



ORGANICA

O

EST. 2009

MENU PACKAGE INFORMATION

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Gather & share a meal with your loved ones

SHARE STYLE MENU

Share boards are a nice way to enjoy a meal with your family and friends.
We offer you the option to create your own grazing table from a variety of delicious menus.

TO GRAZE

Our share boards feed up to 10 people per board.

DIP BOARD **\$65**

Mediterranean dips (tzatziki, hummus & taramasalata), crudites & hot pita bread (GFO + VO).

ANTIPASTO BOARD **\$150**

Roasted vegetables, marinated olives, cured meats & crusty bread (GFO).

CHEESE BOARD **\$150**

Australian & imported cheeses (aged cheddar, brie and blue), Membrillo quince paste, fresh & dried fruits, & Kurrajong lavosh (V + GFO).



TO START

ITALIAN MEATBALLS **\$120**

House made meatballs, baked in our authentic Napolitana sauce & served with crusty bread (GFO) (20 pieces).

GRILLED HALLOUMI **\$120**

Halloumi served with kalamata olives & lemon wedges served on a bed of fresh, wild rocket (GF) (20 pieces).

BRUSCHETTA **\$125**

Tomato & avocado salsa, olive oil, sea salt, fresh basil on crusty bread (GFO + VE) (10 pieces).

LEMON PEPPER CALAMARI **\$150**

Light and crispy lemon & pepper crumb served with our house made aioli dipping sauce & lemon wedges (20 pieces).

GARLIC KING PRAWNS **\$160**

Cooked in a garlic & lemon butter, served with grilled pita bread (GFO) (30 pieces).

MAINS TO SHARE

Our share boards have 15 pieces per board.

CHICKEN SOUVLAKI **\$100**

Greek infused chicken served with tzatziki (GF).

SOFT SHELL CRAB **\$130**

Light & crispy served with a chilli, coriander & palm sugar dipping sauce.

LEMON & GARLIC PRAWN SKEWERS **\$150**

2 king prawns per skewer & served with tartare sauce (GF).

LAMB SOUVLAKI **\$190**

Lemon & herb infused lamb served with tzatziki (GF).

LAMB CUTLETS **\$230**

Frenched cutlets served with minted yoghurt (GF) (15 pieces).

BARRAMUNDI **\$250**

Crispy skin barramundi fillets served with a lemon butter beurre blanc sauce (GF) (120 grams per piece).

PASTAS TO SHARE

Our pasta bowls provide food for up to 10 people per bowl.

All pasta bowls can be made with gluten free pasta at an additional cost of \$5 per pasta bowl (penne, linguini, or spaghetti).

PENNE BOSCAIOLA **\$80**

Mushrooms, bacon, shallots, confit garlic & parmesan cream sauce.

CHICKEN PESTO LINGUINI **\$90**

Chicken, fresh basil & pesto parmesan sauce.

GNOCCHI GORGONZOLA **\$100**

Gorgonzola cream, baby spinach & parmesan (V).

LINGUINI PROVINCIALE **\$100**

Mushrooms, cherry tomatoes, olive, mint, baby spinach, confit garlic & fetta (V).

All dietary requirements can be catered for.

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SHARE STYLE MENU

Share boards are a nice way to enjoy a meal with your family and friends.
We offer you the option to create your own grazing table from a variety of delicious menus.

PIZZAS TO SHARE

Our pizzas cater for up to 3 people per pizza/2 slices per person (6 slices in total).

All pizzas can be made on a gluten free base at an additional cost of \$5 per pizza.

MARGHERITA \$19
Tomato, mozzarella & basil (V).

NAPOLITANA \$22
Anchovies, black olives, basil & oregano.

ORGANICA \$25
Mozzarella, salami, mushrooms, olives and ricotta.

HAM & PINEAPPLE \$22
Double smoked ham & pineapple.

DIAVOLA \$26
Hot pepperoni, capsicum, onion & chilli.

PESTO \$26
Pesto base, mozzarella, artichokes, capsicum, olives & parmesan (V).

SIDES

Our bowls of sides cater for up to 5 people

CREAMY MASH POTATO (V + GF) \$5

CRISPY HOT CHIPS (V) \$25
Served with your choice of tomato sauce, BBQ sauce or aioli.

POTATO WEDGES (V) \$25
Served with sour cream & sweet chilli sauce.

SWEET POTATO FRIES (V) \$25
Served with aioli.

SEASONAL STEAMED VEGETABLES (V + GF) \$35
Tossed in butter & sea salt.



