

WELCOME

KAZ'S KITCHEN

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I'd like to welcome you to Kaz's Kitchen and introduce you to my unique service which, along with providing a taste of delicious homemade food, will also allow you more time to enjoy the local area. I provide delicious home cooked meals for you to simply heat and eat or just eat fresh during your stay. To preserve freshness my meals are vacuum sealed where necessary and delivered to your accommodation ready for you to prepare as you need. Up to three days worth of meals can be delivered at any given time allowing you to mix and match as you see fit.

Take a moment to consider my selection of personal homemade recipes and if there's something particular you're after I'm happy to discuss any individual catering requirements.

Please find attached a basic menu with the following options for you to consider:

FULL DAY CATERING (MIN 2 DAYS AND 2 PEOPLE) \$40.00 PER HEAD.

SPECIALISING IN GROUPS OF AT LEAST 4 OR MORE BUT PLEASE CALL FOR INDIVIDUAL PRICING OR ANY SPECIAL REQUIREMENTS.

FINGER FOOD CATERING AVAILABLE TO COMPLIMENT YOUR ORDER.

CHILDREN ALWAYS CATERED FOR AT \$7.00 PER HEAD. LET ME KNOW THEIR REQUIREMENTS.

CONTACT KAZ

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MENU

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BREAKFAST

\$12.00 per head

COOK YOUR OWN BACON & EGGS

2 rashers of bacon, 2 free range eggs, sourdough bread, butter.

OMELETTES

A delicious 3 egg omelette made with free range eggs, ready to reheat and serve with a local kousindi:

Mushrooms and onion sautéed in garlic.
or

Chorizo and red capsicum.

BAGELS

Traditional boiled bagels ready to toast and served with local jam and butter (2 per serve).

LUNCHES

\$15.00 per head

All lunches come with a fresh juice.

Gluten free options available upon inquiry.

FOCCACIAS OR BOILED BAGELS

Smoked salmon, cream cheese, baby spinach, red onion and capers.

or

Baby spinach, grilled vegies, fetta, sundried tomatoes, hommus.

Add smoked salmon, salami or ham.

DESSERT

prices on inquiry

Various desserts, cakes and slices are available **(5 days notice required)** These include cheesecakes, mud cakes or ask for what you would like to meet your requirements.

DINNER

\$18 per head

SPICED VEGETABLE BIRYANI

add chicken if you wish

Basmati rice delicately spiced with an array of garden fresh vegetables, nuts and seeds. Served with raita and bread.

SLOW COOKED BEEF & CHILLI PEPPER GOULASH

Diced Australian beef cooked in a rich tomato gravy to Hungarian tradition. Served on a bed of creamy potato mash and bread.

MORROCCAN STYLE LAMB TAGINE

Local lamb rubbed in Morroccan spices and slow cooked in a zesty sauce to capture the exotic flavours. Served with spiced cous cous and bread.

FRESH PEPPERED ATLANTIC SALMON

Market fresh fish ready to poach/fry/bbq. Served with a delicious garden salad, garlic bread and dill mayonnaise.

CHICKEN & LEEK FILO PARCEL

Delicately poached chicken combined with leek in a creamy garlic sauce wrapped in filo pastry ready to bake. Served with garden salad and garlic bread.

ROAST PUMPKIN & SPINACH PASTA STACK

Roasted pumpkin tossed in olive oil between layers of spinach, ricotta and fresh pasta. Topped with a tasty fresh tomato sauce and parmesan. Served with garden salad and garlic bread.

FRESH OYSTERS & LEMON

(MIN ORDER One Dozen) \$24.00
(only available Thursday, Friday and Saturday. Pre-order essential)

WHOLE QUICHE

(Feeds 6-8 people) \$35.00
Sweet potato, mushroom and spinach or Smoked salmon and dill.

Gluten free fritata option available