

BRUNCH	*F	Please write the number quantity in the box pro	ovided	
Mini quiches (6 per serve) bacon & egg \$18 spinach & feta \$18 Small seasonal fruit platter (GF) \$40 Large seasonal fruit platter (GF) \$65 Coconut chia puddings \$7.95 topped with gf granola (GF)		Bircher muesli \$7.95 topped with strawberries and pumpkin seeds (GF) Yoghurt pot \$6.95 topped with berry compote and gf granola (GF)		
FRESHLY BAKED MINI MUFFINS (6 per serve)		FINGER SANDWICHES PLATTER (24 fingers per serve)	Miller	
Raspberry & white chocolate \$18 Triple choc \$18 Blueberry & seasonal fruit \$18 Tomato, spinach & feta \$18		Poached chicken & herb aioli \$60 Ham & brie \$60 Pumpkin, dukkah & goats cheese \$60 Cream cheese and cucumber \$60		
CANAPES (24 pieces per platter)				
Daisies mini sausage rolls \$70 served with Daisies tomato relish (vegetarian available) Gourmet party pies \$70 served with Daisies tomato relish Lamb koftas \$70 served with Daisies kasundi and yogurt Poached local prawns (GF) \$70 served with Daisies siracha aioli		Panko & sesame crumbed chicken goujons \$70 with Japanese mayo and kimchi Thai chicken patties (GF) \$70 with Daisies chilli jam Corn fritters with avocado & cherry tomatoes (GF) \$70 Caramelised onion & goats cheese tarts \$70		
GRAZING BOARD (serves 10 people)				
The perfect grazing board for any event. Three different types of cheeses: blue, soft, and hard, cured meats, pate, dip, olives, water crackers, antipasto vegetables, crostini and seasonal fruit \$150				



SALADS (serves 10 people)

Chicken Caesar salad with grilled chicken, soft boiled eggs, croutons, parmesan cheese & house made Caesar salad dressing \$85 Roasted cauliflower, brown rice, cranberries & pepita seeds (GF) \$75	Chickpea, cucumber & mint with a yoghurt tahini dressing (GF) \$75 Roasted pear, buffalo mozzarella, rocket, celery & asparagus (GF) \$75	
SOMETHING SUBSTANTIAL (serves 10 people)	SIDES (serves 10 people)	
Baked salmon with a fennel, citrus & soft herb salad (GF) - 100g per serve \$150 Slow roasted lamb shoulder with lentils, truss tomatoes & za'atar (GF) - 150g per serve \$150 Smokey barbecue chicken	Oven roasted potatoes with garlic & rosemary (GF) \$35 French green beans with roasted almonds (GF) \$35 Roasted carrots with honey & balsamic (GF) \$35	
with sweet corn & cucumber salsa (GF) - 150g per serve \$150 SOMETHING SWEET		
Mini slices Choc & blueberry brownies (GF) \$3 ea Salted caramel slice (GF) \$3 ea Lemon & coconut slice \$3 ea Muesli slice \$3 each Cup cake box (12 per serve) Chocolate \$48 Red velvet \$48 Vanilla & strawberry \$48	Whole cakes Apple sicilian \$65 Chocolate quinoa (GF) \$65 Carrot cake & cream cheese icing \$65 Orange, almond & poppyseed (GF) \$65 Whole loaves Banana bread (GF) \$40 Coconut bread (GF) \$38 Pumpkin bread (Paleo & GF) \$40	

All of our relishes and condiments are house made.

Vegetarian and gluten free options available, 48 hour notice period required from confirmed order.

ORDERING FORM

First name	Last name
Telephone number	Pick up time
Email address	Date of function
Platters disposable Platters reusable	Hot Cold C
Name of employee	
Price	Paid
Notes	

Speak to us about customising a catering menu for you at info@daisies.net.au



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