



Weekday Catering Menu 2026



BOOKINGS ARE ESSENTIAL

Phone: (03) 9646 6015

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Web: www.auscarts.com.au

50 Salmon Street, Port Melbourne 3207

Hot Finger Food Platters

ASIAN FUSION PLATTER

\$352 Serves 10 / 50 pieces BC

- 10 Peking Duck Crepes
- 10 Mini Rice Paper Rolls
- 10 Sushi
- 10 Mini Banh Mi
- 10 Assorted Bao Buns



AUSCARTS PASTRY WHOLESOME PLATTER

\$302 Serves 10-12 / 50 pieces CC

- 10 signature beef sausage roll w tomato sauce nf
- 10 Mini beef & red wine pie w tomato sauce nf / contains sesame
- 10 Balsamic cherry tomato, olive, feta w bush tomato spice quiche v / nf
- 10 Margherita arancini, tomato sugo, basil, mozzarella & parmesan v / nf
- 10 Bacon, leek & cheddar quiche nf

Hot Finger Food Platters

FAVOURITES PLATTER

Includes dipping sauces \$240 Serves 10 / 40 pieces CC

10 Beef Sausage Rolls w tomato sauce nf

10 Mini Beef & Red Wine Pie

10 Tomato & Goat Cheese Quiche, bush tomato spice v / nf

10 Margherita Arancini , Tomato Sugo, Basil, Mozzarella & Parmesan

THE WHOLESOME BOX

Includes dipping sauces \$300

Serves 10 / 50 pieces BC

10 Arancini V

10 Red Bean Empanadas V

10 Mini Quiches V

10 Sausage Rolls

10 Mini Pies



AUSCARTS WINTER FAVOURITES PLATTER

\$245 Serves 10 / 40 pieces

10 Beef sausage roll w tomato sauce nf

10 Mini Beef & Red Wine Pies w tomato sauce nf / +sesame

10 Cajun Spiced Marinated Grilled Chicken Tenderloin Skewers,
ranch dressing gf / nf

10 Margherita arancini, tomato sugo, basil, mozzarella & parmesan v / nf

Finger Food Platters

GOURMET CHEESE PLATTER

SERVES 10 - 14 BC \$158

A Selection of wafer crackers, grissini, walnuts, cashews, dried apricot, dried figs, dried apple, caper-berries, strawberries, grapes, brie, cheddar, provolone and pecorino. VEG



ANTIPASTO PLATTER

SERVES 10 \$160 CC

Prosciutto, sopressa salami, felino salami, shaved grandmother ham, maffra aged cheddar, six farms brie, bocconcini, provolone, selection of grilled vegetables, hot spanish peppers, caperberries, toolunka creek kalamata olives, pickled baby figs, housaemade sesame hummus, eggplant kasundi, grapes, dried fruits, olive sour dough, tortilla crisp, assorted crackers, toasted almonds, walnuts & pistachios

Finger Food Platters

MIXED BREAD PLATTER

SERVES 10 BC
\$150

A selection of Point Sandwiches, Wraps and Baguettes.

FRUIT PLATTER

SERVES 10 - 14 BC
\$105

Combination of seasonal fruits. GF

DELI ROLLS PLATTER

SERVES 16 BC \$130

A mixture of vegetarian and meat filled rolls on white, multigrain and rye rolls.



DIP PLATTER

SERVES 10 BC
\$90

A selection of crudites, ciabatta bread and crackers with fresh vegetables including cucumber, sweet red pepper, crispy celery and carrot sticks.



