



BREAKFAST BITES

(Prices are per item unless otherwise indicated with a minimum order of 15 each)

Food with a twist

MINI QUICHE

\$3.5

Mushrooms, leek & fetta (v)
Lorraine
Pumpkin, pesto & pine nuts (v)

MINI FRITTATAS

\$3.5

Sundried tomato & asparagus (v, gf)
Double smoked ham, mushroom & shallot (gf)
Roasted capsicum, olives & onion (v, gf)

FRUITS, OATS AND YOGHURT POTS

Organic fruit salad, maple lime syrup (vegan, gf)	\$4.9
Colorful fruit skewers (vegan, gf)	\$3.9
Saffron Bircher muesli, chia seed & pomegranate (v)	\$5.9
Honey spiced granola, vanilla yoghurt, berries coulis & flax seeds (v)	\$6.5

BREAKFAST ROLLS, WRAPS AND SANDWICHES

Bacon & egg roll in a milk bun, tomato chutney with BBQ aioli	\$6.7
Smashed avocado & fetta, tomato, rocket on Turkish bread (v)	\$6.9
Smoked salmon, spinach, caper & dill cream cheese in baguette	\$7.1
Egg burrito, tomato salsa, avocado & cheese (v)	\$6.3
Smoked ham, cheddar cheese & Spanish omelette wrap	\$6.9

v = vegetarian gf = gluten free df = dairy free



LIGHT BREAKFAST BUFFET

(Prices are per item unless otherwise indicated with a minimum order of 15 each)

Light and Healthy (v)

\$15.9

- Saffron Bircher muesli, chia seed & pomegranate (150 gm)
- Mini muffin (50 gm)
- Gluten free breakfast bar
- Seasonal whole fruit
- Tea, coffee and juice

Vegetarian Box

\$17.9

- Smashed avocado, fetta, tomato & arugula in milk bun
- Mini muffin (50 gm)
- Gluten free breakfast bar
- Seasonal whole fruit
- Tea, coffee and juice

Energize

\$19.5

- Whole meal finger sandwiches of hickory wood smoked Trout & cucumber
- Mini muffin (50 gm)
- Gluten free breakfast bar
- Seasonal whole fruit
- Tea, coffee and juices

Recover

\$20.9

- Whole meal finger sandwiches of hickory wood smoked Trout & cucumber
- Fried egg & bacon roll, tomato chutney & BBQ aioli
- Pumpkin & fetta lorriane
- Gluten free breakfast bar
- Seasonal whole fruit
- Tea, Coffee and juices

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TEA BITES

(prices are per item otherwise indicated with a minimum order of 15 each)

Muffins approx. 50 gm \$3.5 each

Cranberry orange

Blueberry

Double chocolate chip

Pumpkin & spinach savoury muffin

Danish Pastries approx. 45 gm \$3.5 each

Crusted pecan & maple

Raspberry crown

Vanilla custard

Cinnamon swirl

Apple coronet

Sliced Fruit Breads approx. 90 gm \$4.6 each

Banana bread

Pear & raspberry

Date & walnut

Scones approx. 45 gm \$3.5 each

Served with cream & jam

Plain

Date, oat & honey

Savoury pumpkin

Slices approx. 50 gm \$3.9 each

Caramel slice

Chocolate & sour cherry

Carrot cake

Coconut raspberry

Hazelnut chocolate brownie

Croissants approx. 50 gm \$3.9 each

Smoked ham, apple chutney & cheese

Vine ripe tomato, mozzarella & basil "Caprese croissant" (v)

Chocolate ganache filled

Vanilla bean custard filled

Soft Cookies approx. 40 gm \$3.5 each

Double chocolate chip

Apricot almond



Food with a twist

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LUNCH BITES



Hot Buffet

(min 20 people)

- assorted breads rolls and butter
- X3 Salads (Leafy green, Starch and Gourmet)
- 4 Hot dishes (2 non veg, 1 Veg & 1 starch)
- Assorted dessert platter
- Rainbow fruit platter
- Tea, Coffee and Juices

Call us for Menu

\$35 p/p

Healthy sandwich Lunch

(min 20 people)

- X3 Salads (Leafy green, Starch and Gourmet)
- Gourmet sandwiches, rolls & wraps
- 2 warm side dishes /canapes to accompany
- Assorted dessert platter
- Rainbow fruit platter
- Tea, Coffee and Juices

Call us for Menu

\$32 p/p

Light Buffet

(min 20 people)

- x2 Salads with assorted bread rolls
- 4 hot dishes (2 proteins, 1 veg & 1 starch)
- Assorted dessert OR Fruit platter
- Juices

