



CATERING MENU

WWW.NATIVEFOODWAYS.COM.AU / / HEY@NATIVEFOODWAYS.COM.AU



Native Foodways would love to cater for your next breakfast, lunch, dinner or special event.

Get in touch through our website or via email at hey@nativefoodways.com.au

We specialise in native foods from Country. Native foods are Indigenous foods. Aboriginal and Torres Strait Islander foods. Wiradjuri, Dharawal, Bundjalung, Kulin, and Noongar foods (among many other First Nations).

Native foods only exist because the First Peoples of Australia looked after them. Cultivated them. Farmed them. First Peoples evolved in symbiosis with native foods since the first sunrise. Let's honour the ancestors. Let's enjoy these incredibly healthy, tasty, and meaningful foods.

Before you start:

- Minimum order is \$300.
- Delivery fees may apply.
- Minimum order of 10 units per item.
- Prices do not include GST.
- All our packaging is recyclable or biodegradable.
- Cancellations within five business days of the event will result in a fee equivalent to the full invoice cost.
- v= Vegetarian, vg = Vegan, gf = Gluten Free, df = Dairy Free



QUICK AND EASY SHARED AND INDIVIDUAL BOXES

Morning Tea or Afternoon Tea Shared Box

- Sweet Native Nawis* x (\$90) * A Nawi is a pastry canoe.
 - Aniseed Myrtle, Macapane (macadamia cream), and Blueberries (v)
 - Lemon Myrtle, Macapane and Strawberry (v)
- Savoury Native Nawis x 10 (\$90)
 - Native Thyme, Caramelised Onion, and Feta (v)
 - Saltbush and Potato (v)
- Native Muffins x 10 (\$80)
 - Wattleseed or Lemon Myrtle and Berries (v)
- Native Granola and Yogurt x 10 (\$90)
 - Native Granola on Double Strained Yogurt with Native Fruit Sprinkles (v)

Morning Tea or Afternoon Tea Individual Box (\$18 per person)

- Sweet or Savoury Nawi or Muffin (v)
- Native Muesli and Yogurt (v)
- Option to add Hot and/or Cold Drinks for extra \$5 to \$8. (vg, gf, df)

Lunch Shared Box

- Bush Tomato, Ham, and Cheese Sandwich on AP Bread x 10 (\$90)
- Lemon Myrtle, Salmon, Rocket, Fresh Cream Sandwich on AP Bread x 10 (\$90)
- Saltbush Slaw and Mayo Sandwich on AP Bread x 10 (\$90) (v)
- Kangaroo and Chili Slider Pie x 10 (\$80)
- Lemon Myrtle Chicken Slider Pie x 10 (\$80)
- Saltbush and Beef Slider Pie x 10 (\$80)
- Saltbush and Lentil Slider Pie x 10 (\$80)
- Saltbush, Cauliflower, and Cheese Slider Pie x 10 (\$80)
- Saltbush Wild Boar Slider Sausage Roll x 10 (\$80)

Lunch Individual Box (\$27 per person // \$34 with Native Drink)

- Native Sandwich or Native Pie or Native Sausage Roll (from selection above)
- Sweet or Savoury Nawi or Muffin (from selection above)
- Native Granola with Yogurt or Native Nut Bar with Fresh Seasonal Fruit
- Optional Native Drink: Sparkling Rainforest Plum, Sparkling Lemon Myrtle, Native Ginger Beer, Native Spring Water from Arnhem Land, Coconut Water



MORNING AND AFTERNOON TEA

We make pastries, breads, muffins, cookies, cakes, muesli, nuts, and fruits. We use an array of native ingredients depending on availability. Here are some examples of our menu, subject to availability.

Hot, Warm, and Cold Food (min 10 items per order)

- Sweet Nawi* - Mix of native flavours and berries (\$9) (v)
- Savoury Nawi - Mix of native flavours with herbs, meats, cheeses (\$9) (v)
- Native Granola with Double Strained Yogurt Native Fruit Sprinkles (\$9) (v)
- Wattleseed Muffin or Lemon Myrtle and Berry Muffin (\$8) (v)
- Macadamia and Banana Bread Muffin (\$8) (v)
- Ancient and/or Native Grain Bread and Butter (\$9.5) (v)
- Ancient and/or Native Grain Bread with Kakadu Plum Jam (\$9.5) (v, df)
- Lemon Myrtle Nut Bar or Wattleseed Nut Bar (\$5) (vg, df)
- Macadamia Nuts (50 grams) (\$7) (vg, gf, df)
- Fresh Seasonal Fruits with Native Fruit Infused Yoghourt Dipping Cup (\$8) (v)

Hot Drinks (\$5 per person)

- Selection of Mecca Coffee Bags.
- Selection of native loose-leaf teas.
 - Single Origin - Lemon Myrtle, Anise Myrtle, Cinnamon Myrtle, Strawberry Gum.
 - Tea Mixes - Native Mint and Tyrant Ant, Strawberry Gum and Elderflower, Finger Lime and Native Mint, Three Native Lemon (Myrtle, Grass, Verbena)
- Selection of Native Powders
 - Including Wattleseed, Native Mushrooms. We also provide Cacao for mixing with these delicious native powders.

