Kodo

GOOD FOOD · GOOD COFFEE · GOOD VIBE



Functions & catering

Menus for gatherings at Wildbark

01	**Conferences**	→	Working lunches and tea breaks
02	**Birthdays**	→	Casual parties, buffet and high tea
03	**Dinner buffets**	→	Relaxed shared dining
04	**Canapés**	→	Cocktail packages and 40 selections
05	**More event food**	→	Plated meals, platters and food stations
06	**Drinks packages**	→	Beer, wine and sparkling by the hour

TAP A CATEGORY TO EXPLORE THE MENU

25 Rosenberg Street, Throsby ACT 2914
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CHOOSE YOUR EVENT

Choose your event

Tap an event type to see its menu, food choices and prices.

Conference catering →
Morning and afternoon tea, working lunches or hot buffet.

Dinner buffet →
Shared mains, sides, salads and dessert for group dinners.

Birthday celebrations →
Build an adult sharing table, add children’s meals, or choose a larger party menu.

Canapés →
Five, seven or nine pieces per guest for cocktail events.

High tea →
Sweet and savoury selections with tea and coffee.

Plated dining →
Two or three courses served to seated guests.

Casual food →
Platters, pizza, lunch boxes, salad trays and hearty shared meals.

Food stations →
Interactive taco and Mediterranean pita menus.

Drinks packages →
Four packages from non-alcoholic to premium wines, priced by the hour.

Weddings and large celebrations →
Shared banquet or three-course dining, tailored to your day. Ask us for a quote.

BEFORE YOU BOOK

Before you book

A quick guide to what the displayed prices cover. We prepare a written event quote with the final arrangements before a booking is confirmed.

FOOD PRICES AND MINIMUMS

Displayed prices. All food prices include GST. Per-person prices cover the stated food package; platter and casual-food prices are per item unless marked otherwise. Prices are for food only: dedicated staff, venue hire and drinks are quoted separately in your written quote.

Conference catering. Minimum food charge is the package price for 10 guests, even if fewer attend. For example, Standard half-day starts at $450 total.

Birthday sharing table and children's meals. Adult platters are priced per item and each serves about ten. Children aged 10 and under can add a $15 meal. For a children's-only party, the food minimum is ten children's meals ($150).

Dinner and birthday buffets. Minimum food charge is the package price for 30 guests: $1,650 for the $55 buffet or $2,250 for the $75 premium dinner buffet, even if fewer attend.

SERVICE AND PLANNING

Included setup. Conference packages include basic setup and clearing. Dinner and birthday buffets include basic buffet setup and serving equipment. Casual birthdays include a shared food-table setup.

Additional service. Dedicated staff are quoted according to guest count, service style and event duration. Any additional event requirements are itemised in the written quote.

Booking details. The quote confirms the service time, final guest count and menu deadlines, additional charges, payment schedule and cancellation terms before any deposit is requested. A 20% deposit confirms your booking, with final payment due 7 days before the event.

Dietary requirements. Tell us about allergies and dietary needs before finalising the menu. We can discuss suitable dishes, but cannot guarantee an allergen-free kitchen.

KEY DATES AT A GLANCE

Event	Final numbers, selections and dietaries due
Conferences	7 days before the event
Dinner and birthday buffets	14 days before the event
Canapés, high tea and plated dining	14 days before the event
Platters, casual food and stations	Confirmed in your written quote

WEDDINGS AND LARGE CELEBRATIONS

Planning a wedding or a big milestone? Choose a shared banquet or three-course dining, add canapés on arrival and a drinks package. Tell us your date and guest count and we will prepare a tailored quote.

Kodo caters the food for functions. Celebration cakes and food needed for a specific dietary requirement can be arranged in advance. If our team cuts and plates a supplied cake, cake service is $5 per guest. Food photography shows Kodo café dishes and is illustrative.

CONFERENCE CATERING

Conference catering

Fresh catering for meetings, workshops and training days. Prices are per person and include GST.

Standard half-day — $45 pp

Tea, coffee, juice and water station; one morning or afternoon tea break with two small items per guest; sandwich or wrap lunch with one substantial salad; basic setup and clearing.

Standard full-day — $59 pp

Tea, coffee, juice and water station; morning and afternoon tea with two small items at each break; sandwich or wrap lunch with one substantial salad; basic setup and clearing.

