
HIGHLANDS MERCHANT

CATERING MENU

Individual Breakfast Pots

Housemade Granola, Local Yoghurt & Seasonal Fruit OR Spiced Bircher Muesli, Local Yoghurt & Seasonal Fruit
\$8.50

Smoked Ham & Cheese Croissants

\$7

Fresh Baked Muffins

Raspberry & White Chocolate | Banana & Date | Caramelised Apple & Pecan
Small \$3.50 / Large \$4.50

Mini Egg Tarts in Shortcrust Pastry

Leek & Gruyere | Jamon & Tomato | Zucchini & Feta | Red Pepper & Goats Cheese
\$4

Individual Frittata Squares

Chorizo & Sweet Potato | Red Pepper & Goats Cheese | Smoked Salmon & Dill
\$4

Mini Sausage Rolls

Pork, Apple & Sage w/- a side of Housemade Dipping Relish
\$3

Savoury Tart in Shortcrust Pastry

Heirloom Tomatoes, Leek & Gruyere | Sweet Potato, Caramelised Onion & Goats Cheese
\$35 - serves 6 - 8 slices

Finger Sandwich Platter

Selection of Gourmet Fillings including Seasonal Produce & Local Meats on Woodfired Sourdough or Flatbread Wraps.
\$55 serves 6 people (24 pieces)

Seasonal Fruit Platter (GF)

\$55

Cheese & Cured Meats Platter

Three Local Cheeses, Two Cured Meats, Lavosh, Housemade Pickles & Seasonal Fruit
\$55

Dips & Crudités Platter

Dutch Carrots, Radish, Chicory, Cucumber, Crackers & a Trio of Dips (Hommous, Roast Beetroot, Herby Cream Cheese) (GF)
\$45

SALAD BOWLS

(Each salad is 8 - 10 side servings)

Classic Mixed Green Salad w/- Zesty Lemon Vinaigrette (GF)
\$30

Mixed Tomato Salad w/- Chickpeas, Mozzarella & Gremolata Dressing (GF)
\$40

Creamy Potato Salad w/- Roasted Local Potatoes, Herbs, Crunchy Pancetta & Aoli
\$40

Roasted Vegetables w/- Quinoa, Lentils & Tahini Dressing (GF)
\$40

Soba Noodles w/- Crunchy Julienned Vegetables, Mint & Soy Sesame Sauce
\$40

SWEET TREATS

Vanilla Bean Cupcakes

w/- Buttercream Icing.
Your choice of colour & flavour
\$4 each

Scones w/- Housemade Jam & Cream OR Whipped Cinnamon Butter
\$4 each

Mini Sweet Dessert Tarts Salted Caramel | Citrus Curd | Vanilla Custard | Dark Chocolate Ganache
\$4

Individual Baked Ricotta Cheesecakes w/- Cookie Crumb Crust & Berries
\$4 each

Chocolate & Toasted Coconut Covered Strawberries & Cherries Platter (seasonal)
\$40 (20 pieces)

Whole Cakes

Butter Cake w/- Vanilla Bean Buttercream
Rich Chocolate Mud Cake w/- Chocolate Ganache
Citrus Cake w/- Cream Cheese Frosting
\$40

Please note that for all individual pieces there is a minimum of 6 items per item/ flavour. If you have any dietary requirements including gluten free & dairy free versions of the above menu please let us know & we will do everything we can to meet your requests. We can provide you with any additional servery items you need including napkins, disposable cutlery & plates etc at an additional cost. We aim to please so we welcome special requests & are happy to discuss alternate menu items, just give us a call!