Dessert Platters

AUSCARTS CASUAL DESSERT PLATTER

40 PIECES CC

\$160

20 Mini vanilla custard cannoli nf

10 Old fashioned caramel slice nf

10 Chocolate almond & raspberry brownie slice (contains nuts) gf

AUSCARTS STANDARD DESSERT PLATTER

32 PIECES CC

\$140

8 Mini Jam Donuts

8 Mini House Baked Muffins NF – Blueberry Lemon / Orange
Choc Chip / Peach & Apple Crumble

8 Chocolate almond & raspberry brownie
slice gf / +n

8 Old fashioned caramel slice nf



Corporate Catering Breakfast

CLASSIC BREAKFAST

\$28PP / MINIMUM 10
CC

Assorted Toasted Ciabatta
Rolls:

- Scrambled egg, bacon, tomato and cheese
- Toasted Ciabatta - grilled field mushrooms, tomato, cheese

Yoghurt with fruit coulis

House baked sticky date loaf
w caramel cream cheese
frosting

Fresh fruit skewer



THE TRADITIONAL

\$16PP / MINIMUM 10 BC

Mini Muffin

Danish Pastry

Freshly baked mini
croissant with butter and
jam



Corporate Catering Morning/Afternoon Tea

PASTRY PLATTER

\$100

18 PIECES BC

Freshly baked mix of
Danishes, escargots and
chocolate and almond
croissants



Corporate Catering Lunch

Grill'd

TO SHARE SLIDERS:

MIXED 20 SLIDER BOX

\$156.00 / SERVES 10

20 Sliders (A mix of classic, vintage, brie chicken, zen chicken & vegetarian sliders) with Famous Grill'd Chips to share

MIXED 40 SLIDER BOX

\$315.00 / SERVES 20

40 Sliders (A mix of classic, vintage, brie chicken, zen chicken & vegetarian sliders) with Famous Grill'd Chips to share

MIXED 60 SLIDER BOX

\$470.00 / SERVES 30

60 Sliders (A mix of classic, vintage, brie chicken, zen chicken & vegetarian sliders) with Famous Grill'd Chips to share



FAMOUS GRILL'D CHIPS

\$40.00 / SERVES 10

Chips pack
add on only -cannot be ordered
on it's own

Corporate Catering Lunch

PACKS:

GRILLED FISH PACK

\$19.50PP / MINIMUM 8

Fish, chips or brown rice, and slaw salad

*Default to chips if not specified

VEG PACK

\$19.50PP / MINIMUM 8

Southern Fried Cauliflower, chips, and slaw salad

KIDS PACK

\$15.00PP / MINIMUM 8

Choice of:

- Fish Bites (3)
- Calamari Rings (3)
- Chicken Nuggets (4)
- Served with chips and tomato sauce, individually packaged

*Default to fish bites if not specified



Corporate Catering Lunch



BURGER & CHIPS COMBO:

CHEESEBURGER & CHIPS

\$19.00PP / MINIMUM 8

PANKO-CRUMBED FISH BURGER & CHIPS

\$21.00PP / MINIMUM 8

LENTIL BURGER & CHIPS

\$20.00PP / MINIMUM 8



SALAD TRAYS:

GREEK SALAD

\$100.00 / SERVES 10

GARDEN SALAD

\$85.00 / SERVES 10

SLAW SALAD

\$85.00 / SERVES 10

Corporate Catering Lunch



TO SHARE PACKS:

FISH SHARE PACK

\$250.00 / SERVES 10

100g flake, chips, 1 potato cake and 2 calamari rings per person

CHICKEN SHARE PACK

\$185.00 / SERVES 10

120g chicken skewer, chips, 1 dim sim and 1 potato cake per person



CALAMARI TRAYS:

CHARGRILLED CALAMARI

\$100.00 / SERVES 10

SALT & PEPPER CALAMARI

\$100.00 / SERVES 10

Corporate Catering Lunch

DASH OF GOURMET

\$48PP / MINIMUM 10 CC

Gourmet Tortilla Wraps with a Selection of Seasonal Fillings

Assorted Rice Paper Rolls

served with Peanut Sauce

Seasonal Fruit Platter - Sliced for easy handling



WORKING LUNCH B

\$25PP / MINIMUM 10 BC

Freshly Made French Style

Home made Sausage Rolls

Gluten Free Minin Brownies

MIXED BREAD PLATTER

\$150

SERVES 15 BC

A range of Point Sandwiches, Wraps and Baguettes.