FRESH SALADS TO SHARE

Our share platters of salads cater for up to 10 people per platter.

ROCKET SALAD \$100
Rocket leaves, pear, pomegranate, parmesan shavings & balsamic dressing (V + GF).

CLASSIC CAESAR SALAD \$100
Baby cos lettuce, shaved parmesan, crispy bacon, croutons, white anchovies, poached egg & Caesar dressing (GFO).

PUMPKIN SALAD \$100
Roasted pumpkin, mixed leaves, Spanish onion, cherry tomatoes, cashews & lemon olive oil dressing (V + GF).

BEETROOT SALAD \$105
Roasted beetroot, mixed leaves, feta, cherry tomatoes, & honey glazed walnuts with balsamic dressing (V + GF).

GREEK SALAD \$110
Cherry tomatoes, cucumber, red onion, kalamata olives, Greek feta in a lemon, oregano & olive oil dressing (V + GF).

SWEET INDULGENCE (TO SHARE...LOL)

Our dessert share boards feed up to 10 people per board.

All cake boards are \$100 per board.

Belgium Chocolate

Chocolate Mud Cake

Berry Cheesecake

Ricotta Cheesecake

Fruit Pavlova

Carrot Cake

MINI DESSERT BOARD \$95

Mini pavlova, mini chocolate cannoli, mini orange cake, mini fruit tart (V) (20 pieces).

HOMEMADE BISCUIT PLATTER \$60

Nutella finger, orange almond, coconut, pistachio, mandarloti (V) (20 pieces).

All dietary requirements can be catered for.

PIZZA & PASTA TO SHARE

\$55 Per Person

Create your own Italian inspired banquet for your guests to enjoy from the following menu of delicious pizza and pasta. You are welcome to add any of the grazing share boards as starters when guests first arrive. You can add salads and even finish with some delicious desserts.

PIZZA

SELECT 3 TO SHARE

Pizzas can be made on a gluten free base at an additional cost of \$5 per pizza.

MARGHERITA

Tomato, mozzarella & basil (V).

NAPOLITANA

Anchovies, black olives, basil & oregano.

ORGANICA

Mozzarella, salami, mushrooms, olives and ricotta.

HAM & PINEAPPLE

Double smoked ham & pineapple.

DIAVOLA

Hot pepperoni, capsicum, onion & chilli.

PESTO

Pesto base, mozzarella, artichokes, capsicum, olives & parmesan (V).

PASTA

SELECT 3 TO SHARE

Pastas can be made with gluten free pasta at an additional cost of \$5 per pasta (penne, linguini or spaghetti).

PENNE BOSCAIOLA

Parmesan cream sauce, mushrooms, bacon, shallots & confit garlic.

PENNE BOLOGNESE

Slow cooked beef ragu.

CHICKEN PESTO LINGUINE

Chicken, lite cream, fresh basil & parmesan sauce.

GNOCCHI GORGONZOLA

Gorgonzola cream, spinach & parmesan.

LINGUINE PROVINCIALE

Mushrooms, confit garlic, cherry tomatoes, olives, mint, feta & baby spinach (V).



If you are vegan, refer to our vegan share menu for your selection.

All dietary requirements can be catered for.

ALTERNATE DROP MENU

3 courses \$85 per person 4 courses \$100 per person

Garlic bread will be served on arrival.

COURSE ONE

Appetiser

Choose any 2 dishes from the options below

Trio of Dips (taramasalata, tzatziki & hummus) with grilled pita bread (GFO).

Grilled Halloumi Served on a bed of rocket leaves & served with fresh lemon wedges (2 pieces) (V + GF).

Tomato & Avocado Bruschetta (1 piece) (V + GFO + VEO).

Bolognese Arancini With aioli (2 pieces).



COURSE TWO

Entree

Choose any 2 dishes from the options below

Prawn Saganaki Sautéed in tomatoes, herbs, onion, capsicum, olives, feta & served with grilled pita bread (GFO).

Koupes Greek style crumbed meatballs filled with caramelised onions, pork, nuts, cinnamon & served with fresh lemon wedges.

Sheftalia Grilled Cypriot beef & pork sausages with lemon, tzatziki & grilled pita bread (GFO).

Garlic Prawns Sautéed in garlic butter with lemon & grilled pita bread (GFO).

Grilled Halloumi Served on a bed of rocket leaves & served with fresh lemon wedges (5 pieces) (V + GF).

Calamari Tossed in our house seasoning & served with aioli.

Tomato & Avocado Bruschetta (2 pieces) (V + GFO + VEO).

