



Lauren Caffyn  
Owner & Head Chef  
Phone: 0488 718 295  
lauren@theprovincialkitchen.com.au

## The Provincial Kitchen – Catering Packages

### *Value Package \$20 per head*

#### Mini Dim Sims

Traditional style mini dim sims served with kecap manis.

#### Bruschetta

Toasted ciabatta bread topped with homemade basil pesto, diced tomato, Spanish onions and melted parmesan cheese.

#### Thai Spring Rolls

Traditional Chinese spring rolls filled with julienne vegetables served with Vietnamese sweet and sour sauce.

#### Party Pies

Mini party pies served with a tasty tomato relish.

#### Thai Fish Cakes

Fresh fish fillets infused with a hint of chili, coriander and soy.  
Served with Vietnamese dipping sauce.

#### Spiced Moroccan meatballs

Tasty beef meat balls with a hint of spice, served with a honey BBQ sauce.

#### Tandoori Chicken Skewers

Tender tandoori chicken on skewers served with a minted yoghurt.

#### Salt and Pepper Calamari rings

Crisp rings of calamari coated in a tasty salt and pepper batter. Served with a creamy sweet chili and lime dipping sauce.

#### Homemade Sausage rolls

Traditional homemade sausage rolls served with a tasty tomato chutney.

#### Mini Mexican Tacos

Crisp corn tortillas topped with taco mince, guacamole, tomato salsa and sour cream.

#### Thai Pumpkin Soup Shots

Aromatic Thai pumpkin soup served in a shot glass with a crisp crouton brushed with olive oil.



## *Deluxe Package \$25 per head*

### **Chicken Yakitori Skewers**

Tender strips of chicken coated in Japanese yakitori marinade served with kewpie mayonnaise.

### **Prawns in Wonton Wrappers**

Prawns wrapped in crispy wonton wrappers and served with Vietnamese dipping sauce

### **Smoked salmon, Cream Cheese and Dill**

Served on toasted ciabatta bread

### **Lamb Kofta**

Tender Lamb prepared in a traditional Greek spices, served with cucumber raita.

### **Mini BLTs**

Crisp bacon, lettuce and cherry tomato served on toasted Turkish bread with garlic aioli.

### **Indian Chicken Curry Rolls**

Minced chicken infused with an aromatic Indian spice mix, wrapped in a delicate pastry and served with a sweet chutney.

### **Chile Con Queso**

A creamy Mexican dip with capsicum and salsa served on corn tortilla rounds with chives.

### **Salt and Pepper Baby Whiting Fillets**

Baby whiting fillets coated in a tasty salt and pepper mix then lightly fried.  
Served with a dill and caper aioli.

### **Mediterranean Arrancini Balls**

Crumbed risotto balls filled with kalamata olives, semi dried tomatoes, Donnybrook parmesan and basil pesto.

### **Pork and noodle Balls**

Minced pork with Chinese five spice, crisp fried noodles and spring onions  
Served with hoisin dipping sauce.

### **Prawn Laksa**

Whole prawns served in a shot glass with an aromatic coconut laksa.



## ***Premium Package \$30 per head***

### **Kilpatrick Oysters**

Fresh market oysters topped with crisp bacon and our secret Kilpatrick sauce.

### **Prawn Laksa**

Whole prawns served in a shot glass with an aromatic coconut laksa.

### **Peking Duck**

Tender duck breast marinated Asian style, served on a Chinese spoon with cucumber, spring onions and hoisin sauce.

### **Vietnamese Prawn and Chicken Spring Rolls**

Handmade spring rolls filled with prawn and chicken pieces filled with vermicelli noodles and Vietnamese mint. Served with sweet and sour dipping sauce.

### **Lamb Kofta**

Greek style minced lamb balls with a garlic aioli dipping sauce.

### **Smoked Salmon Cream cheese and dill**

Fresh smoked salmon pieces on mini toasts topped with a rosette of cream cheese and a sprig of dill.

### **Prosciutto wrapped Chicken**

Chicken breast strips wrapped in crispy prosciutto, infused with rosemary and served with a garlic aioli sauce for dipping.

### **Balinese Seafood Satay Skewers**

Prawns, scallops, calamari and fresh fish fillets prepared in a rich Balinese satay sauce.

### **Mini Cheeseburgers**

Tender beef patties with home-made tomato relish, pickle, American mustard, cheese and lettuce. Served on a toasted bun.

### **Crisp Fried Cheese Ravioli**

Home-made cheese ravioli coated in Panko breadcrumbs, lightly fried and served with Napoli sauce.

### **Caramelized Onion Tarts**

Delicate pastry tart cases filled with caramelized onion, Persian feta, cherry tomato, roasted pumpkin and rocket pesto.

### **Beef en Croute with Béarnaise**

Tender pieces of beef cooked medium rare, served on a toasted Panini Cruton with béarnaise sauce and watercress.



## ***Lauren's selection \$25 per head***

### **Peking Duck Spring Rolls**

Handmade spring rolls filled with peking duck, with vermicelli noodles. Served with hoisin dipping sauce.

### **Coriander Chicken Cakes**

Chicken breast strips wrapped in crispy prosciutto, infused with rosemary and served with a garlic aioli sauce for dipping

### **Thai Pumpkin Soup Shots**

Aromatic Thai pumpkin soup served in a shot glass with a crisp crouton brushed with olive oil.

### **Caramelized Onion Tarts**

Delicate pastry tart cases filled with caramelized onion, Persian feta, cherry tomato, roasted pumpkin and rocket pesto.

### **Lamb Kofta**

Greek style minced lamb balls with a garlic aioli dipping sauce

**Balinese Seafood Satay Skewers** Prawns, scallops, calamari and fresh fish fillets prepared in A rich Balinese satay sauce.

### **Prawns in wonton wrappers**

King prawns, marinated and wrapped in crispy wonton wrappers, served with a sweet chili and lime dipping sauce.

### **Salt and Pepper Calamari rings**

Crisp rings of calamari coated in a tasty salt and pepper batter. Served with a creamy sweet chili and lime dipping sauce.

### **Mini Mexican Tacos**

Crisp corn tortillas topped with taco mince, guacamole, tomato salsa  
And sour cream.

### **Homemade Sausage rolls**

Traditional homemade sausage rolls served with a tasty tomato chutney.

### **Mediterranean Arrancini Balls**

Crumbed risotto balls filled with kalamata olives, semi dried tomatoes, Donnybrook parmesan and basil pesto.