

CATERING PACK 2022 / 2023

Bush Tukka is a catering provider that combines native Australian ingredients with simple classical favorite catering items.

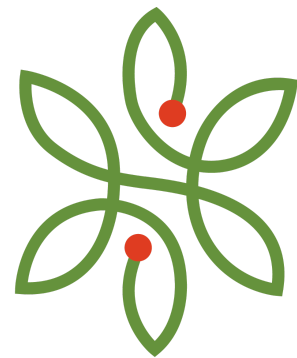
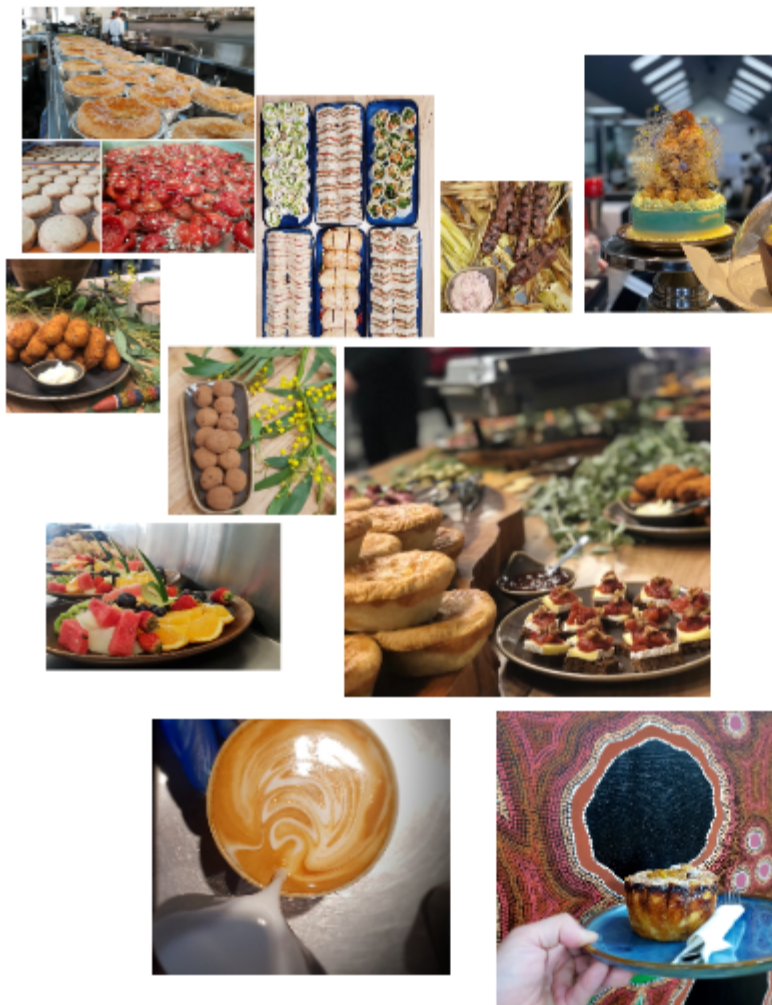
Our product range includes simple packages or ad hoc menus, as well as information sessions catered to your needs.

For bookings and inquiries :

Please contact via email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018

Alternatively you can visit the cafe at 78 currie street monday to friday from 9 am - 2 pm to chat with one of our staff members.

For venue hire information see page 7



BUSH TUKKA



Standard Catering Package

| | |
|--|----------------------------------|
| MORNING TEA A selection of 3 bakery items * | \$20.00 Per Person |
| LUNCH Selection of sandwiches and filled breads with salad bowls to share * | \$25.00 Per Person |
| LUNCH + FRUIT PLATTER Selection of sandwiches and filled breads with fruit and salad bowls to share * | \$32.00 Per Person |
| AFTERNOON TEA Platters of assorted seasonal fruit, cheese and crackers * | \$22.00 Per Person |
| FRUIT PLATTER OR PIZZA PLATTER One small plate (SERVES GROUP OF 6-8 people) Two 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 Per Person |

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

** all prices EXCLUDE GST

*** Barista coffee and tea is a self service cafe and is not part of the catering, all tabs must be agreed upon before the catering. Exclusive service for the barista coffee and tea will require additional staff hire cost.

email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018

Cocktail and Canape Packages (groups of 15 minimum spend)

| | |
|--|--------------------------|
| Choose 6 items (from hot, cold or sweet options) | \$38 Per Person |
| Choose 8 items (from hot, cold or sweet options) | \$46 Per Person |
| Choose 10 items (from hot, cold or sweet options) | \$55 Per Person |

**Please note menu items may change due to seasonal availability*

**all prices EXCLUDE GST*

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*

email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018

Boxed Packages (groups of 15 minimum spend)

Baked

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

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

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 | Per Person**

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

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

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

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*

** all prices EXCLUDE GST*

email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018

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.

Barista coffee and tea is a self service cafe and is not part of the catering, all tabs must be agreed upon before the catering. Exclusive service for the barista coffee and tea will require additional staff hire cost.

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 catering@culinaryadelaide.sa.edu.au or call 0401 741 018

Bush Tukka Catering 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 where we operate, 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.

email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018

Bookings and Payments

All prices listed are per person, except for the pizza and fruit platter packages.

Prices are excluding 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.

Staff hire and 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) |

Deliveries and outside catering; all delivery within 5 KM of CBD incur a charge of \$40 per delivery

email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018

Venue hire

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. For Basic service package of tea and coffee provided with room hire please contact, shanna.canuto@sjys.com.au or call 0400 952 506

Other

Our menus is prepared by our Chef at say kitchen; for any Ad hoc, Bespoke menu, collaborations or themed events, please contact via email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018 or visit the cafe at 78 currie street monday to friday from 9 am - 2 pm.

email at catering@culinaryadelaide.sa.edu.au or call 0401 741 018