COURSE THREE

Mains

Choose any 2 dishes from the options below

Grilled Barramundi Fillet Sautéed spinach, mashed potato & served with meuniere sauce (GF).

Grilled Salmon Fillet Sautéed spinach, mashed potato & served with meuniere sauce (GF).

Slow roasted Lamb Lemonata Lemon infused rosemary & sea salt chat potatoes (GF).

Chicken or Lamb Souvlaki Served with Greek salad, chips, tzatziki & grilled pita bread (GFO).

Angus Rump (400g) Greek salad, chips & served with a pepper sauce.

Gamberetti Linguini Pan fried prawns with garlic, chilli, shallots, olives, baby spinach, cherry tomatoes and tossed in our house made napolitana sauce (GFO).

Pescatora Spaghetti Pan fried scallops, mussels, barramundi, prawns, calamari with garlic, chilli & shallots in house made napolitana sauce (GFO).

Yemista Greek style capsicum with rice, sauteed beef & feta in a house made napolitana sauce (VO + VEO).



COURSE FOUR

Dessert

Choose any 2 dishes from the options below

Chocolate Mud Cake

Berry Cheesecake

Ricotta Cheesecake

Fruit Pavlova (Gluten Free)

Belgium Chocolate Mousse Cake (Vegan)

All served with ice cream & whipped cream.



All dietary requirements can be catered for.

CANAPE MENU

"Hand crafted by chefs to make your taste buds dance."

If you would like to have a standing style cocktail soiree, then our canape menu will be perfect. We can offer waiter style service for a more formal affair or for something more casual we can set up a grazing style table.

\$5 PER CANAPE (Min. order 10 pieces)

- 🍴 Bacon, mac & cheese croquette
- 🍴 Wild mushroom & taleggio risotto croquette (V + GF)
- 🍴 Smoked cod croquette
- 🍴 Moroccan fried cauliflower (VE + V+ GF)
- 🍴 Tempura king prawn
- 🍴 Pumpkin, spinach & hummus tartlet (VE + V)
- 🍴 Beetroot & feta tartlet (V)
- 🍴 Shepherd's pie tartlet
- 🍴 Peking duck wellington
- 🍴 Beef & mushroom duxelles wellington
- 🍴 Beef burgundy pie
- 🍴 Chicken & chardonnay pie
- 🍴 Lamb & rosemary pie
- 🍴 Vegetable tikka pie (V)
- 🍴 Pork & fennel sausage rolls
- 🍴 Chicken spring rolls
- 🍴 Vegetable spring rolls (V)

\$8 PER CANAPE (Min. order 10 pieces)

- 🍴 Basil pesto & bocconcini arancini (V)
- 🍴 Blue cheese & caramelised onion arancini (V)
- 🍴 Mushroom & mozzarella arancini
- 🍴 Mediterranean pizza (3") (GF)
- 🍴 Hawaiian pizza (3") (GF)
- 🍴 Wild mushroom quiche (GF + V)
- 🍴 Quiche Lorraine
- 🍴 Chicken tarragon filo
- 🍴 Roasted vegetable filo (V)
- 🍴 Spicy lamb filo
- 🍴 Spanish wagyu sausage roll
- 🍴 Pumpkin sausage roll (V)

MINI SLIDERS All made on fresh brioche buns

- 🍴 Crumbed chicken, cheese & slaw **\$8**
- 🍴 Wagyu beef, cheese & pickled mustard **\$8**
- 🍴 Falafel, hummus, fetta & pickles (V) **\$8**
- 🍴 Grilled mushroom, carrot, cumin puree & baby spinach (V) **\$8**

MINI SKEWERS

- 🍴 Garlic & herb chicken skewers (GF) **\$6.5**
- 🍴 Satay chicken skewers (GF) **\$6.5**
- 🍴 Grilled eggplant, zucchini, sweet potato & roasted capsicum (GF + V) **\$6.5**
- 🍴 Chilli, lemon & coriander prawn skewers (GF) **\$7.5**
- 🍴 Lamb, herb & garlic skewers (GF) **\$8.5**



All dietary requirements can be catered for.

CANAPE MENU

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If you would like to have a standing style cocktail soiree, then our canape menu will be perfect. We can offer waiter style service for a more formal affair or for something more casual we can set up a grazing style table.

