



Welcome to Cranky Chef Catering

At Cranky Chef Catering we collaborate, create and innovate to provide you and your guests with fabulous fare, customer service and a complete end to end catering solution

Our team of Chefs are focused on using raw ingredients and seasonal product to produce catering solutions that are varied, balanced and amazingly tasty

We make our own condiments, marinades, sauces and dressings, which are matched perfectly with our sandwich and salad combinations, and our Pastry Chef creates sweet treats that we know you and your guests will love

We are committed to customer service, taking the time to understand your needs and developing a long-lasting relationship with you

We are delighted to provide you with our suite of menus, and look forward to working with you

Yours in Catering
The Cranky Crew

Food **FOR YOUR TRIBE**

For booking information, please contact us online or via phone
Email: orders@crankychefcatering.com.au
Phone: 0400 422 637



BREAKFAST & COFFEE BREAKS

Seasonal Fruit Platter	Small \$34.90 (5–10 people) Large \$54.90 (12–15 people)
Vegan Muffin of the Day (minimum order of 6) <i>raspberry and coconut / blueberry / apple and rhubarb</i>	Small \$2.50 / Large \$4.50
Savoury Muffins (minimum order of 6) <i>flavours change regularly, ask us what's on at the moment</i>	Small \$2.75 / Large \$4.75
Savoury Croissant (minimum order of 6)	Small \$3.40 / Large \$4.60
Mini Savoury Bagels (minimum order of 6) <i>bacon and egg / smoked salmon, cream cheese and chives / tomato, cream fraiche, dukkah & rocket</i>	\$4.50
Large Bagels <i>selection includes blueberry, poppy seed, sesame seed, cheese, semi dried tomato served with condiments</i>	\$4.10
Seasonal Fruit and Yoghurt Pot GF/V (minimum order 6)	\$4.90
Granola Cups w/ Caramalised Yoghurt and Berry Compote (minimum order 6)	\$5.90
Cranky Chef Morning Muesli Bar (minimum order 6)	\$4.90
Coconut Chia Cups w/ Seasonal Fruits (minimum order 6)	\$5.90
Vegetarian Breakfast Frittata GF (minimum order of 6)	\$4.50
Smashed Avo Bites on toasted sourdough w/ beetroot whipped feta & dukkah (minimum order 6)	\$3.50
Banana Bread w/ Housemade Cultured Butter	\$6.90



Breakfast Tartlets <i>flavours change regularly, ask us what's on at the moment</i>	\$4.50
Mini Danish (2 per serve) <i>apple / apricot / berry</i>	\$4.90
Crusty French Rolls w/ a variety of hearty fillings <i>sausage w/ grilled onions / bacon, egg and house relish / smoked salmon</i>	\$7.95
Cranky Bliss Balls (minimum order 6) <i>turmeric energy bliss ball / cacao and date bliss ball</i>	\$3.90
Assorted Danishes and Croissants	\$3.00
Freshly Baked Scones w/ House Jam and Cream	\$4.50
Slice (minimum order of 6) <i>passionfruit slice / white chocolate muesli slice / cherry ripe slice / caramel fudge slice</i>	\$4.00 each
Tarts (minimum order of 6) <i>blueberry and ricotta / portuguese custard / pear and almond / raspberry and ricotta / lemon</i>	\$3.20 each
Assorted Sweet Platters <i>includes a selection of above slices and tarts</i>	\$35.00 Small (12 pieces) \$65.00 Medium (24 pieces) \$120.00 Large (45 pieces)

Our Pastry Chefs just can't help themselves and love to create, so our range of slices and tarts changes regularly
Please ask what's on the menu upon placing your order
Our current gluten free range includes chocolate brownie, blueberry cheesecake, chocolate and orange cake, lemon tart
Please advise upon placing your order if you require any special dietary options



OUR FILLINGS

We prepare and cook all of our protein on site so you know that we are serving you a quality and fabulous tasting product without the nasty additives.

We work closely with our Butcher who sources all of meat from local farmers providing organic and free-range meats.

Our proteins include:

hunter valley house braised lamb
murray valley house roasted pork
mustard and herb crusted rare roast beef
hunter valley ham off the bone
lemon and thyme roasted chicken
tasmanian poached salmon fillet

Our Chefs love to play with flavour so you can expect amazing seasoning that changes regularly

All of our proteins are accompanied by seasonal salad ensuring that your sandwich is a taste sensation

We always include 25% vegetarian fillings unless advised otherwise



SANDWICHES

Gourmet Mixed Selection

gourmet fillings served on a mix of sandwiches, wraps and baguettes

\$11.90 (1.5 sandwiches pp)

Gourmet Mixed Wraps

a mix of gourmet fillings on assorted wraps

\$11.90 (1.5 wraps pp)

Gourmet Mixed Sandwiches

a mix of gourmet fillings on assorted white, wholemeal and multi grain thick sliced bread

\$9.90 (1 sandwich pp)

Gluten Free Option

gluten free salad box

\$12.90 (700ml)

SUSHI PLATTERS

Mixed Platter *includes 25% veg and gluten options as standard*

All Vegetarian Platters available

\$35.00 Small (12 pieces)

\$65.00 Medium (24 pieces)

\$120.00 Large (45 pieces)