Premium half-day — $62 pp

Tea, coffee, juice and water station; one tea break with two small items; seasonal fruit; one hot main, one starch, seasonal vegetables, two salads, bread and butter; basic setup and clearing.

Premium full-day — $76 pp

Tea, coffee, juice and water station; morning and afternoon tea with two small items at each break; seasonal fruit; one hot main, one starch, seasonal vegetables, two salads, bread and butter; basic setup and clearing.

Minimum food charge is based on 10 guests. Dedicated service staff can be arranged and quoted separately.

MORNING AND AFTERNOON TEA | CHOOSE TWO PER BREAK

Sweet Mini berry muffins; banana bread bites; caramel slice; chocolate brownie bites; mini Danish pastries; scones with jam and cream.

Savoury Mini ham and cheese croissants; spinach and feta triangles; mini chicken burgers; pumpkin and feta arancini; mini vegetable frittatas; caramelised onion and goat’s cheese tartlets.

Fresh and healthy Seasonal fruit platter; yoghurt, berries and Kodo millet granola cups; coconut chia pudding cups with mango; vegetable crudités with hummus.

STANDARD WORKING LUNCH | CHOOSE THREE FILLINGS

Sandwiches Ham, cheddar and tomato relish; egg, chive and baby spinach; smoked salmon, cucumber and dill cream cheese.

Wraps Roast chicken, herb mayonnaise and lettuce; slow-cooked beef brisket, pickles and slaw; roasted vegetables, hummus and rocket.

Each guest receives one generous sandwich or wrap portion in total.

SALADS

Vegetarian Kodo millet tabbouleh; roasted pumpkin, feta and pepita; classic garden; Asian slaw with sesame dressing; potato and herb.

With protein Roasted chicken Caesar; chicken pesto pasta and roasted vegetables; smoked salmon, potato and dill.

Standard packages choose one salad. Premium packages choose two.

PREMIUM HOT LUNCH | CHOOSE ONE MAIN AND ONE STARCH

Hot mains Lemon and thyme roasted chicken with pan jus; slow-cooked beef brisket with red wine jus; rosemary-braised lamb shoulder with garlic jus; baked salmon with lemon and herb cream; pumpkin, chickpea and spinach curry; wild mushroom stroganoff with herbs and sour cream.

Starches Rosemary-roasted baby potatoes; steamed jasmine rice; herb and lemon couscous; creamy mashed potato; Kodo millet pilaf with herbs, lemon and toasted seeds.

Served with seasonal vegetables, two salads, bread and butter. Beverage station: brewed coffee, teas, orange juice, water and milk choices. Vegetarian, vegan, gluten-free and dairy-free requests require advance notice. Final numbers, selections and dietaries are due seven days before the event. Kodo cannot guarantee an allergen-free kitchen. Prices cover Kodo catering; the complete event quote follows confirmation.

DINNER BUFFETS

Dinner buffets

A relaxed shared buffet for celebrations and group dinners.

Standard dinner buffet — **$55 pp**
Bread and butter; choice of two hot mains, one starch, seasonal vegetables, one salad and one dessert.

Premium dinner buffet — **$75 pp**
Charcuterie grazing board on arrival; bread and butter; choice of two hot mains, one starch, seasonal vegetables, two salads and one dessert.

Minimum food charge: $1,650 standard or $2,250 premium, based on 30 guests. Basic buffet setup and serving equipment are included. Dedicated service staff are quoted separately. Confirm numbers and menu choices 14 days before the event.

HOT MAINS

01 Slow-cooked beef brisket with red wine jus
02 Rosemary-braised lamb shoulder with garlic jus
03 Lemon and thyme roasted chicken with pan jus
04 Porchetta with apple-cider jus
05 Baked salmon with lemon and herb cream
06 Pumpkin, chickpea and spinach curry
07 Wild mushroom stroganoff with herbs and sour cream
08 Creamy chicken and mushroom casserole
09 Slow-braised beef osso buco with tomato and herb sauce

STARCHES

01 Creamy mashed potato
02 Rosemary-roasted potatoes
03 Steamed jasmine rice
04 Kodo millet pilaf with herbs and roasted vegetables
05 Mediterranean crushed potatoes with olives, herbs and red-wine vinaigrette

SALADS

01 Kodo millet tabbouleh
02 Roast pumpkin, feta and pepitas
03 Pesto pasta with roasted vegetables
04 Classic garden salad
05 Potato salad with herbs
06 Asian slaw with sesame dressing

DESSERTS

01 Sticky date pudding with butterscotch sauce
02 Apple and berry crumble with vanilla custard
03 Lemon cheesecake with berry coulis
04 Chocolate mud cake with chocolate sauce
05 Pavlova with seasonal fruit

Premium grazing board: cured meats, cheeses, olives, pickles, seasonal accompaniments and crackers. Dietary requirements can be discussed in advance.