Cold Drinks (\$5 - \$8 per person)

- Sparkling Rainforest Plum or Sparkling Lemon Myrtle \$8 (vg, df, gf)
- Lemon Myrtle Ginger Beer \$7 (vg, gf, df)
- Knowledge Water - Arnhem Land Spring Water \$5 (vg, gf, df)
- Coconut Water - \$6 (vg, gf, df)

*Nawi means canoe in Gadigal Language. Our Nawi's are pastry canoes. A Sweet Nawi example is Aniseed Myrtle, Macapane (a macadamia cream), and Blueberries. A Savoury Nawi example is Native Thyme, Caramelised Onions, and Feta.



MEAL BOXES, SHARING, & CANAPES FOR LUNCH OR DINNER

For savoury meal boxes, sharing platters, and canapes we make native pies, native sausage rolls, native sandwiches, native bagels, and native salads. We use an array of native ingredients depending on availability.

In terms of meat, this includes Kangaroo, Emu, Crocodile, Black Fish, Barramundi, Abalone, and other native seafood. In terms of vegetables, nuts, and spices, this includes Saltbush, Warrigal Greens, Pepperberry, Pepperleaf, Lemon Myrtle, Cinnamon Myrtle, Aniseed Myrtle, Curry Myrtle, Native Thyme, Native Ginger, Macadamia Nuts, Bunya Nuts, Wattleseed and many others.

Meal Boxes

Our meal boxes start at \$27. With a drink they start at \$34. Meal boxes typically have one main dish, a salad, some fruit, and a treat. Here are a few examples:

Game Option

- Kangaroo and Chili Slider Pie (or another pie option)
- Saltbush Slaw Salad (v)
- Fresh Seasonal Fruit with Kakadu Plum Sprinkles (vg, gf, df)
- Lemon Myrtle Nawi with Macapane and Strawberries (v)

Vegetarian / Vegan Option

- Warrigal Green and Saltbush Slaw Bagel or Sandwich (v)
- Native Salad, Macadamia, Lemon Myrtle Oil, Wattleseed Balsamic Vinegar (vg, df)
- Fresh Seasonal Fruit with Rainforest Plum Sprinkles (vg, gf, df)
- Wattleseed or Lemon Myrtle and Berries Muffin (v)

Gluten-Free Option

- Warrigal Green and Saltbush Fritters (v, gf) or Native Greens Pasta (v,gf)
- Native Salad, Macadamia, Lemon Myrtle Oil, Wattleseed Balsamic Vinegar (vg, gf df)
- Fresh Seasonal Fruit with Rainforest Plum Sprinkles (vg, gf, df)
- Gluten-Free Wattleseed and Macadamia Rice and Quinoa Craker (v, gf)

Our bread is delicious. It is baked in collaboration with AP Bakery. They use only heritage, whole, ancient, and regenerative grains. Some of which they mill on-site the day before we serve it to you.



SHARING AND CANAPES FOR LUNCH OR DINNER

Sharing Platters and Canapes

Sharing Platters and Canapes are \$80 - \$99 per dish for 10 people. We recommend 2-5 dishes for the first hour and 2-4 items for every hour after that.

Examples include:

- Kangaroo Salami, Bush Tomato, and Cheese Sandwich (AP Bread) / Bagel x 10
- Bush Tomato, Ham, and Cheese Sandwich (AP Bread) / Bagel x 10
- Lemon Myrtle, Salmon, and Fresh Cream Sandwich (AP Bread) / Bagel x 10
- Warrigal Green and Saltbush Slaw Sandwich (AP Bread) / Bagel x 10 (v)
- Kangaroo and Chili Slider Pie x 10
- Saltbush and Beef Slider Pie x 10
- Chicken Lemon Myrtle Slider Pie x 10
- Saltbush, Cauliflower, and Cheese Slider Pie x 10 (v)
- Saltbush and Lentil Slider Pie x 10 (v)
- Wild Boar and Saltbush Slider Sausage Roll x 10
- Saltbush, Warrigal, Macadamia Salad w/ Wattleseed Balsamic Vinegar x 10 (vg, df, gf)
- Saltbush Slaw Salad x 10 (v)
- Various Savoury Nawi's such as Native Thyme, Caramelised Onions, Feta x 10 (v)
- Various Sweet Nawi's such as Lemon Myrtle, Macapane, and Strawberry x 10 (v)

Grazing Platters

We offer an array of breads, crackers, crisps, cheeses, fresh fruits, dried fruits, cold cuts, nuts, and olives. We include as many native ingredients and flavours as possible. These start at \$300 for 10 people.