WRAP AND ROLL PLATTER

\$140 / SERVES BC

A mixture of 6 wraps and 6 deli rolls

Corporate Catering Lunch



FEED ME

\$35PP / MINIMUM 10 CC

A Selection of Gourmet Wraps & Pointed Sandwiches Hand Rolled Sushi with Soy, Ginger & Wasabi Fresh Fruit Skewer Fresh Hot Food – **Select 3 options below**

- Margherita arancini, tomato sugo, basil, mozzarella & parmesan
- Vegetable Samosa, tamarind chutney vgn / nf
- Beef & red wine pie / Chicken & mushroom pie / Cauliflower, cheese & leek pie

Conference Packages



ESSENTIAL HALF DAY PACKAGE

\$58PP / MINIMUM 20 SERVES CC

On Arrival & available all day

- Freshly brewed fair-trade coffee & assorted tea
- Organic orange juice Seasonal
- whole fruit Morning Tea House
- baked fruit Danish House
- baked assorted mini muffins
- Croissant Champagne ham & tasty cheese
- Croissant Tasty cheese & tomato
- Lunch
- Selection of gourmet tortilla wraps, club finger and pointed sandwiches
- Hand rolled sushi with soy, ginger and wasabi
- Caesar salad of fresh cos lettuce, crispy prosciutto, soft boiled eggs, croutons, shaved grana padano & Caesar dressing

Conference Packages

ESSENTIAL FULL DAY PACKAGE \$72PP / MINIMUM 20 SERVES CC

On Arrival & available all day

Freshly brewed fair-trade coffee & assorted tea

Organic orange juice

Seasonal whole fruit

Morning Tea

House baked fruit Danish

House baked assorted mini muffins

Croissant Champagne ham & tasty cheese

Croissant Tasty cheese & tomato



Lunch

Selection of gourmet tortilla wraps, club finger and pointed sandwiches

Hand rolled sushi with soy, ginger and wasabi

Caesar salad of fresh cos lettuce, crispy prosciutto, soft boiled eggs, croutons, shaved grana padano & Caesar dressing

Afternoon Tea

House baked cakes and slices

Fruit scones served w lemon ricotta and honey

Fresh fruit skewers

DIETARY OPTIONS

GLUTEN FREE PLATTER

\$210 30 PIECES CC

10 Vegetable Pot Pie

10 Seasonal mushroom arancini, vegan aioli gf / vgn / nf

10 Chicken & leek pot pie tomato sauce gf / nf / +sesame

VEGAN PLATTER

\$145 20 PIECES CC

5 Moroccan Sweet Potato Wellington

5 Vegetable Pot Pie

5 Seasonal Mushroom Arancini

5 Mexican Potato & Pea Quesadilla

VEGETARIAN PLATTER

\$175 30 pieces CC

10 Tomato & Goat Cheese Quiche, bush tomato spice v / nf

10 Vegetable Samosa, tamarind chutney vgn / nf

10 Margherita Arancini, tomato sugo, basil, mozzarella & parmesan v / nf



CONFIRMATION OF CATERING: To ensure catering can be supplied, orders should be placed two weeks prior to your event. Catering numbers can only be increased 7 business working days prior to the function. Cancellations or changes will only be accepted 7 business days prior to your function.

CHANGES: Increases in numbers will be accepted up to 48 hours prior to the function. Decreases in numbers and cancellations will be accepted up to 7 working days prior to the function or full charge will be applied. On the day of your event what you have booked for, needs to be paid even if less numbers show up for catering.

WEEKDAY ORDERS: \$15.00 delivery fees apply

WEEKEND ORDERS & SURCHARGES: All orders placed on Saturday and Sunday needs to reach a \$600 minimum. Public Holidays are subject to a 20% surcharge

*This does not apply to Grill'd & Hunky Dory catering

MINIMUM NUMBERS: Please refer to the catering items listed minimum number requirements.

SPECIAL DIETARY NEEDS: All special dietary requirements, need to be made known, at least 72 hours prior to your function. We are able to cater for all dietary requirements, provided we receive sufficient notice.

GST: The prices quoted are inclusive of all applicable GST charges.

Bookings are essential, please call our friendly event staff to book your function at the "ONLY PLACE TO RACE"