SALADS

Individual Boxes (minimum order of 6 of the same type)

\$12.90

served in a 700ml container and perfect for lunch

our salads change regularly as they are made from locally sourced and seasonal produce

our chefs create spectacular salads with our house made dressings, relishes and pickles

ask us what delicious options are on the menu today

Salad Platters

\$50.00 Small (4–6 people)

\$92.00 Medium (8–10 people)

\$157.50 Large (15–20 people)

HOT FOOD

Individual Boxes (minimum order of 6 of the same type)

\$12.90

served in a 700ml container and perfect for lunch

vegetarian nasi goreng w/ peanuts and coriander

butter chicken w/ fragrant rice and house mango pickle

chermoula marinated lamb w/ house preserved lemon cous cous

thai ginger beef noodle w/ lime, chilli and egg

Hot Food Platters

\$50.00 Small (4–6 people)

\$92.00 Medium (8–10 people)

\$157.50 Large (15–20 people)



GRAZING PLATES

Antipasto

thinly sliced prosciutto, marinated olives, pancetta, wagyu bresaola, mild italian salami, marinated artichokes, caper berries, chargrilled eggplant, red peppers, chef's selection of house made dips served with grissini and crackers

\$64.90 Small (5-8 people)

\$124.90 Large (10-12 people)

Tapas Bites

frittata, chorizo, marinated fetta, prosciutto wrapped asparagus, marinated olives, beetroot and cashew hummus, romesco, grilled flat bread and lavosh

\$64.90 Small (5-8 people)

\$124.90 Large (10-12 people)

Assorted Gourmet Meats

herb and mustard crusted beef fillet, slow roasted chermoula lamb shoulder, roasted pork belly, honey glazed ham, beetroot hummus, pickled cucumber, tzatziki, chimmi churri and assorted bread rolls

\$16.00 pp (min 15 people)

GRAZING PLATTERS

Cheese Platter

a selection of Australian farmhouse cheese served w/ mixed dried fruits, nuts and water crackers

\$40.00 Small (5-8 people)

\$80.00 Large (12-15 people)

Deluxe Cheese and Fruit Platter

a selection of Australian farmhouse cheese served w/ fig jam, seasonal fruit mixed dried fruits, nuts and water crackers

\$55.00 Small (5-8 people)

\$102.00 Large (12-15 people)



CANAPES

Super Cranky (minimum order of 12 per item and Chef required on site at additional cost)

\$4.70 each

alaskan crab tortellini w/ bisque and basil oil

seared scallop spoon w/ celeriac remoulade, romesco & salsa verde

gazpacho w/ fresh prawn shot (GF)

peking duck wonton crisp w/ hoisin, cucumber and shallots

salmon tartare w/ chive roe and horseradish (GF)

beef fillet tartare w/ quail egg yolk (GF)

natural oyster w/ cucumber & lime granite

beetroot cured salmon gravlax, blood orange, capers, toasted brioche w/ avocado & wasabi cream

peppered seared tuna w/ balsamic pearls, puffed rice horseradish cream (GF)

snapper & lemongrass fritters w/ wasabi mayo (P)

rice paper rolls w/ nuoc cham (VG, GF)

pate en croute w/ pedro ximenez gel

prawn dumplings w/ lemongrass infused soy (P)

kingfish ceviche, puffed black rice, wasabi cream & tomato salsa (P)

tempura battered popcorn prawn w/ sriracha mayo

king prawn and avocado crostini

white anchovy & tomato salsa en croute



Mildly Cranky (minimum order of 12 per item)

\$3.50 each

roast beef crustini w/ horseradish cream and caramelised onion

tomato, leek and goats cheese tarts (V)

hot smoked ocean trout w/ horseradish cream on sourdough croute

jalapeno and cheddar poppers w/ paprika aioli (V)

brioche bites w/ smoked salmon, crème fraiche and chives

brioche bites w/ roasted pumpkin, cumin, rosemary and crème fraiche

pea and ham croquet

chicken satay skewers (GF)

peking duck spring rolls w/ sweet soy sauce

vegetarian spring rolls w/ sweet soy sauce (V)

assorted sushi

semi-dried tomato and feta arancini w/ pesto aioli (V)

polenta chips w/ romesco

creamed eggplant, roast capsicum and feta en croute (V)

tomato bruschetta en croute (V)

smoked salmon and chive mousse tarts (P)

pear, prosciutto and blue cheese wafer (V)

air dried beef cigars w/ dukkah & onion jam (GF)

smoked salmon, pickled enoki, avocado mousse on black sesame crisp (P)



Sliders, Sausage Rolls and Bao Buns (minimum order of 12 per item)

\$5.30 each

lamb and harissa sausage rolls

pork and fennel sausage rolls w/ housemade tomato chutney

sticky pork bao bun w/ chilli, coriander and peanuts

korean fried chicken bao buns w/ pickled carrot, fried shallots and purple cabbage

angus cheeseburger slider w/ lettuce, pickles and cranky sauce

southern fried chicken slider w/ peri peri, guacamole, tomato and lettuce

pulled pork slider w/ apple and radish slaw

pulled lamb sliders w/ tzatziki, pea, mint and feta

crumbed mushroom slider w/ pickled beetroot, rocket and romesco