



BREAKFAST BITES

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

Food with a twist

MINI QUICHE

\$4.0

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

MINI FRITTATAS

\$4.0

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)	\$6.0
Colorful fruit skewers (vegan, gf)	\$5.0
Saffron Bircher muesli, chia seed & pomegranate (v)	\$7.0
Honey spiced granola, vanilla yoghurt, berries coulis & flax seeds (v)	\$7.0

BREAKFAST ROLLS, WRAPS AND SANDWICHES

Bacon & egg roll in a milk bun, tomato chutney with BBQ aioli	\$7.5
Smashed avocado & fetta, tomato, rocket on Turkish bread (v)	\$7.5
Smoked salmon, spinach, caper & dill cream cheese in baguette	\$8.0
Egg burrito, tomato salsa, avocado & cheese (v)	\$7.0
Smoked ham, cheddar cheese & Spanish omelette wrap	\$8.0

v = vegetarian gf = gluten free df = dairy free

LIGHT BREAKFAST BUFFET



Light and Healthy (v) \$18.90

- 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 \$20.90

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

Energize \$21.50

- 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 \$25.0

- 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	\$4.0 each
Cranberry orange	
Blueberry	
Double chocolate chip	
Pumpkin & spinach savoury muffin	
Danish Pastries approx. 45 gm	\$4.0 each
Crusted pecan & maple	
Raspberry crown	
Vanilla custard	
Cinnamon swirl	
Apple coronet	
Sliced Fruit Breads approx. 90 gm	\$5.5 each
Banana bread	
Pear & raspberry	
Date & walnut	
Scones approx. 45 gm	\$4.0 each
<i>Served with cream & jam</i>	
Plain	
Date, oat & honey	
Savoury pumpkin	
Slices approx. 50 gm	\$4.5 each
Caramel slice	
Chocolate & sour cherry	
Carrot cake	
Coconut raspberry	
Hazelnut chocolate brownie	
Croissants approx. 50 gm	\$5.0 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	\$3.50 each
Double chocolate chip	
Apricot almond	

Food with a twist



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LUNCH BITES



Hot Buffet **Call us for Menu** **\$44 p/p**
(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

Healthy sandwich Lunch **Call us for Menu** **\$38 p/p**
(min 20 people)

- X1 Salad of the day
- Gourmet sandwiches, rolls & wraps (3 proteins & 1 Veg filling)
- 2 warm side dishes /canapes to accompany
- Assorted dessert platter
- Rainbow fruit platter
- Tea, Coffee and Juices

Light Buffet **Call us for Menu** **\$36 p/p**
(min 20 people)

- Salad bar with assorted bread rolls
- 4 hot dishes (2 proteins, 1 veg & 1 starch)
- Assorted dessert OR Fruit platter
- Bottled drinks

Themed Lunches - Live Station **Call us for Menu** **\$49 p/p**
(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

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 \$7.5

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 \$7.5

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 \$9.5

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 \$11.5

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 Asian slaw, lemon grass flavored poached chicken, roasted cashew nuts and chilli lime dressing	\$12.0
Smoked salmon salad Soba noodles, carrots, red cabbage, beansprout, coriander, cherry tomato, edamame in soy ginger dressing	\$14.5
Mexican Salad with Adobo-spiced grilled chicken Iceberg lettuce, beans, corn kernels, tomato, avocado, cheese & tortilla in chipotle lime vinaigrette	\$13.5
Broccoli Salad with grilled chicken Broccoli & roasted cauliflower, capsicums, shaved red onion, parmesan cheese, chia seeds with maple mustard vinaigrette	\$13.5
Fusilli pesto Salad Pasta, sundried tomatoes, tomatoes, black olives, mozzarella tossed in pesto vinaigrette	\$10.5
Lentil fritter Salad (vegan, gf) Cos lettuce, tomato, carrots, red chillies with Indian spiced lentil fritters and cashew aioli	\$11.0
Quinoa, Kale and Grilled Haloumi (v, gf) Red quinoa, kale, carrots, roasted capsicum, sesame seeds, grilled haloumi with lemon garlic dressing	\$12.0
Rotika Bites Signature "Bean Me" salad with brown rice & corn fritters (vegan, gf) Mixed lettuce, chipotle turtle beans, purple cabbage, radish, carrots with corn fritter and mango dressing	\$12.0
Sunday night Salad (vegan, gf) Local greens with carrots, tomatoes, pickled onion, avocado, chick pea crisps with Zucchini pancakes and chilli tomato chutney	\$12.0
The Roots Salad (vegan, gf) Beetroots, maple glazed carrots, celery, turmeric cauliflower with pomegranate seeds on garden salad with pomegranate vinaigrette	\$12.0



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) \$18.90

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

Vegetarian Box \$20.90

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

Energize \$21.5

- 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 \$25.0

- 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 \$25.0

- 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 \$27.0

- 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 \$35.0

- 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 \$20

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

Gourmet Pack \$22

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

Gluten Free Vegetarian Pack \$22

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

Healthy Pack \$24

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

Triangle Sandwich Bites 32 point \$62

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

We recommend 3 piece per person

Finger Sandwich Bites 18 pieces \$62

Selection of fillings including gourmet meat including 25% vegetarian

We recommend 4 piece per person

Rustic Sandwich Bites 18 pieces \$65

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

We recommend 3 piece per person

Wrap Bites 18 pieces \$69

Selection of gourmet fillings including premium meat & 25% vegetarian

We recommend 3 piece per person

Wraps and Sandwich Bites 18 pieces \$65

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

We recommend 3 piece per person

Gourmet Vegetarian Bites 18 pieces \$65

Vegetarian variety of fillings in wraps & sandwiches

We recommend 3 piece per person

Value Canape Package (2 hot and 2 cold) \$20

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 (3 hot and 3 cold) \$29

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 \$38

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 \$5.5
(v, gf, df)

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

Vegetarian Box \$20.9

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

LUNCH PACK \$20.0

(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 \$12.0

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

Sunday night Salad \$12.0

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

The Roots Salad \$12.0

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

SHARING BITES

Organic fresh fruit platter (gf,df) \$92

Selection of the seasonal fresh fruits & berries

Mixed platter of Chicken Wings (20 pieces) \$65

Asian spiced wings & buffalo chicken wing k & dipping sauce

Sushi (40 pieces) \$139

Assorted nigiri, maki & rolls including 25% vegetarian with soy & wasabi

Cheese \$110

Selection of fine Australian cheeses with water crackers & mixed nuts

Antipasto Platters of Plenty \$145

Premium sliced Italian cured meats, chorizo, grilled vegetables served with artisan bread

Cookies (20 pieces) \$55

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

\$5.0

- 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

\$5.5

- 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 **\$5.5**

- 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 **\$6.0**

- 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)

Substantial s (Recommend chef on site) **\$8.5**

- 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

Value Canape Package (½ hour) **\$20 p/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) **\$29 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 lebneh

Premium Canape package (2 Hour)

\$38 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)

\$45 p/p

(Any 3 cold & 3 hot selection with 2 substantial)



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