SANDWICHES

All \$12

Fresh cut triangle sandwiches on sliced bread
Gluten free option available at an additional charge

- 🍴 Chicken schnitzel sandwich on white (DF)
- 🍴 Chicken & bacon club sandwich on light rye (DF)
- 🍴 Chicken & mayo sandwich on whole meal (DF)
- 🍴 Peri Peri chicken sandwich on light rye (DF)
- 🍴 Walnut chicken sandwich on whole meal (N)
- 🍴 Super salad sandwich on mixed grain (V)
- 🍴 Egg & lettuce sandwich on whole meal (DF)(V)
- 🍴 Cheese & tomato sandwich on whole meal (V)
- 🍴 Vegan rainbow sandwich on whole meal (VE)
- 🍴 Ham, cheese & tomato on white
- 🍴 Turkey, cranberry & brie on mixed grain
- 🍴 Roast beef on mixed grain (DF)
- 🍴 Italian club on white
- 🍴 Tuna crunch on light rye (DF)



GOURMET SANDWICHES

All \$14

Freshly baked selection of wraps, panini & baguette

WRAPS (cut into thirds)

Gluten free option available at an additional charge

- 🍴 Chicken Caesar
- 🍴 Chicken & avocado (DF)
- 🍴 Greek chicken
- 🍴 Pesto chicken
- 🍴 Roast beef (DF)
- 🍴 Italian club
- 🍴 Falafel & tabouli (VE)
- 🍴 Pumpkin & feta (V)

PANINI (cut into half)

- 🍴 Chicken schnitzel
- 🍴 Chicken & avocado
- 🍴 Peri peri chicken
- 🍴 Chicken & bacon (DF)
- 🍴 Pesto chicken
- 🍴 Ham, cheese & tomato
- 🍴 BBQ pulled pork
- 🍴 Tomato bocconcini and basil

BAGUETTE (cut into quarters)

- 🍴 Smoked salmon
- 🍴 Chicken & bacon
- 🍴 Greek chicken & feta
- 🍴 Roast beef
- 🍴 Turkey, cranberry & brie
- 🍴 Italian club
- 🍴 Smoked ham, cheese & tomato
- 🍴 Italian antipasto

INDIVIDUAL MEALS IN BOXES All \$15

- 🍴 Beef stroganoff (GF)
- 🍴 Boscaiola tortellini (GFO)
- 🍴 Bolognese gnocchi (GFO)
- 🍴 Provinciale Farfalle (V)
- 🍴 Chicken, mushroom and pesto penne
- 🍴 Prawn Risotto
- 🍴 Chicken green curry (GF)

INDIVIDUAL SALAD BOXES All \$12

- 🍴 Traditional Greek salad
- 🍴 Classic Caesar
- 🍴 Roasted beetroot salad
- 🍴 Wild rocket salad

Proteins can be added to your salads at an additional cost

- | | |
|-----------------------|-------|
| 🍴 Falafel (VE) | \$3 |
| 🍴 Halloumi (V) | \$3.5 |
| 🍴 100g chicken breast | \$5 |
| 🍴 100g pulled chicken | \$8 |
| 🍴 3 prawns | \$8 |

PETIT FOURS

\$6 each (Min. order 10 pieces)

- | | |
|------------------------|-----------------------|
| 🍴 Mini Blueberry Tart | 🍴 Mini Chocolate Tart |
| 🍴 Mini Lemon Tart | 🍴 Mini Meringue Tart |
| 🍴 Mini Portuguese Tart | 🍴 Mini Raspberry Tart |

All dietary requirements can be catered for.



KIDS MENU

\$16.00 PP

BEVERAGE

Includes orange or apple juice.

MAIN (Pick 1)

- ❖ Margherita pizza.
- ❖ Cheeseburger with chips & tomato sauce.
- ❖ Fish & chips.
- ❖ Chicken Burger with chips & tomato sauce.
- ❖ Penne with bolognese or napolitana sauce.
- ❖ Chicken tenderloin with chips & tomato sauce.

DESSERT

Vanilla ice-cream with chocolate sauce.



All dietary requirements can be catered for.