Call us for Menu

\$29.9 p/p

Themed Lunches - Live Station

(min 25 people) Recommend Chef on site

- Mexican Fiesta
- Pasta, sauces & more
- Assemble your own sandwiches
- Tossed Salad bar
- Curry in a hurry
- Make your own burgers
- Teppanyaki

Call us for Menu

\$39 p/p

Food with a twist

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SANDWICH BITES

(prices are per each unless otherwise indicated with a minimum order of 15)

4 Point Triangle Sandwiches on whole meal and/or dark grain \$6.3

Curried egg & shallots with chive mayonnaise (v)
Waldorf Chicken salad
Albacore tuna salad
Roast beef, watercress, cheddar & pickled mustard
Honey roasted ham & cheese with mustard aioli

Finger Sandwiches \$7.9

Chicken, tomato, provolone, caramelize onion, pesto on sour dough slice
Turkey, cheddar, avocado, cranberry aioli & cos lettuce on dark grain
Tomato, cheddar, basil & on whole meal (v)
Corned beef, Swiss cheese, tomato & 1000 island on rye
Double smoked ham, tomato, rocket, and Swiss cheese & mustard aioli on white

Rustic & Premium Sandwich \$8.9

Roma tomato, mozzarella, avocado & basil with balsamic on Turkish bread (v)
Prosciutto, tomato, portobello, Swiss cheese & mustard pickles in baby baguette
Chipotle chicken & corn salad, iceberg lettuce, cheese on sour dough
Hickory wood Smoked trout, cucumber, caper cream cheese & dill on rye
Mexican spiced pulled pork, purple cabbage & raisin slaw in a milk bun

Gourmet Wraps & Rotis \$10.9

Chicken schnitzel, rocket, cheddar cheese with red cabbage, raisin & dill slaw
Roast beef, pickled zucchini, watercress, mustard pickles & Swiss cheese
Chipotle spiced pulled pork, ice berg lettuce, tomato & corn salsa
Smoked Turkey, cranberry aioli, tomatoes, cheese, rocket
Grilled vegetable, pesto, mozzarella, olive oil & balsamic (v)
Falafel, hummus, spinach, olives & fetta (v)



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SALAD BITES

Prices are per item unless otherwise indicated with a minimum order of 15

Chicken Salad

\$11.2

Asian slaw, lemon grass flavored poached chicken, roasted cashew nuts and chilli lime dressing

Smoked salmon salad

\$14.5

Soba noodles, carrots, red cabbage, beansprout, coriander, cherry tomato, edamame in soy ginger dressing

Mexican Salad with Adobo-spiced grilled chicken

\$12.2

Iceberg lettuce, beans, corn kernels, tomato, avocado, cheese & tortilla in chipotle lime vinaigrette

Broccoli Salad with grilled chicken

\$12.2

Broccoli & roasted cauliflower, capsicums, shaved red onion, parmesan cheese, chia seeds with maple mustard vinaigrette

Fusilli pasta pesto Salad

\$9.9

Pasta, sundried tomatoes, tomatoes, black olives, mozzarella tossed in pesto vinaigrette

Lentil fritter Salad (vegan, gf)

\$9.9

Cos lettuce, tomato, carrots, red chillies with Indian spiced lentil fritters and cashew aioli

Quinoa, Kale and Grilled Haloumi (v, gf)

\$9.9

Red quinoa, kale, carrots, roasted capsicum, sesame seeds, grilled haloumi with lemon garlic dressing

Rotika Bites Signature “Bean Me” with brown rice & corn fritters (vegan, gf)

\$9.9

Mixed lettuce, chipotle turtle beans, purple cabbage, radish, carrots with corn fritter and mango dressing

Sunday night Salad (vegan, gf)

\$9.9

Local greens with carrots, tomatoes, pickled onion, avocado, chick pea crisps with Zucchini pancakes and chilli tomato chutney

The Roots Salad (vegan, gf)

\$9.9

Beetroots, maple glazed carrots, celery, turmeric cauliflower with pomegranate seeds on garden salad with pomegranate vinaigrette



PACKAGED BITES

Prices are per person unless otherwise indicated with a minimum order of 15

BREAKFAST IN A BOX

Served with cutlery & napkins

Light and Healthy (v) \$15.9

- Saffron Bircher muesli, chia seed & pomegranate (150 gm)
- Mini muffin (50 gm)
- Gluten free breakfast bar
- Bottled juice (200 ml) & seasonal fruit

Vegetarian Box \$17.9

- Smashed avocado, fetta, tomato & arugula in milk bun
- Mini muffin (50 gm)
- Gluten free breakfast bar
- Bottled juice (200 ml) & seasonal fruit