BIRTHDAY CELEBRATIONS

Birthday celebrations

Build a sharing table or choose a buffet, cocktail event or high tea.

Birthday sharing table — **By platter**
For about ten adults, choose one grazing platter and two hot platters. Add more platters to suit your group. Children’s meals can be added separately.

Children’s birthday meal — **$15 pp**
For ages 10 and under: chicken nuggets, crispy chips and one juice popper per child. Same price for mixed or children’s-only parties.

Birthday buffet — **$55 pp**
Two hot mains, one starch, vegetables, salad and dessert with bread and butter. Minimum food charge $1,650 (30 guests). Add a charcuterie grazing board on arrival for +$12 per person.

Cocktail birthday — **$55 pp**
Seven pieces per guest: three cold, three hot and one substantial canapé. Dessert canapé +$8 per guest.

Birthday high tea — **$70 pp**
Eight sweet and savoury pieces per guest with one tea or coffee. Bottomless tea and coffee $85 per guest.

Sharing platters are priced per item. A children’s-only party has a minimum food order of ten children’s meals ($150). Dedicated staff and extras are itemised in the quote.

BUILD A BIRTHDAY SHARING TABLE

A flexible spread for about ten adults. Start with one grazing platter and two hot platters; choose more if you want a fuller meal or have a larger group. Each platter serves about ten. Food-table setup is included; dedicated service staff are quoted separately.

1 | CHOOSE A GRAZING PLATTER

Mediterranean mezze — **$150**
Feta, halloumi, grilled vegetables, dips, breads, falafel and accompaniments.

Cured meat and cheese — **$170**
Cured meats, three cheeses, olives, crackers, fruit, nuts and quince paste.

Crudités and dips — **$110**
Seasonal vegetables, beetroot dip and hummus.

2 | CHOOSE TWO HOT PLATTERS | MIX OR MATCH

Cocktail platter — **$150 each**
Party pies, sausage rolls, spring rolls, vegetable samosas, arancini and sauces.

Premium hot platter — **$190 each**
Chicken and prawn skewers, fried chicken, spinach and feta triangles, brisket croquettes and sauces.

Example for about ten adults: Mediterranean mezze $150 + two cocktail platters $300 = $450 total. Your total changes with the platters and quantities you choose.

CHILDREN | $15 PER CHILD AGE 10 AND UNDER

Chicken nuggets, crispy chips and one juice popper per child. Add any number of children's meals to an adult sharing table. For a children's-only party, order at least ten meals ($150 total for food).

ADD TO THE TABLE | CHARGED SEPARATELY

Seasonal fruit platter $140; antipasto platter $190. Each serves about ten guests. More options are listed under Platters and casual food.

A celebration cake can be arranged in advance. Staff cutting and plating is $5 per guest. Menu choices, timing and any dedicated staff are confirmed in the written quote.

CHOOSE YOUR BUFFET DISHES

For the $55 birthday buffet, choose two mains, one starch, one salad and one dessert. Seasonal vegetables, bread and butter are included.

