



Catering Set Menus

Please refer to extended menu to choose your selections, alternatively you may leave it all to us to choose a selection for you

Set Menus

Option 1 - Express Lunch **\$10.90 PP**

Wholegrain Club Sandwich + Fruit Platter or Sweet Slice

Option 2 - Light Lunch **\$15.60 PP**

Hot Canapé (1 item) + Gourmet Wrap / Pita or Sandwich Option + Fruit Platter or Sweet Slice

Option 3 - Working Lunch **\$18.90 PP**

Hot Canapé (2 items) + Gourmet Salad Box Option + Gourmet Wrap / Pita or Sandwich Option (half per person) + Fruit Platter or Sweet Slice

Option 3 – Low-Carb Lunch (No Bread) **\$19.40 PP**

Hot Canapé (3 items) + Gourmet Salad Box Option + Fruit Platter or Sweet Slice

Lunch – Executive Lunch **\$25.90 pp**

Main course + Bread roll + Mixed Mesclun Salad + Fruit platter + Sweet Slice

The choice of 3 offerings – additional offerings are available

Seared lamb rump, slow oven roast balsamic carrots served with minted yoghurt (GF)

Chargrilled Moroccan chicken thighs w steamed vegetable medley served with Basil Pesto (GF)

Chicken ala King, cooked with mushrooms & red peppers in a cream sauce, citrus infused parsley rice

Grilled Market Fish, sesame soy infused organic wild rice served with harissa hollandaise sauce (GF)

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

*Special dietary requirements can accommodated upon request

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Lunch

Hot Canapés

From the land

- Chorizo wrapped in bacon \$2.90 each
- Haloumi & Chorizo skewers drizzled w herb pesto \$2.90 each
- Lamb Koftas w tzatziki yoghurt dip (GF) \$2.90 each
- Steamed Beef Dimsims w ponzu sauce \$2.90/two pieces
- Moroccan chicken skewers w chipotle aioli (GF) \$2.90 each
- Teriyaki chicken skewers w lime dipping sauce \$2.90 each
- Tandoori chicken skewers w minted yoghurt 2.90 each
- Thai Chicken Satay skewers w peanut sauce (GF) \$2.90 each
- Turkish shish chicken kebab w lemon tahini yoghurt \$2.90 each
- Thai chicken cake w lemongrass dip \$2.90 each
- Cajun crumbed chicken Goujons w spiced apricot sauce \$2.90 / two pieces
- Traditional Falafel w lemon & sumac tahini sauce (V) \$2.90 / two pieces
- Arancini di Riso - pumpkin, mozzarella & parmesan risotto balls (V) \$2.90 each
- Grilled Eggplant Blini with hummus and basil (V) \$2.90 each
- Mini samosas w minted yoghurt (V) -\$2.90/ four pieces
- Mini spring rolls w sweet chilli dip (V) – \$2.90/ four pieces
- Sushi Rolls -assorted filling served with wasabi, ginger & soy sauce \$2.20 each

From the sea

- Crumbed butterflied prawns w honey mustard aioli \$2.90 each
- Blinis w smoked salmon, crème fraiche & dill \$2.90 each
- Lime & garlic prawn skewers w chilli soy dip (GF) \$2.90 each
- Prawn twisters w sweet chilli dip \$2.90 each

Gourmet Wraps and Sandwiches \$8.20

- Soft Seeded Baguette – chicken, avocado, brie & garlic aioli
- Soft Seeded Baguette – chorizo salami w havarti cheese, tomato & aioli
- Soft Seeded Baguette – shaved superior ham & egg mayo
- Tortilla Chicken Wrap – tandoori chicken w minted yoghurt, cucumber, tomato & red onion
- Tortilla Falafel wrap – traditional falafel w deep fried eggplant, roasted red capsicum, gherkins, red onion, tomato and a lemon-tahini sauce (V, DF)
- Pretzel Baguette - chicken B.L.T. with avocado (DF)
- Pretzel Baguette - chicken harissa in sweet chilli relish (DF)
- Turkish Pide – w crispy crumbed chicken, basil, red onion, cheddar, relish & aioli
- Five Grain Sandwich – w roast chicken, avocado, brie & cranberry sauce
- Five Grain Sandwich - w egg, mayo, avocado & wild rocket (V, DF)

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Lunch

Wholegrain Club Sandwich \$6.80 for two large or four small triangles

Roast chicken, avocado & cheddar
Shaved ham, cheddar & tomato
Egg mayo & cucumber (V)

Salad Boxes – Seasonal Selection

Regular \$6.20

Small \$4.20

Heart Starter - chicken, couscous, cherry tomatoes, green onions, kalamata olives, crumbed feta, basil & parsley

Chicken Caesar Salad – signature salad

Chicken Pasta Salad – w corn, celery, roasted pepper, parsley, mayo & pesto

Spring Bulgur Wheat Salad w oven-roasted carrots, dukkah, mint & almond (V,DF)

Quinoa salad w kumara & sweet corn (V,GF,DF)

Raw Kale & Brussels Sprouts w tahini-maple dressing, toast split almonds & parmesan (GF, V)

Vietnamese Summer Roll Salad w prawns or chicken, vermicelli, fresh crunchy vegetables, coriander, mint and shallot dressing (GF, DF)

Grilled Haloumi & Lentil Salad w baby spinach, cherry tomato, beetroot,, lemon vinaigrette (V, GF, NF)

