



THE JUNCTION

AT GRIFFITH

CATERING MENU
2023



07 5571 5711



THEUNIJUNCTION@GMAIL.COM



THEJUNCTIONATGRIFFITH



BEVERAGES

TEA AND COFFEE

ROBERT TIMMS COFFEE BAGS & ASSORTED MADURA TEAS

Minimum 10 people

Served with biodegradable cups:

- Single Service // \$3 pp
- All day, 3 services // \$6 pp

Served with crockery:

- Single service // \$3.5 pp
- All day, 3 services // \$7 pp

FILTERED PARADOX COFFEE & ASSORTED CHAI TEAS

Minimum 20 people

Served with disposable cups

- Single Service // \$3.5 pp
- All day, 3 services // \$7 pp

Served with crockery:

- Single Service // \$4 pp
- All day, 3 services // \$8 pp

1L FRESH JUICE // \$7.5

Orange

Berry

Tropical

Green supreme

CRYSTELLA WATER

Sparkling 1L bottle // \$5

Still 1L bottle // \$4

INDIVIDUAL BOTTLED BEVERAGES

• WATER

600 ml still water // \$2.5

500 ml sparkling water // \$3

• COCA COLA SOFT DRINKS

375ml cans // \$3

390ml Bottle // \$3.5

600ml Bottle // \$4

• EMMA AND TOMS JUICE // \$4

• HRVST COLD PRESSED JUICES // \$5

• LO BROS KOMBUCHA // 4.5



BREAKFAST, MORNING TEA, AFTERNOON TEA

ITEM COST \$3.5EACH

Minimum order 10 of each item

SWEET OPTIONS

/ FRUIT SALAD

/ BREAKFAST CUPS mixed selection of fruit cups, yoghurt & granola with compote,
Coconut Chia cups with mango compote & nut mix (gf, vg),

overnight oat cup with berry compote

/ SWEET CROISSANTS selection of chocolate drizzle with Oreo crumb,
raspberry jam with white chocolate drizzle

/ MIXED FRUIT DANISH

/ BANANA BREAD (df) served with a side of cinnamon maple butter

/ SWEET MUFFINS select two flavours: chocolate chip, raspberry & white
chocolate, apple & cinnamon, blueberry & white chocolate

/ COOKIES mixed selection of Almond & salted caramel chocolate,
raspberry & white chocolate, Nutella & white chocolate

/ VEGAN CINNAMON DONUT BALLS filled with Jam or
coconut caramel

/ CAKES & TARTS select three: chocolate caramel brownie, orange & almond cake (gf/df),

Portuguese custard tart, passionfruit polenta cake (gf),
strawberry tart, citrus tart, banoffee tart, chocolate caramel tart

/ RAW BREAKFAST BAR (gf/vg)

/ RAW CACAO BAR (gf/vg)

/ PROTEIN BALLS (gf/vg)

ADDITIONAL DIETARY OPTIONS

No minimum order

/ BANANA & WALNUT BREAD \$6 / PEAR & RASPBERRY BREAD (gf) \$6

/ VEGAN CHOCOLATE MUDCAKE \$8 / RASPBERRY CHOC BROWNIE (gf) \$5.5

/ VEGAN BERRY LEMON CHEESECAKE (gf/vegan) \$6

gf - gluten free df - dairy free v - vegetarian vg - vegan



BREAKFAST, MORNING TEA, AFTERNOON TEA

Minimum order 10 of each item

ITEM COST \$3.5EACH

SAVOURY OPTIONS

/ BREAKFAST WRAPS

Bacon, scrambled egg, cheese, spinach & tomato chutney

Scrambled egg, Haloumi, avocado, cheese & tomato chutney (v)

/ FILLED CROISSANTS: Ham & cheese OR spinach, onion & feta (v)

/ SAVOURY MUFFIN select; pumpkin, spinach & feta (v) OR Ham, cheese & tomato chutney

/ SCONES select; plain with jam and cream OR cheese & rosemary

/ PIES & ROLLS mixed selection: Pork roll, spinach & ricotta roll (v)

Beef & red wine gravy pie

/ VEGETARIAN ARANCINI (v/gf)

/ FRITTATA (gf) seasonal vegetarian

/ QUICHE: select seasonal vegetarian; smoked Salmon & brie OR Chicken & mushroom

/ TRIANGLE SANDWICHES select two per serve (see next page)

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LUNCH OPTIONS

Minimum order 10

TRIANGLE SANDWICHES // \$6.5each

cut into four pieces, maximum 3 fillings per order

Mixture of whole meal and white bread

- / Chicken & Waldorf mayo, lettuce & pickled onion*
- / Beef, pickled mustard, lettuce, tomato and cheese*
- / Smoked salmon, spinach and lemon, dill & caper cream cheese*
- / Avocado, Pico de Gallo, charred corn, pickled onion & spinach (v)*
- / Ham, cheese & tomato*
- / Curried egg and rocket (v)*
- / Turkey, cheese, cranberry aioli & spinach*