HOT MAINS | CHOOSE TWO

01 Slow-cooked beef brisket with red wine jus

02 Rosemary-braised lamb shoulder with garlic jus

03 Lemon and thyme roasted chicken with pan jus

04 Porchetta with apple-cider jus

05 Baked salmon with lemon and herb cream

06 Pumpkin, chickpea and spinach curry

07 Wild mushroom stroganoff with herbs and sour cream

08 Creamy chicken and mushroom casserole

09 Slow-braised beef osso buco with tomato and herb sauce

STARCHES | CHOOSE ONE

01 Creamy mashed potato

02 Rosemary-roasted potatoes

03 Steamed jasmine rice

04 Kodo millet pilaf with herbs and roasted vegetables

05 Mediterranean crushed potatoes with olives, herbs and red-wine vinaigrette

SALADS | CHOOSE ONE

01 Kodo millet tabbouleh

02 Roast pumpkin, feta and pepitas

03 Pesto pasta with roasted vegetables

04 Classic garden salad

05 Potato salad with herbs

06 Asian slaw with sesame dressing

DESSERTS | CHOOSE ONE

01 Sticky date pudding with butterscotch sauce

02 Apple and berry crumble with vanilla custard

03 Lemon cheesecake with berry coulis

04 Chocolate mud cake with chocolate sauce

05 Pavlova with seasonal fruit

COCKTAIL PARTY AND HIGH TEA

For the $55 cocktail birthday, each guest receives one of each chosen canapé: three cold, three hot and one substantial. Here are party favourites; all ten choices in each category are available in the Canapés section.

COLD | CHOOSE THREE

01 Smoked salmon, whipped ricotta and dill on rye

02 Rare roast beef, horseradish cream and pickled onion crostini

03 Prawn, avocado and citrus spoon

04 Tomato, basil and whipped feta tartlet

05 Beetroot, goat’s cheese and walnut tartlet

06 Watermelon, feta and mint skewer

HOT | CHOOSE THREE

01 Chicken croquette with Aleppo mayo

02 Spinach and feta triangle

03 Mushroom and thyme arancini with Parmesan aioli

04 Lamb kofta skewer with herb yoghurt

05 Crispy prawn bite with chilli lime mayo

06 Mini beef brisket pie

SUBSTANTIAL | CHOOSE ONE

01 Kodo cheeseburger slider

02 Crispy chicken slider with slaw and Aleppo mayo

03 Mini hot dog with caramelised onion, mustard and tomato relish

04 Mini chicken bánh mì

05 Roast pumpkin, chickpea and millet cup

06 Lamb kofta, millet tabbouleh and yoghurt bowl

Dessert canapé add-on: choose one from the full canapé menu, +$8 per person.

BIRTHDAY HIGH TEA | $70 PER PERSON

Each guest receives eight pieces: one traditional scone; one each of Mont Blanc, raspberry bavaroise and lemon meringue; one salmon rillette; one crab dog; and two sandwich fingers, one truffled egg and one confit chicken. One tea or coffee is included.

CANAPÉS

Canapés

Choose a package, then select from the cold, hot, substantial and dessert dishes. Each guest receives one of every selected item. These are cocktail-style food packages; ask us to tailor the quantity if this is the main meal.

Five-piece package — **$45 pp**
Choose 2 cold and 3 hot selections.

Seven-piece package — **$55 pp**
Choose 3 cold, 3 hot and 1 substantial selection.

Nine-piece package — **$65 pp**
Choose 3 cold, 4 hot and 2 substantial selections.

Optional dessert add-on: choose one dessert canapé, +$8 per person. The agreed service period and any dedicated staffing are confirmed in the written quote.

COLD | CHOOSE FROM TEN

01 Smoked salmon, whipped ricotta and dill on rye
02 Rare roast beef, horseradish cream and pickled onion crostini
03 Prawn, avocado and citrus spoon
04 Tomato, basil and whipped feta tartlet
05 Beetroot, goat's cheese and walnut tartlet
06 Chicken and tarragon brioche bite
07 Watermelon, feta and mint skewer
08 Charred zucchini, hummus and pomegranate on crispbread
09 Tuna tartare and sesame on cucumber
10 Kodo millet tabbouleh in lettuce leaves

HOT | CHOOSE FROM TEN

01 Chicken croquette with Aleppo mayo
02 Spinach and feta triangle
03 Mushroom and thyme arancini with Parmesan aioli
04 Chicken and sage skewer
05 Lamb kofta skewer with herb yoghurt
06 Crispy prawn bite with chilli lime mayo
07 Mini beef brisket pie
08 Corn rib with sriracha butter and kombu peanut seasoning
09 Halloumi and zucchini fritter with herb yoghurt
10 Duck and mushroom spring roll with plum sauce

SUBSTANTIAL | CHOOSE FROM TEN

01 Kodo cheeseburger slider
02 Crispy chicken slider with slaw and Aleppo mayo
03 Mini hot dog with caramelised onion, mustard and tomato relish
04 Mini chicken bánh mì
05 Garlic prawn linguine cup
06 Beef stroganoff and buttery mash cup
07 Roast pumpkin, chickpea and millet cup
08 Chicken schnitzel, Parmesan salad and mushroom sauce bowl
09 Lamb kofta, millet tabbouleh and yoghurt bowl
10 Pulled lamb, crushed potatoes and mustard velouté bowl

