

The background of the menu cover is a photograph of a modern cafe interior. In the foreground, there are wooden tables and chairs, some with glassware and small floral arrangements. In the background, there is a counter area with various jars and a person working behind the counter. The overall lighting is warm and inviting. The text is overlaid on this image.

WHITTON

EVELEIGH

CATERING MENU

48 HOURS PRE-ORDER
REQUIRED

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1 Locomotive St, Eveleigh NSW 2015

BREAKFAST - REQUIRE 48H PRE-ORDER

Breakfast Rolls - \$10 PER ROLL

Bacon & egg on Turkish w. choice of BBQ sauce or tomato sauce

Sautéed spinach, tomato avocado + Persian fetta on Turkish

Sautéed spinach, hash brown + tomato on Turkish

Spiced smashed avocado w. Persian feta served open sandwich on sourdough

Morning Sweets

Mixed Muffin \$5 EA

Chocolate Chip Cookie \$6 EA

Almond Crossant \$6 EA

Chocolate Filled Croissant \$6 EA

Individual Serves (Minimum 6 people) - \$13PP

Chia seeds soaked in coconut milk & served w. coconut yoghurt, toasted granola, poached peach + fresh berries

Creamy oat vanilla bean porridge w. sour cherry & raspberry compote + oat crumble

Fruit Platters (Minimum 6 people) - \$8.5PP

Seasonal fruit plates served w. greek yoghurt



LUNCH - REQUIRE 48H PRE-ORDER

BURGERS & SLIDERS (Minimum 8)

Fried Buttermilk Chicken Burger - \$20 EA

w. pickled fennel & chilli, cabbage slaw + chipotle & lime mayo

Grilled Lamb Burger - \$20 EA

w. spiced eggplant chutney, herb yoghurt, iceberg lettuce + fresh tomato

Pulled Lamb Slider - \$18 EA

Slow cooked lamb w. pickles & chipotle mayo served on a bite size slider bun

WRAPS & SANDWICHES (Minimum 8 people) - \$13pp

Select up to three fillings served in a combination of wraps & sandwiches

Braised lamb, rocket, pickled cabbage + herb yogurt

Pork belly, cabbage slaw, pickled chilli + chipotle mayo

Slow cooked OX cheek, roasted mushrooms, pesto + spinach

Crispy fried chicken, iceberg, tomato, pickled cucumber + aioli

Roasted potato, romesco, rocket, feta + avocado

Roasted winter veg + eggplant chutney

Hallumi, cabbage slaw, roasted eggplant + romesco sauce



LUNCH - REQUIRE 48H PRE-ORDER

SALADS (Minimum 8 people per selection)

Potato, corn, roasted capsicum, coriander + chipotle mayo \$10 pp

Roasted pumpkin, feta, spinach, chickpeas + croutons \$10 pp

Farro, pistachios, red radish, cherry tomatoes, fresh herbs + parmesan \$9 pp

Traditional Ceasar salad \$10pp

Traditional Greek salad \$9 pp

Quinoa, spinach, rocket, fresh herbs, peas + roasted eggplant \$9 pp

ANTIPASTO

Antipasto platter w. aged cured meats, olives, bread (serves 6 -7) \$95EA

Hummus platter w. eggplant chutney + house pickles served w. homemade sourdough flat bread (serves 8-10) \$50 EA

WOODEN PLATTER HIRE \$10 EA