KIDS PARTY BY ORGANICA

HOST YOUR PRIVATE KIDS COOKING CLASS AT ORGANICA

PRIVATE EVENT

CAPACITY	MINIMUM	PRICE
Max. Capacity Up to 20 kids	Minimum Spend \$1500	\$75 per kid

EVENT PROGRAM

3HR Duration

Pizza Making class

Games

Snack break (including a kids meal and a drink)

Cake Decorating Class

Games & Cake Degustation

WE TAKE
CARE OF
YOUR LITTLE
ONES FOR
3 HOURS

HIGH TEA MENU

BREAKFAST HIGH TEA

Bottomless selection of teas & coffee \$40 pp

Add a glass of prosecco with a fresh strawberry \$9

- ✓ Salmon, caper & cream cheese mini bagels
- ✓ Cream, dill scrambled egg & hollandaise sauce croissants
- ✓ Scone with jam & cream
- ✓ Pikelet with Canadian maple syrup & chocolate Ganache
- ✓ Fruit skewer
- ✓ Greek yoghurt cup, mixed berry & toasted granola

BRUNCH AND AFTERNOON HIGH TEA

Bottomless tea, coffee & fresh juice (minimum 2 guests) \$70

Add a piccolo of prosecco with a fresh strawberry (200ml bottle) \$

- ✓ Cucumber with mint, cream cheese & chive finger sandwich
- ✓ Smoked salmon & lemon butter finger sandwich
- ✓ Coronation chicken, walnut & cress finger sandwich
- ✓ Petite spinach & ricotta quiche
- ✓ Petite cured ham & chive quiche
- ✓ Scone with jam & cream
- ✓ Chocolate croissant
- ✓ Almond friand
- ✓ Mini cannoli
- ✓ Mini fruit tart
- ✓ Mini pavlova



All dietary requirements can be catered for.

MORNING AND AFTERNOON TEA

When your event is just before lunch or mid afternoon, why not select from a variety of bite size finger foods.

You can even add something from our canape menu to compliment this menu to have something a little sweet and something a little hot and savoury.

	6	12		6	12		6	12
COCKTAIL SCONES	\$22	\$43	COCKTAIL QUICHES	\$36	\$65	FRUIT SKEWERS	\$45	\$88
Served with jam and double cream			<ul style="list-style-type: none"> Sundried tomato Mushroom & brie Lorraine – ham & cheese 			Seasonal fruit including...		
COCKTAIL CROISSANTS	\$27	\$52				<ul style="list-style-type: none"> Watermelon Honey dew Pineapple Strawberry Mint leaf Passion fruit coolie 		
Served with jam & double cream								
SAVOURY COCKTAIL CROISSANTS	\$46	\$88	SCONES	\$28	\$55	FRUIT CUPS	\$50	\$96
<ul style="list-style-type: none"> Ham and cheese Cheese and tomato Smoked salmon & avocado 			Served with jam and double cream			<ul style="list-style-type: none"> Seasonal fruit salad Seasonal fruit muesli & yoghurt Sweetened yoghurt muesli & mixed berries Sweetened yoghurt and passionfruit 		
COCKTAIL PASTRIES	\$33	\$64	Choice of:			BREAKFAST WRAPS	\$65	\$120
Danish:			<ul style="list-style-type: none"> Plain Date Sultana 			<ul style="list-style-type: none"> Bacon, scrambled eggs & cheese with smokey BBQ sauce Mushroom, spinach & scrambled 		
<ul style="list-style-type: none"> Apple Raspberry Blueberry Sour cherry Apple & cinnamon 			ASSORTED SWEET BREADS & CAKES	\$50	\$94			
Croissant:			Breads:					
<ul style="list-style-type: none"> Almond croissant Chocolate croissant 			<ul style="list-style-type: none"> Banana Mango & coconut Choc chip Pear & raspberry Raspberry 					
Cinnamon & sultana swirl			Friands:					
<ul style="list-style-type: none"> Mixed mini muffins 			<ul style="list-style-type: none"> Almond Blueberry Raspberry 					
			Selection of mixed muffins					

*All toasted and served hot

All dietary requirements can be catered for.

BEVERAGE OPTIONS

When it comes to beverages, you have a few options to consider.

All packages are for a 3-hour duration.

Brewed Awakening

Tea & coffee

\$10pp

Sugar Frenzy Package

Jugs of coke, lemonade & fanta

\$12pp

Classic Package

Jugs of coke, lemonade & fanta + tea & coffee

\$15pp

Alcoholic Beverage Package

\$45pp

You can select:

1 x Prosecco or Moscato

1 x White Wine

1 x Red Wine

2 x Full Strength Beers

Jugs of coke, lemonade & fanta + tea & coffee

Cocktail Jugs

\$72ea

Bellini

Mojito

Gimlet

Mimosa

Screwdriver

Margarita

On Consumption

You can set a spend amount for guest beverage consumption (a tab),
or guests can purchase their own beverages during the event.



All dietary requirements can be catered for.



ORGANICA



EST. 2009

ORGANICA VENUES
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ST LEONARDS

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OFFICE HOURS
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