DESSERT ADD-ON | CHOOSE ONE

01 White chocolate mousse tartlet
02 Salted caramel tartlet
03 Chocolate brownie bite
04 Caramel slice square
05 Mini vanilla cheesecake cup
06 Passionfruit panna cotta cup
07 Mini profiterole with chocolate sauce
08 Strawberry and whipped ricotta shortcake
09 Mini apple crumble tart
10 Lemon meringue tartlet

HIGH TEA

High tea

Eight pieces per guest: a scone, three petite sweets, two savoury bites and two sandwich fingers.

Standard high tea **$70 pp**
Eight food pieces per guest and one tea or coffee.

Bottomless tea and coffee **$85 pp**
The same eight food pieces with bottomless tea and coffee during the agreed high tea service.

One glass of sparkling wine +$10 per person. Ask our team about dietary requirements and the sparkling wine selection.

SWEET SELECTION

Traditional scones Raspberry and rosella jam, clotted cream.

Mont Blanc Chestnut biscuit, crunchy feuilletine, chocolate crémeux, chestnut bavaroise and candied chestnut.

Raspberry bavaroise Coconut dacquoise, almond biscuit, raspberry compote and mousse.

Lemon meringue Chocolate tart shell, lemon cream and meringue.

SAVOURY SELECTION

Salmon rillettes Crème fraîche, dill, shallots and celery salt on brioche.

Crab dog Citrus, finger lime and herbs.

Sandwich fingers Truffled egg mayonnaise, chives and microgreens; confit chicken, tarragon crème and pickled celery.

TEA, COFFEE AND CHOCOLATE

French Earl Grey
Black tea with bergamot, rose, cornflower and orange.

Lemongrass and ginger
Warming herbal blend.

Chamomile flower
Fragrant golden herbal tea.

Peppermint leaf
Refreshing peppermint infusion.

Chinese green
Light traditional green tea.

Jasmine flower
Delicate floral infusion.

Redbrick coffee
Toffee and chocolate tasting notes.

Dark hot chocolate
Rich cocoa with hot milk.



AT KODO / WILDBARK

PLATED LUNCH AND DINNER

Plated lunch and dinner

Individual courses for formal lunches and dinners. The host selects two dishes per course, then each guest pre-selects one of those options before the event.

Two-course plated meal — **$70 pp**
Warm dinner rolls and whipped butter included.

Three-course plated meal — **$90 pp**
Warm dinner rolls and whipped butter included.

Two courses can be entrée and main or main and dessert. Three courses include entrée, main and dessert. Additional course +$10 per guest. Themed menus can be designed on request.

ENTRÉES

Beetroot tart
Ricotta, candied walnuts, rocket and balsamic syrup.

Char siu pork belly
Fresh Asian salad and ginger crisps.

Pan-seared scallop
Cauliflower purée.

Pressed lamb shoulder
Chermoula and carrot variations.

Oven-baked tiger prawns
Garlic herb butter and green oil.

Lamb kofta skewers
Hummus, tabbouleh and paprika.

Wagyu beef carpaccio
Pickled eschalots, Parmesan, baby rocket, capers and anchovy mayo.

Gin-cured salmon
Pickled fennel, crème fraîche and blini.

Poached prawns
Shaved lettuce, avocado and Marie Rose sauce.

MAINS

Seared eye fillet (200 g)
Pomme purée, heritage carrots and jus.

Grilled sirloin (200 g)
Crispy fries and peppercorn sauce.

Crispy-skin chicken breast
Confit tomato, garlic mashed potato and herb cream.

Soy and honey glazed duck breast
Duck-fat potatoes, grilled shallots and spiced jus.

Harissa-roasted lamb rump
Burnt eggplant purée, baby broccolini and salsa verde.

Crispy pork belly
Braised cabbage, fennel and mustard cream.

Maple and miso glazed salmon
Bok choy, pickled cucumber and dashi beurre blanc.

Pan-roasted barramundi
Silverbeet, kipfler potatoes and lemon butter emulsion.

Pumpkin and sage gnocchi
Pine nuts, Parmesan and beurre noisette.

Pea and Parmesan risotto
Asparagus, lemon ricotta and basil oil.