Char grilled Broccoli w confit garlic roast onion, red chilli, roast almond w citrus dressing – signature salad (GF, V DF)

Cumin Roasted Pumpkin Salad w chickpeas, feta, green beans, pinenuts, dates, baby spinach & balsamic vinaigrette (V, GF)

Wild Rice Salad – roasted zucchini, toasted walnuts, parmesan, a twist of lemon and olive oil (V, GF)

Winter Warmer Salad - parsnips roasted in garlic and rosemary w honeyed chestnuts, rocket, baby spinach and a honey mustard dressing (V, GF, DF)

Daily salads may vary, please inquire today for our super food salad of the day and extended salad menu

Vietnamese Summer Rolls

\$8.20 per two large rolls

Made w lettuce, roast chicken, basil, mint, pickled carrot, bean sprout and served with classic Vietnamese dipping sauce (GF, DF)

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Morning & Afternoon Teas

Sweet Bites

Cup cakes - \$4.20 for a large or \$2.50 for a mini – **minimum order of 6**

Freshly Baked Sweet Muffin – \$4.20 for a large or \$2.50 for a mini

Blueberry white chocolate

Plum & cream cheese

Baklava w walnuts, cinnamon & maple syrup

Peach & cream cheese

Banana chocolate chip

Date & orange

Apple & cinnamon

Home Baked Scone \$4.20 for a large or \$2.50 for a mini

served with whipped cream, berry jam & butter

Cheddar & parmesan

Spinach, onion & cheddar cheese

Rocket, onion and parmesan

Date

Sultana

Cranberry and Orange

Filled Croissants \$3.80

Smoked salmon, avocado & tomato

Shaved superior ham, cheddar & tomato

Bacon & scrambled eggs

Chicken, Brie and Cranberry

Mediterranean grilled vegetables (V)

Scrambled Egg and Avocado (V)

Mini Quiches \$3

Olive & feta (V)

Moroccan chicken & apricot

Bacon & egg

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Morning & Afternoon Teas

Hot Savouries

Sausage Roll (cut in three) served w tomato sauce \$3.90 each

Spinach & Feta Roll (cut in three) served w aioli (V) \$3.90 each

Mini Mince Pies \$2.30 each

Pigs in Jackets – **minimum 12 (3 days notice to order)** Home-made Gusstop-style sausage rolls made w cheesy kransky & grain mustard in flaky pastry \$3.50 each

Mini Vege Frittatas \$3.20 each (GF, V)

Home-Baked Sweet Bites & Fresh Seasonal Fruit

Mini Cheesecake Slices - assorted \$3.20 / two mini squares

Classic Anzac Biscuits w almonds & raisins \$3

Fudgy-double Chocolate Cookies \$3

Chocolate Brownies (two mini squares) \$3.20 each

Macadamia & ginger Slice (two mini squares) \$3.20 each

Orange Almond Cakes (GF, DF) \$4.90 each **(3 days notice to order)**

Bliss Balls w raw cacao powder, almond, dates, apricot and chia seeds (GF, DF) \$3.20 each

Mini Danishes - assorted \$2.80 each

Fresh Fruit Platter \$4 per person

Fresh Fruit Skewers served w yoghurt & passionfruit dipping sauce \$3.20 per person

Cakes (Whole 9") includes customized writing

Classic Rich Chocolate Cake-coated in thick chocolate ganache \$50

Classic Carrot Cake-W crushed walnuts & thick cream cheese icing \$50

Banana Cake-Moist & light w fresh bananas topped with chocolate ganache & finished with chocolate flakes \$50

Red Velvet Cake-Delicious flavours of chocolate, topped w vanilla frosting & coated in white chocolate flakes \$60

Orange & Almond Cake- w slow poached oranges and coated in olivani orange icing & toasted split almond (GF, DF) \$75

Other flavours are available on request

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Morning & Afternoon Teas

Cheese Board \$98.90 per platter
Serves 10-15 people

A selection of New Zealand gourmet cheese served with grapes, dried fruit, nuts & artisan crackers & organic homemade heirloom quince jelly of Great Barrier Island

Antipasto Platter \$85 per platter
Serves 10-15 people

A selection of gourmet cured meat, pickles, olives & homemade dips

Vegetable Platter \$59 per platter
Serves 10-15 people

Assorted raw seasonal vegetables, served with olives, artisan crackers and a selection of homemade dips

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Dietary Requirements

Hot Savouries

- Mini Mince Pie (V) \$3
- Mini Vege Frittata (V) \$3
- Sausage Roll served w (GF) tomato sauce \$4

GF Sandwiches

- Roast chicken, avocado & cheddar \$7
- Egg mayo & cucumber (V) \$6

GF Muffin

- Sweet or savoury selection (V) \$4.50

GF Sweet Bites

- Orange & almond Cake - (V) \$4.90 *(3 days notice to order)*
- Bliss Balls - (V, DF) \$2.90
- Mini Danish pastry \$4

ordering guidelines All prices are ex GST. 48-hour notice is recommended for all orders. Same-day orders available on a limited basis. Call for seasonal specialties and consultations. Menu and prices are subject to change. *Before placing your order, please inform us if a person in your party has a food allergy or any specific dietary requirement.* **cancellation policy** Please allow 24 HOURS NOTICE for cancellations. If you cancel the same day, there will be a minimum 25% cancellation fee (depending on the time and volume of your order).

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