



KINFOLK



THE ALL DAY AFFAIR

ONE MORNING TEA ITEM
OR SAVOURY SMOKO

HOT OR COLD LUNCH ITEM
W SALAD & TREAT

ONE AFTERNOON TEA ITEM

& ALL DAY COFFEE AND TEA STATON
WITH ONE HOUSE MADE COLD DRINK

\$42 PER PAX

P A C K A G E S



HALF DAY DEAL

ONE MORNING TEA ITEM
OR SAVOURY SMOKO

HOT OR COLD LUNCH ITEM
W SALAD & TREAT

& ALL DAY COFFEE AND TEA STATON
WITH ONE HOUSE MADE COLD DRINK

\$35 PER PAX

OPTIONAL ADDITIONAL GRAZING
BOARDS TO FINISH

M / T E A

ASSORTED CUSTARD DANISHES

RASPBERRY, BLACKBERRY, BLUEBERRY

MINI BABKA LOAF

DARK CHOCOLATE & CINAMMON BRIOCHE LOAF

BOMBOLONE

CUSTARD FILLED DONUTS

CROISSANTS

CHOCOLATE & PLAIN

ASSORTED SWEET MUFFINS

BLUEBERRY, RASPBERRY, CHOC CHIP

GRANOLA CUPS

W ORGANIC YOGHURT & FRUITS GF

GRANOLA BARS

SEEDED & NUTTY GF VEGAN OPTIONAL

FRUIT SALAD

W LEMON MYRTLE & YOGHURT GF DF OPTIONAL





LUNCH

H O T

MINIMUM 15 PAX

VEGAN ROOT VEGETABLE CURRY

SERVED COMMUNALLY IN URNS

W BROWN RICE & OPTIONAL RAITA GF DF

CHEF'S DAILY VEGAN SOUP

SERVED COMMUNALLY IN URNS

W OPTION OF SOURDOUGH ROLLS & BUTTER GF DF

ASSORTED PIES

TENDER BEEF & CHEESE PIE

VEGAN CHILLI CON CARNE PIE

FREE RANGE PORK & FENNEL ROLLS

SERVED W TOMATO SAUCE

PAIR WITH SALAD

DETERMINED BY SEASONALITY & CHEF GF & VEGAN VARIABLE



LUNCH

C O L D

ASSORTMENT OF SOURDOUGH BAGUETTES SUCH AS
POACHED CHICKEN, SRIRACHA, CARROT & SESAME DF VARIABLE
SAUTEED GARDEN VEG & SOFT CHEESE VEGAN OPTIONAL
CURED PORK, COS LETTUCE & MAYONNAISE

KINFOLK FRITTATA
FREE RANGE EGG, ROASTED VEG & CHEESES V
MINIMUM 10 PAX

GF PROTEIN SALAD BOWL
BABY LEAVES, PROTEIN & VEG (DIETARIES ONLY)
VEGETARIAN AND VEGAN OPTIONAL



A / T E A

ASSORTED BAKED CAKES

SUCH AS FIG & GINGER

PASSIONFRUIT & BUTTERMILK TARTS

WHITE CHOCOLATE CHEESECAKE

PASSIONFRUIT & POPPYSEED GF OPTIONAL

SANDWICH COOKIES

GLUTEN FREE BROWNIE COOKIES

WITH BUTTERCREAM FILLING GF

CACAO TRUFFLES

VEGEN RAW TRUFFLES IN ASSORTED FLAVOURS GF VEGAN

GRANOLA BARS

SEEDED & NUTTY GF VEGAN OPTIONAL

ASSORTED TARTS

SUCH AS WALNUT MAPLE,

LEMON BUTTERMILK, MIXED BERRY FRANGIPANI

GINGER BREAD LOAF

MADE WITH FREE RANGE EGGS, TREACLE & SPICES

SAVOURY SMOKO

SAUSAGE ROLLS

FREE RANGE PORK & FENNEL PARTY SIZED

SAUSAGE ROLLS W TOMATO SAUCE

SAVOURY CROISSANTS

W LEG HAM + MANCHEGO CHEESE



DRINKS



SEASONAL MIXED JUICES

SUCH AS CELERY APPLE & CUCUMBER
ORANGE, PINAPPLE & PASSIONFRUIT
APPLE, STRAWBERRY, LEMON & MINT
GINGER NINJA W CARROT & TURMERIC

