



# Hub Australia Sydney

We require a minimum 3 business days' notice on all catering orders and amendments. Serving times are required. There is a \$15 delivery fee for each catering order delivered. **Minimum \$100 order required.**

*Please note: All pricing is exclusive of GST*

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## MORNING TEA PLATTERS

Serving time from 8:00am

### Mixed Sweet and Savoury Pastry Box (Small 11 pieces / Large 26 pieces)

**\$50 / \$113**

- Freshly baked European style danish pastries (V)
- Freshly baked mini cookies (V)
- Freshly baked mini sweet muffins (V)
- Freshly baked cheese and herb mini croissant (V)

### Warm Breakfast Sliders (Small 6 pieces / 12 pieces / Large 18 pieces)

**\$57 / \$114 / \$170**

Minimum one flavour selection per 6

- Free-range egg, locally smoked maple bacon, fresh tomato and secret sauce
- Free-range egg, fresh tomato and cheddar with secret sauce (V)

### Savoury filled Croissants (Small 12 pieces / Large 18 pieces)

**\$74 / \$112**

Minimum one flavour selection per 6

- Semi dried tomato, pesto & swiss cheese petit croissant (V)
- Double smoked ham & cheddar cheese petit croissant
- Fresh vine ripened tomato, baby spinach leaves and cheese (V)
- Locally smoked bacon, fresh vine ripened tomato and herbed ricotta

### Overnight Oats (Small 5 cups / Large 9 cups) (V, H, DF, GF)

**\$36 / \$65**

- Chia Soaked Overnight with Coconut Water & Apple Juice
- Apricot & Coconut
- Spiced Apple & Dried Fig

### Fruit Platters (Small serve 3-6 / Large serve 5-7)

**\$55 / \$95**

A selection of fresh seasonal and exotic fruit to share (V, VG, H, DF, GF, NF)

### Freshly Baked Mini Herb & Cheddar Savoury Scones

**\$73**

A selection of 12 fresh baked petit cheddar and herb scones served with butter

*All menus are subject to change due to seasonality and availability*

## LUNCH PLATTERS

Serving time from 11:30 am

### **Gourmet Italian Rosetta Slider Rolls (12 pieces)**

**\$148**

- Pork & fennel shaved salami with fresh tomato, olive tapenade, grilled zucchini and rocket (4)
- Italian tuna with shallot & herb oil, provolone, rocket and aioli (4)
- Soft smoked mozzarella, rocket, fresh tomato & pesto (4) (V)
- Prosciutto provolone, red pesto & rocket (4)

### **New York Style Bagel Platter (12pieces)**

**\$132**

Served with pickles and kettle cut crisps

This box includes 5 whole seeded bagels cut in ½

- Rare roast beef, pickled cucumber, salad greens & herb infused cream cheese
- Smoked salmon, pickled cucumber, salad greens & herb infused cream cheese
- Chargrilled eggplant, pickled cucumber, salad greens & herb infused cream cheese (V)

### **Banh Mi Platter (12pieces)**

**\$146**

Includes 12 mini vegetarian spring rolls & Bahn mi roll dressing (v)

This box contains 6 full sandwiches cut in ½,

- Roasted pork, fresh cucumber, pickled carrots & fresh herbs with garlic mayonnaise
- Poached chicken, fresh cucumber, pickled carrots & fresh herbs with garlic mayonnaise
- Fresh vegetables, fresh cucumber, pickled carrots & fresh herbs with garlic mayonnaise (V)

### **Executive Mixed Sandwich Platter (24 pieces)**

**\$107**

- Poached chicken and baby spinach rosetta roll (H)
- Spicy tuna and Asian slaw wrap (1/3)
- Mediterranean vegetable, hummus & spinach wrap (1/3) (VG)
- Curried free-range egg and lettuce triangle sandwich (1/4) (V)
- Locally smoked ham, tomato, cheese & chutney triangle sandwich (1/4)

### **Mini Brioche Platter (Small 9 pieces / Large 20 pieces)**

**\$68 / \$150**

- NYC style shaved beef, Swiss cheese, polish pickle and pickled cabbage with aioli.
- Portuguese style marinated chicken breast, burger cheese, fresh tomato and peri peri aioli. (H)
- Smoked kale and quinoa burger with hummus, roasted capsicum and tomato relish. (V)

