

Beef burger, tomato and sliced cheese, hash brown and bacon **\$42.00 | PP**

Pulled pork, smokey BBQ sauce, apple and cabbage slaw, pepperberry, coriander **\$42.00 | PP**

Chicken schnitzel burger, tomato and sliced cheese and kujera relish **\$40.00 | PP**

Additional items selections (choose 4) :

Mushroom, native thyme and feta tart (v)

Three cheese and zucchini small saltbush quiche (v)

Cucumber, saltbush, wattle butter finger sandwich(v)

Crumbed cauliflower, chaat masala, taratour, davidson plum (vegan)

Sichuan pepper tofu and pepper berry sweet chilli (vegan, gf)

Vegetarian arancini with lemon myrtle aioli (v)

Mini lamingtons and strawberry gum whipped cream (v)

Petit chocolate cake, ganache, davidson plum

Fruit medley (vegan)

** standard delivery fee apply when applicable*

Terms and Conditions

Food and Beverage

Menu and prices are subject to change and seasonality (without notice).

Morning tea and lunch packages are served with table water, basic coffee and tea.
For barista made coffee, juice and bottled drinks please refer to drinks menu prices.

Selection of cocktail and canape sized hot and cold foods are served within 2 hour duration unless discussed prior to the event, guests receive 1.5 portions of each food item per person.

Menus can be modified to suit dietary requirements, including vegetarian, vegan and gluten free options. Prior notice of 24 hours is required, please email say.kitchen@sjys.com.au or anthony@mvc.edu.au or shanna.canuto@sjys.com.au

Say.kitchen is not licensed for the general service of alcohol, and will require confirmation of catering at least one month prior to your event to organise a liquor licence. This will incur an additional licensing fee cost which will be notified to you via our accounts department. Minimum package for alcohol applies for any events booked with alcohol service.

Allergies

Due to the nature of the training environment, we cannot guarantee no allergens.
Every effort is made to meet informed allergy and dietary restrictions but cannot be guaranteed. No responsibility will be held or liability assumed by Bush Tukka Catering or their staff for any adverse reactions that may occur. Please note that all our food is prepared in kitchens where such allergens are used.

Bookings and Payments

All prices listed are per person, except for the pizza and fruit platter packages.
Prices are ex GST and may include additional equipment, cafe closing hours, weekend and public holiday surcharges and staff hire cost.
Saturday, Sunday and Public holidays require a minimum of up to \$2,500 minimum spend. Labor cost applies.

All bookings require a fourteen (14) days confirmed booking paid in full with 25% deposit paid thirty (30) days prior to the event.

Failure to pay in full will result in cancellation of catering services and all deposits will be forfeited. Credit card details must also be provided for any extra incidental costs or extra consumption for your event.

Preferred method of payment is Online deposit, EFT or cash.

Social media

We reserve the right to use photos taken by Bush Tukka Catering at any catered event for our own marketing purposes.

COVID - 19

To meet with COVID-19 food service and dining requirements, some events may require additional staffing. This means your event might require additional service charges, regardless of the booking times.

Please note that this charge is applied on a case to case basis, depending on the booking requirements. If it is applicable to your function it will be discussed with you at the time of booking.

Service fees are listed below for Monday - Friday:

8.00 am - 3.00 pm	\$75	per staff (3 hours package)
3.00 pm - 6.00 pm	\$100	per staff (3 hours package)
6.00 pm - 10.00 pm	\$150	per staff (3 hours package)

Venue partner

Meridian Vocational College at say.kitchen prides itself on educating South Australia's next generation of young chefs. We provide students from time to time to learn the craft required by the industry during events and cafe daily operations. Our classes also run 7 days a week in the catering kitchen. For more information please contact info@mvc.edu.au or call 0432 421 482. Website : <https://mvc.edu.au/>

St John's Youth Services are the venue providers at 78 Currie Street. For all inquiries of venue bookings please contact Shanna at say.kitchen@sjys.com.au or shanna.canuto@sjys.com.au or call 0400 952 506. Website : <https://www.say.kitchen/>

Bush Tukka does not take any responsibility for venue hire and fees associated with the venue hire.

Other

Our menu is prepared by Chef Anthony Julianto; for any Ad hoc, Bespoke menu, collaborations or themed events, please contact via anthony@mvc.edu.au or visit the cafe at 78 Currie Street Monday to Friday from 9 am - 2 pm.