Energize \$19.5

- Wholemeal finger sandwiches of hickory wood smoked trout & cucumber
- Vine ripened tomatoes, smoked ham, Swiss cheese mini croissant
- Gluten free breakfast bar
- Bottled juice and seasonal fruit
- Berocca multivitamin tablet

Recover \$20.9

- Fried egg & bacon roll, tomato chutney & BBQ aioli
- Virgin bloody mary's
- Pumpkin & fetta lorraine
- Gluten free breakfast bar
- Seasonal fruit
- Berocca multivitamin tablet

Day Delegate Pack \$20.4

- AM Tea: Blueberry muffin and whole fruit
- Lunch: Sandwich of the Day
- Dessert of the day
- PM Tea: Chocolate chip cookie
- Bottled drink

Premium Day Delegate Pack \$22.2

- AM Tea: Blueberry muffin & fruit skewer
- Lunch: Gourmet wrap of the day
- Dessert of the day
- PM Tea: Coffee hazelnut slice
- Bottled drink

Healthy Day Delegate Pack

\$29.4

- AM Tea: Date & walnut banana bread
Protein ball
- Lunch: Gourmet sandwich roll & a wrap
- Gluten free Dessert of the day
- PM Tea: Rice paper roll
Fruit skewer
- Bottled drink

Working Lunch Packages**Premium Pack**

\$18

- One premium sandwich, salad of the day, bottled drink, fruit & brownie

Gourmet Pack

\$19

- One gourmet wrap, salad of the day, bottled juice, seasonal fruit & hazelnut brownie

Gluten Free Vegetarian Pack

\$20.9

- One veg sandwich, salad, bottle juice, seasonal fruit & gluten free brownie

Healthy Pack

\$21.9

- Half rustic sandwich, half wrap, healthy salad, bottled juice, seasonal fruit & brownie

Triangle Sandwich Bites

32 point

\$48

Variety of fillings on bread including rye, wholemeal including 25% vegetarian

*We recommend 3 piece per person***Finger Sandwich Bites**

18 pieces

\$48

Selection of fillings including gourmet meat including 25% vegetarian

*We recommend 4 piece per person***Rustic Sandwich Bites**

18 pieces

\$54

Selection of gourmet fillings on artisan bread including baguettes, sourdough & 25% vegetarian

*We recommend 3 piece per person***Wrap Bites**

18 pieces

\$58

Selection of gourmet fillings including premium meat & 25% vegetarian

*We recommend 3 piece per person***Wraps and Sandwich Bites**

18 pieces

\$54

Selection of non-vegetarian fillings in wraps & sandwiches including 25% vegetarian

*We recommend 3 piece per person***Gourmet Vegetarian Bites**

18 pieces

\$54

Vegetarian variety of fillings in wraps & sandwiches

We recommend 3 piece per person

Value Canape Package

\$17

Prices are per person minimum order of 20 people

- Vegetarian rice paper roll with dipping sauce (vegan, gf)
- Tandoori chicken tartlet
- Truffle mushroom arancini (v)
- Chicken satay skewer

Deluxe Canape package

\$24

Prices are per person minimum order of 20 people

- Goat cheese & caramelized onion tart (v)
- Tandoori chicken tartlet
- Salmon maki roll (gf)
- Truffle mushroom arancini (v)
- Chicken satay skewer
- Prawn tempura

Premium Canape package

\$30

Prices are per person minimum order of 25 people

- Vegetarian rice paper roll with dipping sauce (vegan, gf)
- Tandoori chicken tartlet
- Salmon nigiri
- Thai beef skewers
- Jalapeno poppers (v)
- Chicken satay skewer
- Lamb kebab on sugarcane stick
- Prawn tempura



DIETARY BITES

TEA BITES

\$4.9

(v, gf, df)

Apple Danish (vegan)
Chocolate brownie (vegan)
Rice paper roll
Curried lentil pie
Cheese and spinach quiche
Blueberry muffin
Fruit skewer (vegan)

Vegetarian Box

\$17.9

- Smashed avocado, fetta, tomato & arugula in milk bun
- Mini muffin (50 gm)
- Gluten free breakfast bar
- Bottled juice (200 ml) & seasonal fruit

LUNCH PACK

\$18.9

(v, gf, df)

- X 1 Sandwich of the Day
- X 1 Salad bowl
- Bottled Juice
- Whole fruit
- Chocolate brownie

SALADS

(vegan, gf)

Rotika Bites Signature “Bean Me” salad with brown rice & corn fritters \$9.9

Mixed lettuce, chipotle turtle beans, purple cabbage, radish with corn fritter and mango dressing