WRAPS // \$7.5each

cut into two pieces, maximum 3 fillings per order

/ Karaage chicken and slaw

/ Tofu, grilled Mediterranean vegetables, spinach, Romesco & napoli (vg)

/ Chicken Caesar salad

/ Pulled Pork with Mexican salsa, spinach, chutney & chipotle mayo

BAGUETTES // \$9 each

cut into three pieces, maximum 3 fillings per order

/ Chicken, Waldorf mayo, toasted Hazelnuts, spinach, cheese, pickled onion

*/ Crispy tofu, falafel, hummus, Dukkha, pickled carrot & daikon,
spinach & sweet chili (vg)*

/ Ham, cheese, tomato chutney, spinach & tomato

/ Pulled pork, tomato chutney, slaw

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SIDE SALAD // \$4pp

- / Roasted vegetables with crispy tofu, spinach & fresh herb dressing (vg/gf)
- / Green power with broccoli, beans, spinach & fresh herb dressing (vg/gf)
- / Chickpea, cauliflower, pumpkin with tikka masala dressing (vg/gf)
- / Couscous with Moroccan seven vegetables (vg)
- / Quinoa tabbouleh (vg/gf)
- / Pesto pasta salad with roast pumpkin, zucchini, feta and rocket (v)
- / Caesar salad with bacon, egg, croutons & parmesan cheese
- / Potato, beetroot, spinach, egg, pickles, baby capers & Russian dressing (v/gf)

ADD DESSERT // \$3.5 PP

- FRUIT SALAD
- CHOCOLATE CARAMEL BROWNIE
- STRAWBERRY TART
- CITRUS TART
- PASSIONFRUIT POLENTA CAKE (gf)
- CHOCOLATE CARAMEL TART
- ORANGE & ALMOND CAKE (gf & df)
- PORTUGESE CUSTARD TART
- ROCKY ROAD
- BANOFFEE TART

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COLD GRAZING

Minimum order 15

OPTION 1 : ONE MAIN, TWO SALADS // \$16 pp

OPTION 2: TWO MAINS, TWO SALADS // \$20 pp

Served with toasted Turkish bread and dips

MAINS

/ Greek style slow cooked Lamb

/ Hot smoked Salmon with capers & dill cream cheese

/ Cajun Chicken thigh & drumsticks with lime sour cream

/ Ham off the bone with maple glaze

/ Deli meat selection: Prosciutto, salami, pastrami, turkey

/ Tofu rice paper rolls (vg/gf)

/ Vegetarian quiche (v)

SALADS

/ Roast vegetables with crispy tofu, spinach & fresh herb dressing (vg/gf)

/ Green power with broccoli, beans, spinach & fresh herb dressing (vg/gf)

/ Chickpea, cauliflower, pumpkin with tikka masala dressing (vg/gf)

/ Couscous with Moroccan seven vegetables (vg)

/ Quinoa tabbouleh (vg/gf)

/ Caesar salad with Bacon, egg, croutons, parmesan cheese

/ Potato, beetroot, spinach, egg, pickles, baby capers & Russian dressing (v/gf)

ADD DESSERT // \$3.5 PP

- FRUIT SALAD
- CHOCOLATE CARMEL BROWNIE
- STRAWBERRY TART
- CITRUS TART
- BANOFFEE TART
- CHOCOLATE TART
- ORANGE & ALMOND CAKE (gf & df)
- ROCKY ROAD
- PORTUGESE CUSTARD TART



HOT GRAZING

Minimum order 15

ONE CHOICE // \$18 pp

TWO CHOICE // \$26 pp

OPTIONS

/ Butter Chicken served with rice, cauliflower, and Dahl

/ Beef Lasagne served with Caesar salad and garlic bread

/ Gnocchi with mushroom, spinach, truffle oil, and a rocket, pear & Parmesan cheese salad

/ Combination Chicken fried rice served with spring rolls and a Asian Wombok salad

/ Thai yellow curry with Kaffir lime served with rice and Thai salad

/ Roast beef with mushroom sauce, roasted potato and vegetables

/ Roast Pork with roasted potato and vegetables, served with apple gravy

/ Slow cooked Lamb with mash potato, peas, and mint gravy

/ Pesto roasted Chicken with garlic potatoes, green beans, and confit garlic sauce

/ Braised Beef with red wine jus, roasted vegetables, and garlic herb mashed potatoes

/ Cajun spiced Salmon with quinoa, grilled zucchini, tomato and mint yoghurt

/ Baked Hoki with herbs, Beurre blanc sauce, roasted chat potatoes and broccoli

All options served with dinner roll & butter

Vegetarian and vegan options available on request

ADD DESSERT // \$3.5 PP

- FRUIT SALAD
- CHOCOLATE CARAMEL BROWNIE
- STRAWBERRY TART
- CITRUS TART
- BANOFFEE TART
- CHOCOLATE CARAMEL TART
- ORANGE & ALMOND CAKE (gf & df)
- PASSIONFRUIT POLENT CAKE (gf)
- ROCKY ROAD
- PORTUGESE CUSTARD TART