SHARED SIDES | $7 PER PERSON

01 Blanched greens, toasted almonds and lemon oil

02 Garden or Greek salad

03 Roasted herb potatoes and Parmesan

04 Roasted seasonal vegetables

05 Butter lettuce, radicchio, pickled eschalots, fine herbs and buttermilk dressing

DESSERTS

Pavlova
Watermelon consommé, mint, summer berries and Chantilly cream.

Dark chocolate soufflé
Chocolate tart shell, raspberries and freeze-dried raspberries.

Green tea and cherry financier
Pistachio, cherry compote and cherry crémeux.

Apple dome
Apple bavaroise, caramelised apple toffee, speculoos biscuit and green glaze.

Honeycomb
Honey biscuit, honey bavaroise and cocoa spray.

Raspberry pecan brownie heart
Pecan brownie, dark chocolate ganache and raspberry preserve.

Chocolate tart
Raspberry compote, lychee crémeux and red velvet cocoa spray.

Citrus lime panna cotta
Crunchy cornflake base, lime vanilla panna cotta, mirror glaze and lime zest.

Wattleseed and dulce de leche cheesecake
Cocoa sablé, wattleseed cheesecake, dulce de leche and caramel glaze.

PLATTERS AND CASUAL FOOD

Platters and casual food

Options for informal meetings, parties and shared tables.

Morning or afternoon tea platter — $130
Shared among 10 guests: brownie, banana bread, Danish pastries, carrot cake, cookies, croissants and assorted muffins.

SHARED PLATTERS | EACH SERVES ABOUT TEN

Cured meat and cheese — $170
Prosciutto, salami, capocollo, aged cheddar, Danish blue, triple-cream brie, olives, focaccia crackers, dried fruit, nuts and quince paste.

Antipasto — $190
Grilled eggplant and zucchini, olives, cured meats, cheddar, brie, crackers, lavosh, baguette, quince paste and grapes.

Mediterranean mezze — $150
Feta, halloumi, olives, mushrooms, grilled vegetables, beetroot hummus, tzatziki, breads, dolmades, falafel, dates and nuts.

Crudités and dips — $110
Seasonal vegetables, roasted beetroot dip and hummus.

Seafood — $220
Seared yellowfin tuna, poached prawns, Sydney rock oysters, smoked salmon, dill cucumber salad, crème fraîche, baguette and lemon. Caviar addition +$30 pp.

Cocktail platter — $150
Party pies, sausage rolls, spring rolls, vegetable samosas, mushroom arancini and sauces.

Premium hot platter — $190
Chicken and prawn skewers, crispy fried chicken, spinach and feta triangles, beef brisket croquettes and sauces.

Seasonal fruit platter — $140
Chef’s selection of seasonal fruit.

PIZZA | MINIMUM FIVE PIZZAS

Margherita — $20
Tomato, basil and cheese.

Pepperoni — $23
Tomato and cheese.

Meat lovers — $25
Brisket, sausage, ham, jalapeño, onion, cheese and barbecue base.

Barbecue chicken — $23
Onion, mushroom, chicken and cheese.

Prawn — $25
Olives, chilli, cheese and herbs.

Three-cheese — $21
Mozzarella, cheddar, Parmesan and tomato base.

CASUAL LUNCHES

House-made focaccia sandwiches — $140
Eight whole sandwiches cut in half: chicken, avocado and pesto; caprese; prosciutto, ricotta and hot honey; schnitzel, bacon and sweet chilli.

Wraps — $150
Ten whole wraps cut in half: chicken and avocado; egg, bacon and mustard; chicken Caesar; sweet potato, falafel and hummus.

Bao buns — $185
24 buns: 12 crispy chicken with Asian herbs and 12 barbecue pulled brisket with slaw and pickles.

Assorted sliders — $280
30 sliders: brisket, crispy chicken or Wagyu beef. Minimum 10 of each chosen flavour.

Mini croissant box — $120
Six chicken bánh mì with Asian slaw and six bocconcini, tomato and basil.

Assorted quiches — $120
30 bites: spinach and feta, cheesy chorizo or Lorraine.

House-made frittata — $120
30 bites: ham, cheese and tomato. Vegetarian available on request.

