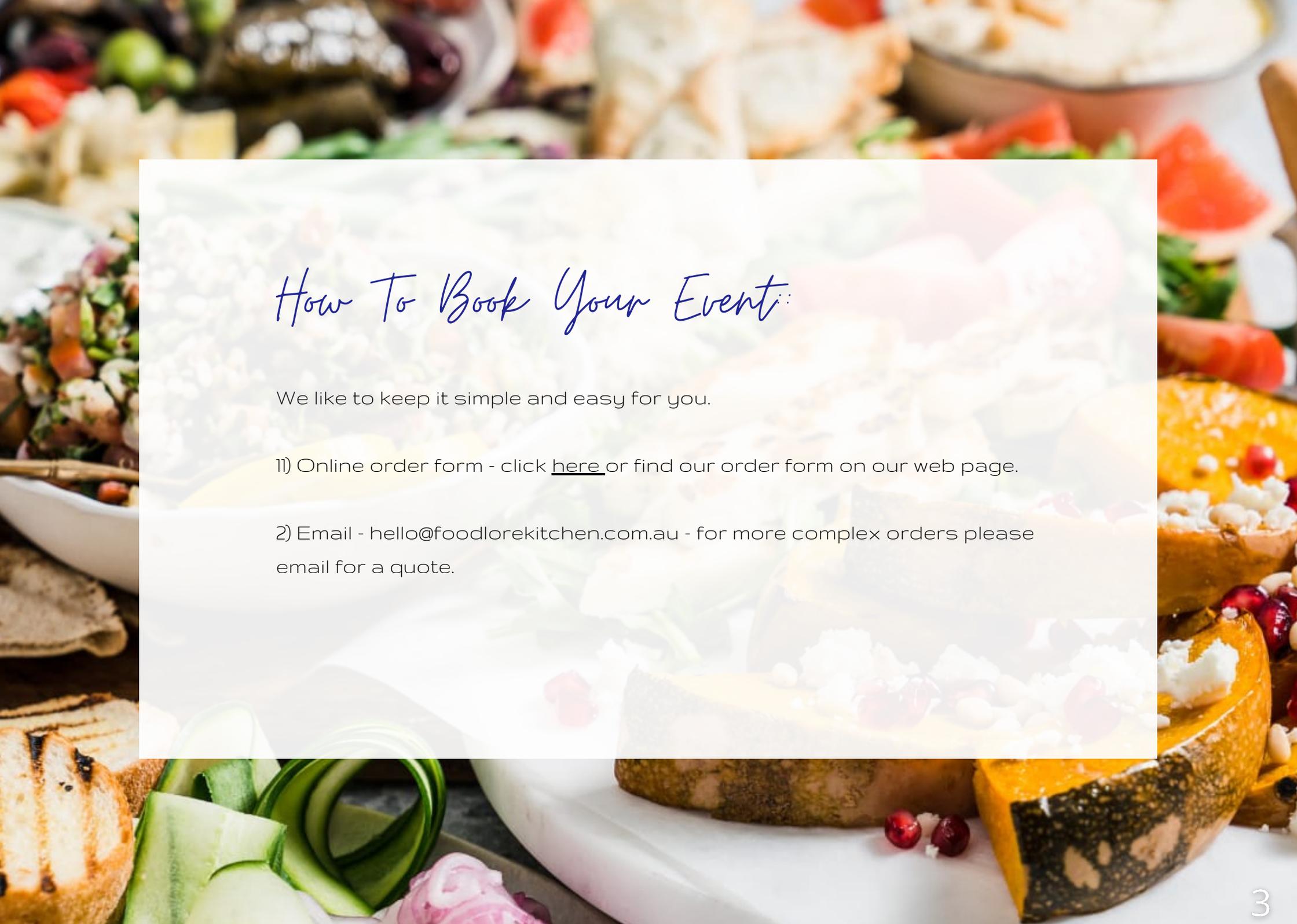




FOOD LORE

Events Menu

A collage of various dishes including salads, breads, and vegetables. The background is a soft-focus image of a variety of fresh foods, including a bowl of salad with tomatoes and cucumbers, a plate of bread, and a bowl of soup. The text is overlaid on a semi-transparent white box in the center.

How To Book Your Event:

We like to keep it simple and easy for you.

1) Online order form - click [here](#) or find our order form on our web page.

2) Email - hello@foodlorekitchen.com.au - for more complex orders please email for a quote.

Grazing Table

Gourmet food at your fingertips

\$14pp,

Minimum spend \$990

Our grazers focus on quality with every morsel on the table made to compliment the rest.

Each table includes:

- Brique D'Affinois, 6 week aged washed rined blue
 - Le Conquerat Camembert, 6 week aged soft
 - Perenzin Formaggio Vino Rosso, semi hard fermented in pernod
 - Hungarian chilli csabai sausage
 - Black pepper pancetta
 - Dry aged casalinga salami
 - Black forrest smoked leg ham
 - Duck and pistachio terrine with house made pickles
 - Labneh with grilled eggplant & capsicum
 - Tuna & olive tapenade with garlic croutons
 - Hot smoked salmon with crème fraîche and caper berries
 - Cru de tae with turmeric hummus
 - Freshly baked organic sourdough, turkish bread and crackers
- (cheese and charcuterie selections are seasonal so some changes may occur)

Grazing Box

\$12pp

Individual compostable box of cheese, antipasto & crackers
(Minimum order of 30 pax, dietaries can be catered for)

Cheese Platter

- three cheeses
- quince paste
- grapes
- nuts
- dried fruit
- crackers

To serve 10\$90

Antipasto Platter

- house dip
- crudites
- charcuterie
- artichoke

To serve 10.....\$90

Finger Food

Small bites, served roaming or delivered on platters.