COLD BARISTA BEVERAGES

ASSORTED COLD BREW & ICED LATTE

HOUSEMADE FRUIT SODAS

WHITE PEACH & RASPBERRY
PEAR & GINGER
ORANGE & LIME

ALL DAY COFFEE & TEA STATION

WITH HOT WATER URN,
MÖRK CHOCOLATE,
SOY & ST DAVID DAIRY



U P G R A D E
T O
**B A T C H
B R E W**

**STYLISH AIRPOTS OF SPECIALTY COFFEE AND TEA
WHICH STAY HOT FOR 12+ HOURS WHILST
KEEPING YOUR GUESTS ATTENTIVE & ALERT.
EACH AIRPOT SERVES 20 CUPS.**

ROTATIONAL SINGLE ORIGIN 50
BY MELBOURNE ROASTERS SUCH AS
RUMBLE, SMALL BATCH & STREAT.
SERVICED WITH ST DAVID DAIRY & SOY

ORGANIC HERBAL TEAS 50
SUCH AS ORGANIC PEPPERMINT
LAVENDAR & LIQUORICE
ROSEHIP, HIBISCUS & ROOIBOS W CHILLI
LEMONGRASS, GINGER, TURMERIC & LEMON MYRTLE

A D D I T I O N A L G R A Z I N G O P T I O N S

FROMAGE & CHARCUTERIE BOARDS

CHEESE, FRUITS, ORGANIC SOURDOUGH, FRESH,
MARINADED AND PICKLED VEG WITH CURED MEATS
FOUR VARIABLE BOARDS AVAILABLE 250 | 500

CRUDITE + DIPS BOARD

HOUSE MADE DIPS, VEGETABLE CRUDITE
CHEESE & STONEGROUND CRACKERS 75

SEASONAL FRUIT PLATTERS

OR WHOLE FRUIT BOWLS 50

VEGAN RAW TRUFFLE BOARDS 50

SALTED CARAMEL, ORANGE & PISTACHIO,
TAHINI, HAZELNUT BUTTER & MORE 50 GF





KNOCK OFF DRINKS



TOAST YOUR TEAM AND CELEBRATE THE END OF A
SUCCESSFUL EVENT WITH A CHEEKY DRINK.

KINFOLK POP UP BARS ARE STAFFED BY PROFESSIONAL
BARTENDERS AND STOCKED WITH THE BEST BEER, WINE
AND CIDER VICTORIA HAS TO OFFER.

TERMS & CONDITIONS

OUR CHEFS AND EVENT FACILITORS REQUIRE
4 DAYS' NOTICE TO FINALIZE CATERING.

STANDARD CATERING PACKAGES AVAILABLE
BETWEEN 7 - 3, MONDAY TO FRIDAY.

MINIMUM SPEND OF \$100 WEEKDAYS.
WEEKENDS INCUR A 15% SURCHARGE &
MINIMUM SPEND OF \$1000.
PRICES ARE GST EXCLUSIVE

ALL CATERING, EXCEPT DIETARIES, IS
PLATED COMMUNALLY AND ACCOMPANIED
BY BIODEGRADABLE CUPS, PLATES AND
CUTLERY. COURSES ARE PREPARED FRESH
AND DELIVERED DIRECTLY TO THE EVENT
SPACE WITHIN THE HALF HOUR PRIOR TO
YOUR NOMINATED BREAK TIME.

OUR TEAM IS ALWAYS HAPPY TO DISCUSS
HOW WE CAN CUSTOMIZE OUR PACKAGES
TO SUIT YOUR OCCASION.

CATERING@KINFOLK.ORG.AU
03 9620 7799





**SOCIAL
ENTERPRISE?**

**100% OF THE DISTRIBUTABLE PROFIT FROM YOUR CATERING PACKAGE
GOES TO AUSTRALIAN CHARITIES.**

**MEANWHILE, KINFOLK'S CATERING OPERATIONS ARE USED TO TRAIN AND
EMPOWER INDIVIDUALS FROM CHALLENGED CIRCUMSTANCES.**