WHOLESOME SALAD TRAYS | SERVE TEN | $150 UNLESS NOTED

01 Pumpkin, beetroot and feta with quinoa, candied walnuts, leaves and lemon vinaigrette

02 Caesar with bacon, egg, anchovies, croutons, Parmesan and baby cos

03 Garden or Greek salad | $100

04 Heritage carrots and labneh with carrot purée, radish, dill, hazelnuts and cider vinaigrette

05 Beetroot panzanella with bush tomato, sourdough, basil and goat's cheese

06 Watermelon, feta, mint and cucumber

07 Brown rice with pumpkin, grapes, red cabbage, figs, avocado and maple vinaigrette

08 Kale and quinoa tabbouleh with parsley, tomato, onion and sumac

09 Roasted cauliflower and pumpkin with miso mayo, rocket, seeds and ginger crisps

10 Soba noodle salad with pumpkin, edamame, nori, vegetables and sesame ginger dressing

11 Green and grain salad with roasted vegetables, cucumber, pickled onion and avocado

Add protein per guest: grilled chicken +$7; poached salmon (100 g) +$10; grilled sirloin (110 g) +$12; grilled halloumi +$5.

HEARTY MEALS TO SHARE

Whole peri peri chicken — **$110**
Choice of two sides.

Whole roasted leg of lamb — **$180**
Braising sauce and two sides.

Lamb shanks — **$220**
Ten serves, braising sauce and two sides.

Whole roasted pork belly — **$300**
Approximately 5 kg, burnt apple sauce and two sides.

Whole roasted sirloin — **$350**
Approximately 5 kg, beef jus and two sides.

Beef cheeks — **$220**
Ten serves, braising sauce and two sides.

Eggplant parmigiana — **$150**
Ten serves, Napoli sauce, Parmesan and basil.

Vegetarian moussaka — **$160**
Ten serves, eggplant, potato, lentil ragù and béchamel.

Sides for hearty meals: Kodo millet pilaf, basmati rice, roasted potatoes, roasted carrots, garden salad, corn on the cob or house-baked focaccia.

FOOD STATIONS

Food stations

Interactive menus built for groups.

Make your own tacos — $40 pp

Soft tortillas and hard taco shells; lime and coriander chicken, chipotle beef or Baja fish; guacamole, jalapeño, cheese, pickled onion, lime and lettuce; black bean and corn or mango salsa; lime crema, chipotle mayo and hot sauce.

Optional taco sides +$5 per guest: Mexican rice, tortilla chips and guacamole, or Mexican slaw.

Mediterranean pita bar — $35 pp

Pita bread; chicken shawarma, lamb kofta or falafel; hummus and tzatziki; tabbouleh, pickled vegetables, feta and herbs.

Optional pita bar sides +$5 per guest: couscous salad, crudités with beetroot dip, or fattoush.

DRINKS PACKAGES

Drinks packages

Four packages named after native plants of Mulligans Flat Sanctuary. Prices are per person, by the hour and include GST.

Package	1 hr	2 hrs	3 hrs	4 hrs	5 hrs
Early Nancy	$19.80	$26.40	$33.00	$39.60	$46.20
Billy Button	$27.50	$33.00	$38.50	$44.00	$49.50
Bulbine Lily	$33.00	$38.50	$44.00	$49.50	$55.00
Orchid	$46.20	$52.80	$59.40	$66.00	$72.60

WHAT EACH PACKAGE INCLUDES

Early Nancy Non-alcoholic drinks only.

Billy Button Non-alcoholic drinks; Capital Brewing and Bentspoke beer; Casella The Duchess sparkling; Lock & Key Riesling; Twelve Signs Sauvignon Blanc or Pinot Grigio; Twelve Signs Shiraz or Cabernet Merlot.

Bulbine Lily Non-alcoholic drinks; beer; Casella The Duchess sparkling; Four Winds Riesling and Sangiovese Rosé; Four Winds Shiraz; Atrius Cabernet Sauvignon.

Orchid Non-alcoholic drinks; beer; Casella The Duchess sparkling; Yarrawood Valley (VIC) Chardonnay, Sauvignon Blanc, Pinot Noir, Shiraz or Cabernet Sauvignon.

Spirits can be added to any package for an extra cost. Ask our team.

PLAN YOUR EVENT

Tell us about your day

Send us your date, guest count, preferred menu and dietary requirements. We will confirm the food selection and prepare a complete quote.

CONTACT

Email welcome@cafekodo.com.au

Visit 25 Rosenberg Street, Throsby ACT 2914