Example items include:

- Sliced Native and/or Ancient Grain Soda Bread or Sourdough (vg, df)
- Wattleseed crackers and Lemon Myrtle Hommus (v)
- Saltbush Crisps (v, df)
- Pepperberry Cheese (v)
- Sliced Apples with Kakadu Plum Sprinkles (vg, gf, df)
- Dried Apricots with Rainforest Plum Sprinkles (vg, gf, df)
- Kangaroo Salami (df)
- Bush Tomato Chutney and Ham (df)
- Macadamia Nuts (v, gf, df)



EXTRAS

Equipment Hire

Glassware - \$3.5 per unit
Biodegradable plates and cutlery - \$2 ea.
Ceramic plates - \$6 per person
Stainless steel cutlery - \$2.5 per person
Urn - \$90 ea.
Gas/Electric warmer hire - \$475 ea.
Trestle tables - \$70 ea.
Tablecloths - \$12 ea.

Staff Hire

Plating items onto platters - \$60
Waiters staff - \$60 per hour
Kitchen staff - \$75 per hour
Extra charge for live cooking and/or outdoor equipment set-up

Cultural Talk and/or Cooking Demonstration

One of our cultural knowledge holders can provide a talk about native foods. Depending on the level of engagement and immersion, these can start from \$500 and go up to \$5,000. We also often do cooking demonstrations alongside our cultural talks. These start at \$2,000.

GET IN TOUCH TO ORDER OR ASK QUESTIONS:

HEY@NATIVEFOODWAYS.COM.AU



CATERING TERMS AND CONDITIONS

Hey good people, Thanks for looking into our catering options.

We are First Nations cooks and bakers and we love working with First Nations Farmers and Foodmakers to bring you tasty native foods that we know benefit Country, Culture, and Community.

Please have a read of our catering policies, terms, and conditions. Feel free to give us a buzz if you have any questions. We like to talk things through and make sure we are getting things right.

About your booking

- Unless otherwise stated, all prices are excluding Goods and Services Tax (GST).
- We have a minimum spend of \$300+ GST.
- There is a minimum order of 10 units per item - for example: 10 x Kangaroo Pies.
- Bookings must be confirmed a minimum of 7 business days before the event - this includes final payment, final guest numbers, quantities, and scope.
- Once an event is confirmed a quote will be issued.
- In the event that bookings are confirmed closer to the scheduled event date, changes to the menu may need to be made as it can be difficult to source the necessary ingredients.
- Once the event has been confirmed, minor changes to the number of guests and dietary requirements can be made. These changes will be charged on your final invoice.
- We cannot make any changes 48 hours prior to the event.
- Orders received within 72 hours will be charged a late booking fee of \$100.
- Platters and equipment loaned as part of the service will be collected the next business day. Please ensure these are washed.
- In the event that your function requires a chef or serving staff, rates will be set out in the quote. If these hours change on the day - with staff required to work more / less hours - the final invoice will be adjusted accordingly.

Payment

- An invoice for the event will be issued when the event is confirmed.
- Invoices must be paid by the event date unless confirmed otherwise.
- Payment can be made by electronic bank transfer or via credit card.
- Credit card payments will be charged a merchant fee.
- We require a 50% upfront deposit.

CATERING TERMS AND CONDITIONS CONTINUED...

Cancellation

- All cancellations are required in writing.
- Events cancelled within 5 business days, for any reason, will be liable for the full invoice amount.

Native Ingredients

- The supply chain for native ingredients can be unreliable. As such, we may not be able to source the specific ingredient for a quoted menu item. In the event that one of our suppliers cannot provide the ingredient, we will notify you no less than three days prior to the event to confirm a substitute.

Allergic Reactions

- We cannot guarantee that any produce on our menu is totally free from nuts, nut derivatives or other ingredients to which guests may have a serious allergic reaction as we cannot operate in a nut-free environment. We would therefore advise guests with a severe allergy to nuts or other ingredients to talk to us directly to arrange an alternative to the chosen meal.

Packaging

- All of our packaging is 100% biodegradable, recyclable, or reusable.

Delivery

- We service in and around Gadigal (Central Sydney).
- Delivery to Sydney CBD is charged at \$50.
- Delivery to suburbs surrounding Sydney CBD are charged at \$100+.

CATERING TERMS AND CONDITIONS CONTINUED...

Damages

- The client shall be liable for any loss or damage sustained by the client or by any person, firm or corporation supplying any client. The client shall be responsible for the cost of making good any damage or loss caused to any venue booked on behalf of the client and essential catering & events buildings, furniture, fittings and equipment arising out of and in the course of the client's events.

Indemnity

- The client uses and occupies any venue booked at their own risk. The client hereby indemnifies Native Foodways and agrees to keep Native Foodways indemnified against all actions, suits, proceedings, claims and demands, costs and expenses whatsoever which may be taken or made against Native Foodways and/or incurred arising out of injury or damage to any person or property from or during the use of any venue.

THANK YOU FOR TRUSTING US TO BRING YOU

TASTY, HEALTHY, AND MEANINGFUL FOOD

THAT NOURISHES COUNTRY, CULTURE AND

COMMUNITY.

ALSO, CHECK OUT OUR PANTRY ITEMS BELOW



