

MAINS

Beef eye fillet with herbed mushrooms & asian style slaw

Salmon fillet with seasonal vegetables. Side salad of fennel, orange & balsamic dressing

Mediterranean chicken with quinoa, roasted eggplant & feta salad

Lamb fillet with cous cous, Greek yogurt dressing with beans, cherry tomatoes, feta & roasted beetroot

Barramundi with lemon aoli & sweet potato & carrot roesti

Basil, orange & balsamic chicken with mixed grain & roasted vegetable salad

Roasted vegetable tart with mixed grain salad & greens

Salmon fillet with wasabi pea & quinoa crust served with vermicelli rice noodle salad

Chicken stack with pesto, topped with baby spinach served with mixed bean salad

Oven baked spinach & ricotta cannelloni served with green salad topped with roasted vegetables

Chicken in a white wine, lemon & caper sauce with green beans sautéed in Napoli sauce with parsnip & sweet potato mash

Eye fillet of beef on parsnip mash with mushrooms, broccolini and seasonal vegetables finished with a red wine reduction

Grilled Lemon & Basil Chicken with Ratatouille & Garlic Potatoes

Steak Pizziola on crispy Polenta with Green Bean & Cannellini Bean Salad

Slow cooked Lamb on Potato & Haloumi Roesti with Ratatouille

Homemade Ricotta Gnocchi with slow cooked rich Beef Ragu served with crispy Fennel & Orange Salad

Salmon with julienned Asian Vegetables & Crispy Noodle Salad

Eye fillet of beef on greens with sesame & ginger dressing. Roast medley of vegetable warm salad

Thai style beef style salad with rice vermicelli noodles

ENTREES & SMALL BITES

Toni's Chicken or veg sambos

Hoe's Rice Paper Rolls

Jodie's Mini Frittata

Sam's Eye Fillet on rocket

Tash's mini pizzas

Jack's Egg & bacon pies

Collett's Traditional Sausage Rolls

Nick's mini beef shepherds pies

Maisie's mini ricotta + leek quiche

Barrels mini chicken pies

Tilly's smoked trout tarts

GREENS, LEAFS & SALADS

Fennel + Orange + Asp salad

Sammy's Quinoa & Spinach salad

Green Beans & Broccolini

Cous Cous with Ratatouille & Fetta

Josh's Parsnip & Sweet Potato Mash

Simmo's Salmon nicoise style salad

SWEET THINGS & DESERTS

Seasonal fruit with syrup

Poached seasonal fruit

Mixed seasonal fruit platter with raspberry coulis

Mini choc ganache tarts

Mini orange syrup cake

Mini lumberjack cakes

Mini lemon tarts

Mini nut florentines

Mini meringues & yoyos

Salted caramel tarts

Rhubarb & berry eton mess

BREAKFAST & LUNCH OPTIONS FOR MEETINGS & CONFERENCES

Breakfast Combo

Home made Muesli

Yoghurt Trifle

Egg & Bacon pies

Ricotta & Leek pies

Sausage Rolls

Lunch Combo 1

BLT Baguette

Egg & Spinach Salad

Salad Wrap

Brownie

Yoyo

Lunch Combo 2

Beef and Rocket Baguette

Chicken Salad

Rice Paper Roll

Caramel Slice

Jam Shortbread

Lunch Combo 3

Roasted Vege Baguette

Cucumber & Cream Cheese Salad

Vege Frittata

Orange Cake

Nut Florentine

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