

SIMON EKAS CATERING

CELEBRATE FATHERS DAY

Our suggestions serve four but if you have a bigger family
let us know and we will make sure no one misses out!

Brunch delivered Sunday 6th September between 7.00am and 9.00am.
Lunch before 11am

*a few of these items will need final cooking touches!
We'll talk you through what to do when you place your order so the kids can get involved.

brunch

\$150 plus gst

(If frozen, defrost and heat in slowly boiling water for 10 minutes)

Fresh seasonal fruit (GF)

Chorizo sausage and free range bacon

Pork chipolatas

Scrambled egg mix (GF)

Four Croissants with beurre D'Isigny butter and jam

Beetroot and dill cured ocean trout with creme fraiche (GF)

Sourdough baguette

seafood platter

\$300 plus gst

serves two adults

Lobster, prawns, oysters, bugtails, mussels, clams, sashimi (salmon, tuna, kingfish),
marinated baby octopus, beetroot and chilli cured ocean trout, scallop ceviche

*served with citrus cocktail sauce, tartare sauce, aioli, lemon cheeks



SIMON EKAS CATERING

sunday bbq

\$220 plus gst

Bistecca alla fiorentina (GF)

1kg grass fed T bone steak

Butterflied chicken marinated with garlic, lemon zest and oregano (GF)

Beef sausages (GF)

Red wine jus (GF)

Horseradish cream (GF)

Mixed leaf salad with merlot vinaigrette (GF)

Cumin roasted eggplant, roast red onion, fresh herbs, brown rice and currants (GF)

Roasted wedges of spiced pumpkin with lemon yoghurt, coriander toasted seeds and fried kale (GF)

dessert

Petit four platter

PLACING YOUR ORDER

email orders to simon@simonekascatering.com.au
with the below information

Name

Contact number

Delivery address

Credit card number and expiry date (1.29% surcharge visa master card and 1.8% amex)

Orders are required by Thursday 3rd September.

Delivered Sunday 6th September between 7.00am and 9.00am

for brunch or before 11am for lunch. Order includes free delivery

within Sydney metro region.

