



KINFOLK



UPGRADE
YOUR LUNCH
TO OUR VIP
BANQUET
SPREAD FOR
+\$22



THE ALL DAY AFFAIR

ONE MORNING TEA OR
SAVOURY SMOKO ITEM

HOT OR COLD LUNCH ITEM
W SALAD & VEGAN TRUFFLE OR
SANDWICH COOKIE

ONE AFTERNOON TEA ITEM

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

\$42 PER PAX

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HALF DAY DEAL

ONE MORNING TEA, AFTERNOON TEA
OR SAVOURY SMOKO ITEM

HOT OR COLD LUNCH ITEM
W SALAD & VEGAN TRUFFLE OR
SANDWICH COOKIE

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

\$35 PER PAX

OPTIONAL CHEESE, CHARCUTERIE & FRUIT
GRAZING BOARDS TO FINISH

**VIP
EXECUTIVE
LUNCH**



**A SUMPTUOUS SPREAD TO BE SHARED,
FEATURING VICTORIAN CHEESES, LOCAL MEATS,
HEARTY EXECUTIVE SALADS ACCOMPANIED BY RUSTIC
SOURDOUGH, URNS OF COLD PRESSED JUICE &
ARTISINAL VEGAN RAW TRUFFLES & TREATS**

MINIMUM 20 PAX

M / T E A

ASSORTED CUSTARD DANISHES

RASPBERRY, BLACKBERRY, BLUEBERRY

VEGAN RAW BARS

MADE W NUTS, SEEDS & FRUITS

CROISSANTS

CHOCOLATE, ALMOND & PLAIN

ASSORTED SWEET MUFFINS

BLUEBERRY, RASPBERRY, CHOC CHIP

GRANOLA CUPS

W COCONUT YOGHURT & FRUITS GF VEGAN

GRANOLA BARS

SEEDED & NUTTY GF VEGAN

FRUIT SALAD

W LEMON MYRTLE & COCONUT YOGHURT GF VEGAN





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

GF PROTEIN SALAD BOWL

BABY LEAVES, PROTEIN & VEG (DIETARIES ONLY)

VEGETARIAN AND VEGAN OPTIONAL



LUNCH

HOT

MINIMUM 15 PAX

VEGAN ROOT VEGETABLE CURRY

SERVED COMMUNALLY IN URNS

W BROWN RICE GF VEGAN

CHEF'S DAILY VEGAN SOUP

SERVED COMMUNALLY IN URNS

W OPTION OF SOURDOUGH ROLLS & BUTTER GF DF

PASTRIES

FREE RANGE PORK & FENNEL ROLLS

SERVED W TOMATO SAUCE

PAIR WITH A TRADITIONAL CAFE SALAD

DETERMINED BY SEASONALITY & CHEF GF & VEGAN VARIABLE

FEASTING SALADS

CHIPOTLE CHICKEN

W ROAST DESIREE POTATO, CHERRY TOMATO,
CAPERS, COS LETTUCE & RADISH

KINFOLK 'CAESAR'

W BACON, AVOCADO, EGG, MEREDITH FETTA, POTATO,
ROQUETTE, MAYONNAISE & SMOKED PAPRIKA

ORECHIETTE & BROCCOLI PESTO

W SUN DRIED TOMATO, BABY CARROT & RICOTTA SALATA

MEXICAN SALAD

W BLACK BEANS, CAPSICUM, CORN, TOMATO,
RED CHILLI, CORIANDER, GUACAMOLE & CORN CHIPS

MINIMUM 16 PAX





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

VEGAN RAW BARS

MADE W NUTS, SEEDS & FRUITS GF VEGAN

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



ADDITIONAL GRAZING OPTIONS

CHEESE & CHARCUTERIE BOARDS

W CHEESE, FRUITS, ORGANIC SOURDOUGH, ANTIPASTO,
FRESH FRUITS, CURED MEATS, HOUSEMADE DIPS & PICKLED
VEGETABLES. FOUR VARIABLE BOARDS AVAILABLE 250 | 500

CRUDITE + DIPS BOARD

HOUSE MADE DIPS, VEGETABLE CRUDITE
CHEESE & STONEGROUND CRACKERS 80 | 160

SEASONAL FRUIT PLATTERS

OR WHOLE FRUIT BOWLS 50

VEGAN RAW TRUFFLE BOARDS 50

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



DRINKS



COLD PRESSED JUICES

ORANGE AND OR APPLE

COLD BARISTA BEVERAGES

ASSORTED COLD BREW & ICED LATTES

COCONUT WATER

HOUSEMADE FRUIT SODAS

NAKED COLA

GINGER ALE

LEMONADE

RUBY GRAPEFRUIT

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

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

ORGANIC HERBAL TEAS

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



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.

FREE POURING PACKAGE

1 HOUR \$27 PER PERSON

2 HOURS \$32 PER PERSON

3 HOURS \$37 PER PERSON

4 HOURS \$42 PER PERSON

5 HOURS \$49 PER PERSON

SAMPLE MENU

MINIMUM PACKAGE OF 30 GUESTS WITH

FULL BAR OPTIONS



Our team is always happy to discuss custom beverage menus, including **spirit bars, house cocktails, on consumption packages** or something simple like a **quick round of knock off beers** or **celebratory bubbly.**



**Ready to start your
catering enquiry?**

**Start the conversation by
filling in [this quick enquiry
form](#) or call the office on
03 9620 7799 to discuss
your ideas.**

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



A photograph of three people standing in front of a cafe. On the left is a young woman with brown hair, wearing a grey sweater and a dark apron. In the center is a man with glasses and a beard, wearing a white patterned short-sleeved shirt and a dark apron. On the right is a young woman with dark hair, wearing a blue t-shirt. They are all smiling. The background shows the entrance of a cafe with large windows and a dark wooden exterior. The word 'kinfolk' is visible in reverse on the window. The text 'SOCIAL ENTERPRISE?' is overlaid in large, bold, yellow capital letters.

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.**