## LUNCH INDIVIDUAL

Serving time from 11:30 am

### **Darling Harbour Lunch Box** (Minimum selection per 3)

**\$36pp**

Select one protein below;

- Karage Chicken (GF)
- Rolled Pork
- Chargrilled King Oyster Mushroom (No Egg,VG)

Served with gluten free buckwheat noodles, with a soy braised egg, pickled mushrooms, bamboo, fresh shallots and soy ponzu dressing, with chefs vegetable patch salad, freshly baked sweet pastry, chocolate brownie and fresh fruit

### **Town Hall Lunch Box** (Minimum selection per 3)

**\$35pp**

Select one protein below;

- Poached chicken (Halal,GF,DF,NF)
- Seared NSW Beef (GF,NF,DF)
- Flaked hot salmon (GF,DF,NF)
- Marinated Tofu (Vegan,GF,DF)

Served with poke bowl salad, chefs vegetable patch salad, two mini vegetarian spring rolls, gluten free sweet treat, mini mars bars and fresh fruit (GF)

### **Vermicelli Noodle Bowl** (Minimum selection per 5 )

**\$23pp**

Select one protein below;

- Poached chicken (Halal,GF,DF,NF)
- Seared NSW Beef (GF,NF,DF)
- Flaked hot salmon (GF,DF,NF)
- Marinated Tofu (Vegan,GF,DF)

With fragrant fresh herbs, assorted vegetables, citrus & sesame dressing

### **Baked Enchilada with Chipotle Sweet Potato** (Minimum selection per 5 )

**\$23pp**

Select one protein below;

- Pulled chicken (Halal,GF,DF,NF)
- Pulled pork (GF,NF,DF)
- Roasted mixed root vegetable (GF,DF,NF)

## **SALADS** (Small serves 3-6 / Large serves 6-9)

**Free-Range Chicken Caesar Salad** S \$50 / L \$88

Locally smoked bacon and green goddess dressing

**Pasta and Green Pea Salad** S \$47 / L \$80

Roasted pepper, sunflower and mint pesto dressing (V)

**Maple Roasted Vegetable & Red Quinoa Salad** \$47 / \$80

With Greek lemon dressing (VG, GF)

**Hot Smoked Salmon Salad** \$50 / \$88

Green pea & fresh mint with green goddess dressing (GF, DF)

**Teriyaki Beef and Asian Greens Salad** \$50 / \$88

With sesame citrus dressing (GF, DF)

**Southern Slaw Salad** \$47 / \$80

With green goddess dressing (VG, GF)

**Soba Noodle & Fresh Vegetable Salad** \$47 / \$80

With crispy onions, shiso & teriyaki dressing

**Chicken Tikka & Brown Rice Salad** \$50 / \$88

With spearmint yoghurt & cucumber salsa

**Superfood Salad** \$50 / \$88

With goji berries, fresh herbs & quinoa with roasted vegetables (GF, VG)

**Vegetable Patch Salad** \$47 / \$80

With fresh & blanched vegetables & Greek lemon dressing (V, VG, GF)

**French Style Potato Salad** \$47 / \$80

(V, VG, GF)

## **AFTERNOON PLATTERS**

**Mini Pies & Sausage Rolls (Small 10 pieces / Large 20 pieces)** \$50 / \$100

Minimum one flavour selection per 5

- Tandoori chicken and smoked cheddar short crust pie
- Cracked pepper beef with red wine and garlic butter short crust pie
- Ricotta and Kale Roll with Fennel Seed & Butter Pastry (V)
- Classic Mini Beef Sausage Roll with Butter Pastry

**Classic Sushi Roll Platter (Small 20 pieces / Large 46 pieces) (GF) \$60 / \$135**

- Raw salmon & avocado
- Kimchi, tofu, pickled daikon, shiso leaf (V)
- Chicken, ponzu mayo, grated carrot, shiso
- Cooked tuna, ponzu mayo, cucumber shiso leaf
- Fried vegetables, soy mayo and shiso
- Chicken teriyaki, kewpie, shiso, cucumber