MAKE YOUR OWN BURGER

Minimum order 30 // \$15 pp

// SELECTION OF PATTIES:

Beef

Butter milk chicken

Vegetarian (vg)

// ACCOMPANIED WITH

Milk bun

Lettuce

Tomato

Cheese

Pickled Onion

Potato crisps

// SELECTION OF CONDIMENTS

Aioli, Tomato chutney, Butter chicken mayo, Sweet chilli, Tomato sauce

PIZZA

//\$15 Each

/ MARGHERITA

With pizza sauce, mozzarella and basil (v)

/ PEPPERONI

With pizza sauce and mozzarella

/ PESTO CHICKEN

With pizza sauce, rocket, olives and mozzarella

/ PUMPKIN

With pizza sauce, brie, onion jam and rocket (v)



PLATTERS

SEASONAL FRUIT PLATTER // sml \$50 lrg \$80

Small serves 10-15 people, Large serves 20-30 people

BREAD AND DIPS PLATER \$40 Serves 15-20 people

Selection of bread with dips, Dukkha, & Balsamic oil

HEALTHY PLATTER (vg/gf) // \$50 Serves 5 people

Crudités with hummus, protein balls, raw desserts, fruit skewers & chia cups

ASIAN PLATTER // \$130 Serves 10-15 people

Karaage Chicken with kewpi mayo & pickled ginger, vegetarian spring rolls, steamed Chicken, dumplings, prawn gyoza, coconut Prawn rice paper rolls

INDIAN PLATTER // \$120 Serves 10-15 people

Pakora, Butter chicken drumsticks, coconut prawns with southern Indian sauce, vegetarian samosa, vegetarian wontons, yoghurt dip, mango & paw paw chutney

VIETNAMESE PLATTER // \$120 Serves 10-15 people

Pork Bahn Mi, caramelised Pork bites with cucumber, Vietnamese vegetarian quiche (df), Hoisin Chicken pancakes

VEGAN PLATTER // \$ 80 Serves 5-8 people

Tofu rice paper rolls, Pakora, steamed Shitake mushroom dumplings, Mediterranean vegetables served with toasted bread & dips

ANTIPASTO PLATTER // \$130 Serves 15-20 people

Cured meats, olives, pickles, dried fruit, cheese, balsamic onions, roasted vegetables, bread & dips, crackers

CHEESE PLATTER // \$120 Serves 15-20 people

Selection of three cheeses with crackers, quince paste, strawberries & grapes

DESSERT PLATTER // \$50 14 pieces

select three varieties:

Chocolate caramel brownie, Strawberry tart, Banoffee tart, Chocolate caramel tart, orange & almond cake (gf), Portuguese custard tarts, citrus tarts, rocky road, passionfruit polenta cake (gf)

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CANAPES

Minimum order 20 per item

COLD SELECTION \$3.5each

- / Roasted mixed mushroom on croute with salsa Verde (vg)
- / Goats cheese tart with beetroot & balsamic vinegar (v)
- / Beef on croute with chimichurri
- / Salmon Sashimi served with wasabi and soy sauce (*Additional \$1.5*)
- / Chicken finger sandwiches with waldorf mayo & lettuce
 - / Quiche
 - *Ham, cheese & tomato chutney*
 - *Smoked Salmon & asparagus*
 - *Spinach & feta (v)*
 - *Seasonal roasted vegetables (v)*

HOT SELECTION \$3.5each

- / Chicken & mushroom pie
- / Beef Bolognese cottage pie
- / Vietnamese caramelised Pork belly bite with pickled cucumber
 - / Mushroom & truffle arancini (gf)
 - / Salt & pepper Squid with lime aioli (gf)
 - / Satay Chicken skewers (gf)
 - / Pakora with fruit chutney (gf/vegan)
- / Karaage Chicken with Kewpie mayo & pickled ginger
 - / Thai fish cake with apple slaw
- / Falafel with pickled carrot & daikon salad (vegan/gf)



SUBSTANTIAL CANAPES // \$5 each

Minimum order 20 per item

- / Pork Bahn Mi with Hoisin sauce, pate, cucumber, pickled carrot & daikon, coriander, crispy shallots, and garlic chips
- / Tofu Bahn Mi with Hoisin sauce, cucumber, pickled carrot & daikon, coriander, crispy shallots, and garlic chips (vg)
- / Beef slider with spinach, tomato, cheese pickled onion, aioli, tomato chutney
- / Vegetarian slider with falafel, spinach, tomato, cheese pickled onion, aioli & tomato chutney *vegan available on request*
- / Fish & chips with tartar sauce & lemon
- / Poke bowl with radish, wakame, pickled onion edamame, kewpie mayo, and teriyaki sauce with a choice of:
 - *Chicken*
 - *Tofu (vg)*
 - *Smoked Salmon*

More options available on request

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