Sunday night Salad

\$9.9

Local greens with carrots, tomatoes, pickled onion, avocado, chick pea crisps with Zucchini pancakes and chilli tomato chutney

The Roots Salad

\$9.9

Beetroots, maple glazed carrots, celery, turmeric cauliflower with pomegranate seeds on garden salad with pomegranate vinaigrette

SHARING BITES

Organic fresh fruit platter (gf,df)	\$82
Selection of the seasonal fresh fruits & berries	
Mixed platter of Chicken Wings (20 pieces)	\$54
Asian spiced wings & buffalo chicken wing k & dipping sauce	
Sushi (40 pieces)	\$139
Assorted nigiri, maki & rolls including 25% vegetarian with soy & wasabi	
Cheese	\$99
Selection of fine Australian cheeses with water crackers & mixed nuts	
Antipasto Platters of Plenty	\$125
Premium sliced Italian cured meats, chorizo, grilled vegetables served with artisan bread	
Cookies (20 pieces)	\$49
Apricot almond, chocolate chips & Anzac cookies	



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CANAPES & FINGER BITES

(prices are per item unless otherwise indicated with a minimum order of 20 each)

Cold Canapes

\$4.0

- Vietnamese vegetable rice paper roll , soy ginger dipping sauce (v /gf)
- Caramelized onion & goats cheese tart (v)
- Bruschetta tartlet, heirloom tomato, fetta, balsamic, basil (v)
- Smoked chicken rice paper rolls (gf,df)
- Tandoori chicken tartlet
- Raw salmon nigiri, pickled ginger (gf,df)
- Thai beef cold skewer (gf, df)

Hot Canapes

\$4.5

- Truffled mushroom & parmesan arancini balls (v)
- Jalapeno poppers, stuffed cream cheese (v, gf)
- Sweet potato empanadas, tomato salsa (v)
- Chicken satay skewer (gf, df)
- Butter chicken samosa
- Lamb kebab on sugarcane stick, mint lebneh

Premium cold Canapes

\$5.0

- Antipasto skewers (gf)
- Smoked salmon cucumber cups, lime & caviar (gf, df)
- Rosti smoked chicken & dill aioli
- Marinated king prawn and shallot skewers, chilli lime dressing (gf, df)
- Peking Duck pancakes, hoisin sauce (gf, df)

Premium hot Canapes

\$5.5

- Curried butter pumpkin samosa (v)
- Onion, kale and corn fritters (vegan gf)
- Chicken Empanadas, tomato salsa (df)
- Mini Beef sliders, chipotle aioli
- Tempura prawns (df)
- Peking duck spring roll, sweet chilli sauce (df)

Substantials (Recommend chef on site)

\$7.5

- Sweet potato & green pea curry, saffron rice with pappadum (v, gf)
- Falafels, hummus, purple cabbage salad , mini pita (V)
- Smoked butter chicken & rice, pappadum
- Red thai chicken curry, steamed rice & shallots (gf,df)
- Penne pasta, chorizo, olives & shaved parmesan cheese
- Pulled pork sliders, apple & purple cabbage slaw
- Spaghetti, meatballs, shave pepper pecorino
- Braised lamb, rissoni, pea puree & crispies



Food with a twist

Value Canape Package (½ hour)**\$17p/p****(2 cold & 2 hot canapes)**

- Vietnamese vegetarian rice paper roll, soy ginger dipping sauce (v /gf)
- Tandoori chicken tartlet
- Truffled mushroom & parmesan arancini balls (v)
- Chicken satay skewer (gf,df)

Deluxe Canape package (1 Hour)**\$24 p/p****(3 cold & 3 hot canapes)**

- Caramelized onion & goats cheese tart (v)
- Tandoori chicken tart
- Smoked salmon cucumber cups, lime & caviar (gf, df)
- Truffled mushroom & parmesan arancini balls (v)
- Chicken satay skewer (gf,df)
- Lamb kebab on sugarcane stick, mint lebaneh

Premium Canape package (2 Hour)**\$30 p/p****(4 cold & 4 hot canapes)**

- Vietnamese vegetarian rice paper roll, soy ginger sauce (v/gf)
- Caramelized onion & goats cheese tart (v)
- Tandoori chicken tartlet
- Raw salmon nigiri, pickled ginger (gf,df)
- Chicken satay skewer (gf,df)
- Mini Beef sliders, chipotle aioli
- Lamb kebab on sugarcane stick, mint lebaneh (gf)
- Tempura prawns (df)

Walk and Fork Package (2 Hour)**\$36 p/p****(Any 3 cold & 3 hot selection with 2 substantial)****Food with a twist****v = vegetarian gf = gluten free df = dairy free**