**Korean Fried Chicken Wing Platter (32 pieces) (GF) \$162**

Served with gochujang, sweet chilli sauce & pickled daikon

**Parramatta Canape Box (30 pieces) \$200**

- Chinese pancakes, seared duck breast, fresh cucumber and five spice caramel (DF,EF,LF)
- Seared NSW beef vol au vent with truffle mushrooms and watercress
- Fresh cucumber cup, sesame sriracha pickled vegetables (VG,GF,H,DF,EF,GF,LF)
- Beetroot waffle cup, charred eggplant and salt baked cherry tomato (V,VG,H,DF,EF,LF)
- Japanese egg sando with sesame paste & shiso paste on brioche finger sandwich (V)
- Shaved potato & goats cheese frittata, smoked tomato and crispy leek (V,H,GF,NF)

**Mini Cupcake Platter (Small 9 pieces / Large 20 pieces) \$72 / \$157**

- Carrot cake with buttercream icing & pecan
- Double chocolate with chocolate icing

**Signature Baby Cakes Box (20 pieces) \$156**

- Hummingbird sandwich with a spiced rum caramelised pineapple jam & cream cheese with toasted nuts (4)
- Smores waffle with burnt marshmallow, Belgian chocolate and crumbled biscoff (4)
- Double chocolate brownie with a mini Oreo cookie and maraschino cherry (4)
- Mango and coconut baby cake with buttercream icing & toasted coconut threads (4)
- Mini chocolate doughnut with salted caramel popcorn (4)

**Ploughmans Sharing Platter (Small serves 3-6 / Large serves 6-9) \$55 / \$95**

Shaved locally smoked leg ham, calabrese salami, vintage cheddar cheese, house made smoked tomato chutney, pickle planks, assorted mustards, cherry tomatoes, cos leaves & crostini

**Artisan Cheese Platter (Small serves 3-6 / Large serves 6-9) \$75 / \$135**

A trio of the most popular cheese, smooth double brie, aged Cheddar, creamy mild blue. Accompanied with a generous selection of vibrant fresh and dried fruits, mixed nuts, olives and crackers and breads (V,H,CF,AF)

**Middle Eastern Vegetarian Mezze Platter (Small serves 3-6 / Large serves 6-9) \$55 / \$95**

Olives, crunchy gluten free falafels, stuffed vine leaves, za'atar hummus, roasted red peppers, spinach and cheese triangles and fried pita bread

## **CONFERENCE PACKAGES**

We offer a rotating menu that offers variety, seasonal touches and covers special diets needs.

*Each menu requires a minimum of 15 guests, orders to be confirmed 7 business days in advance.*

**Half Day \$65 per person per day**

**Full Day \$80 per person per day**

### **UNLIMITED BARISTA PACKAGE \$12PP**

Unlimited barista-made hot drinks for the duration of your booking.

**Please note:** All members on the booking must participate in the offer

*Please see sample menus. All menus are subject to change due to seasonality and availability. Menus are set and can not be changed. Items can not be swapped out with other items from different menus or days. Menus are set to set days and can not be changed. The menus and fillings are subject to change.*

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### **Cancellation policy**

For any cancellation or reduction in the agreed attendance number, notice must be provided in writing. Should changes need to be made, the following conditions apply:

**Changes > 15 business days prior to the event date:** No fees apply, and any deposit or fees paid will be refunded in full.

**Changes between 15 and two business days prior to the event date:** 75% of booking fees will be refunded.

**Changes within two business days of your event date:** 100% of booking fees will apply.

All pricing includes delivery and set-up. Your space will be equipped with plates, cutlery, cups, and napkins as required.

If you'd like to bring your own catering, a service fee of \$5 + GST per guest is payable. Our team will receive your delivery, ensure it's well presented, provide ceramic plates and cutlery for each guest, and clean up. Please ensure you advise us of your catering prior to your booking.

We're always here to help. If you're looking for something that isn't listed, please don't hesitate to get in touch. For any special requests or queries, please contact our Catering team at [catering@hubaustralia.com](mailto:catering@hubaustralia.com).

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### **Dietary Key -**

- GF Gluten Free • DF Dairy Free • V Vegetarian • VG Vegan • H- Halal Friendly
- CF Capsaicin Free • AF Allium Free • SF Sesame Free • NF Nut Free

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