

Winner Best Cafe
2011/2012 Eat Drink Awards
Runner Up Best Coffee
2011/2012 Eat Drink Awards
Top 5 coffees on the Northside
Courier Mail
Top 5 Spring Menus
Urbanlist
Top 10 Brisbane Cafes
Must Do Brisbane

Mes -

9 CRESWELL STREET NEWSTEAD Q 4006 0438 520 089 3257 4567

CATERING@SHUCKED.COM.AU



SHUCKED

VITCUEN COEFEE BAD

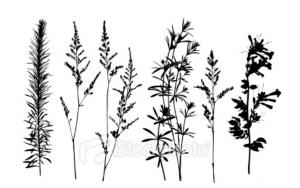
TERMS AND CONDITIONS

48 hours notice required: each order is made fresh to your specific requirements.

We will do our best to accommodate short notice but items may be subject to availability

- less than 2 hours notice or less than the minimum order: will attract a 10% surcharge.
- All catering orders are presented on a disposable platter. Stainless steel platters can be provided and will incur a refundable \$10.00 deposit, paid on pick up or delivery
- Prices are subject to change without notice, however prices are guaranteed at time of confirmation of your order. A 50 % deposit is required on large orders.
- Payment terms are strictly on delivery or collection either by cash, eftpos, visa.
- Late notice cancellations [6 hours or less] will incur a 50% charge of the total order

Soll Control



SHUCKED

CORPORATE CATERING



CORPORATE CATERING IN BRISBANE

Our award winning cafe is located close proximity to the city. Our experienced kitchen staff will provide you with freshly prepared food, great flavours and reliable on time delivery.



Speciality Coffee	3.5
Individual Macadamia & cranberry toasted muesli cups w yoghurt & berry compote	8.0
Seasonal fruit skewers (2) w yoghurt dipping sauce	6.0
Breakfast baguette w ham & swiss cheese	7.0
Breakfast Frittata with bacon, feta and blistered tomato	5.0
Mini ham & cheese croissant	3.5
Freshly baked baby croissants w preservesalmond or chocolate	3.0 3.0
Freshly baked assorted baby pastries	3.0
Baby sweet tarts in shortcrust pastry	3.5
Mini muffins - sweet or savoury	3.0
Banana & walnut loaf	3.0
Spelt & walnut brownie	3.0
Bread & butter pudding	3.0



ALL DAY COCKTAIL

\$2.60 ea min 10 per item

Polenta squares w pesto & semi dried tomatoes

Sweet potato hash cake with house made relish

Ricotta hot cakes w house made jam & butter

Wood smoked salmon frittata

Bacon, feta & semi dried tomato frittata

Sweet potato & sage frittata topped with mint sour cream

Corn & fetta fritter w house made relish & a dollop of sour cream

Wagyu meatballs (2) w shucked special dipping sauce

Rice paper rolls with a mint & chilli infusion served with a traditional dipping sauce

Toasted baguettes w sobrasada & honey or white anchovies, manchego & quince or pesto & fetta



WRAPS OR BAGUETTES

\$7.5 ea

Fillings



Sopressa, swiss cheese, olives & semi directomatoes

Chicken, pesto mayo, swiss cheese & semi dried tomato

Wood smoked salmon, cream cheese, capers & spanish onion

Roasted vegetables, feta, swiss cheese & house made relish

SALADS

\$27 Per kilo

Thai Beef Salad w asain vegetables, glass noodle & Thai dressing

Potato salad with dill, crispy bacon, house made pesto mayo & rocket

Cous cous w roasted pumpkin, feta, chicken & semi dried tomatoes

Pearl cous cous w mango, macadamia, tomato, mint & lemon vinaigrette

Greek salad w marinated fetta & kalamata olives

Brown rice salad w cranberries, cashews & asain dressing.



PLATTERS

min order 6 prices are per person

Seasonal fruit platter	3.0
House made chefs selection of dips w vegetables and crisp breads	7.5
Mixed Platter w marinated feta, wood smoked salmon, sobrasada, manchego, mixed olives, house made pesto & ham w crisp breads	10

Selection of Australian & imported cheese 10 quince, grapes & crackers