\$4 per item

- Minimum order of 20 per item
- 3 business days advanced notice needed
- For service after 3pm only.
- Finger food is designed to be cooked on site and served with our wait staff. Staff and cooking costs: POA

Beetroot & basil arancini with truffle aioli - (vgn, gf)

Meatball slider w pesto & provolone cheese

Jalapeno cheese bites w smokey mayo & lime

Pulled pork slider w pickles & burger sauce

Duck spring rolls w chilli dipping sauce

Indian potato rosti w coconut kasundi (vgn, gf)

Zucchini, corn & dill fritters w lemon aioli (vgn, gf)

Coconut crusted prawns w yellow curry dipping sauce

Slow cooked lamb shank & rosemary pie w house made tomato chutney

Thai red curry fish cakes w coconut sambal & nam jim dressing (gf, df)

Korean fried chicken w kewpie & pickled ginger

Salt & pink pepper corn squid w lemon caper aioli (df)

Pork & fennel sausage roll with tomato chutney

Black bean & tofu san choy bow - (vgn, gf)

Pea & curry leaf samosa with green chilli yoghurt (v, vgo)

Crumbed whiting taco w chipotle mayo & slaw

Individual cheese & herb tartlets (v, gf)

Eggplant dumplings w shitake salt & black vinegar caramel (vg)

Spinach & fetta filo triangles (v)

Coconut prawns w yellow curry & kaffir lime

Pumpkin, spinach & chick pea pastry w sundried tomato relish (vg)

Chipotle prawn w avocado & lime mousse

Mushroom and chicken dumplings with ginger kewpie and sesame

Bar Services

Premium SA wines and beers with great service.

We provide full bar services to any location.

- All Inclusive Drinks Services
- On Consumption

All our bar services include:

- Well trained, polite staff in uniform
- Premium glassware and ice
- Bar tools and equipment

All Inclusive

\$57 per guest for a 6 hour service
\$8 per head for each hour after

Weekday Discount
(for events held between Mon-Thurs)
\$20 per head for 2 hours
\$7 per head for each hour after

All drinks below included!

Sparkling
Sidewood Sparkling

Whites
Sidewood Sauvignon Blanc
Sidewood Pinot Gris

Reds
Sidewood Shiraz
Sidewood Pinot Noir

Beer
Coopers Pacific Ale
Coopers Pale Ale
Coopers Sparkling Ale
Coopers Mild Ale
Sidewood Apple Cider

Non-Alcoholics
Sparkling and still water
Assorted sodas

On Consumption

Staff Costs: \$60 per hour - please advise on event duration for a quote.

Minimum Spends:
\$300 inside UniSA West Campus District
\$600 locations within CBD
Ask for a quote for additional locations.

Wine - \$40 per bottle
Beer - \$9 per bottle
Soft Drinks - \$4 each

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Sidewood Sparkling

Whites
Sidewood Sauvignon Blanc
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Reds
Sidewood Shiraz
Sidewood Pinot Noir
Beer
Coopers Pacific Ale
Coopers Pale Ale
Coopers Sparkling Ale
Coopers Mild Ale
Sidewood Apple Cider

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Sparkling and still water
Assorted sodas



Additional Services

All our catering is delivered on re-usable platters. You are welcome to hire or purchase additional items if you require.

STAFF

Bar Staff - \$60 per hour
Wait Staff \$60 per hour
(minimum 3 hour shift)

CROCKERY HIRE

Cups and Saucers: \$1 each
Side Plates: \$1 each
Main Plates: \$1 each
Cutlery: \$0.6 per set.
Table Cloth Hire: \$14 each

BARWARE HIRE

Wine Glasses - \$1.5 per glass
Water Glasses: \$1 each
Champagne Glasses - \$1.5 per glass
Tumblers - \$1.5 per glass
Cocktail Glasses - \$1.8 per glass
Glass Package: \$5 per person (wine, champagne and tumblers)
Cocktail Glass Package: \$5 per person
Water Jugs - \$1

Additional Information

Delivery Fees / Service Fees

Depending on location and onsite cooking services there may be additional fees. Enquire with your event details for an accurate quote.

Service times - Event Catering is available for delivery and service after 3.30pm mon-fri. and any time Saturday and Sunday.

Dietaries - Sorry but we don't cater for individual dietary requirements.. Please order an appropriate mix of food to allow for your guests needs.

Non return / breakage of platters and equipment - Food Lore reserves the right to pass on the replacement cost for non-return and breakages of all equipment.

For finger food menu, cheese plates and grazing tables 3 business days are required. For large events (above 20 people) please give us as much notice as possible as we may not be able to assist without enough lead time.



JACKSON SQUARE

Our very own space! Perfect
for those big bold events.
Up to 350+ people!

www.jacksonsquare.com.au



Please feel free to get in touch so we
can learn more about your event!

Contact Us

Email. hello@foodlorekitchen.com.au

Web. www.foodlorekitchen.com.au

Facebook. [/foodlorekitchen](https://www.facebook.com/foodlorekitchen)

Instagram. [@foodlorekitchen](https://www.instagram.com/foodlorekitchen)

Phone. 0433 617 134

Address. North Tce, adjacent Morphett St bridge.