

WINEY COW CATERING

Winey Cow Catering

As a company we believe in finding the intersection between quality and budget, and have food and beverage packages to suit all tastes & needs.

We cater for a wide range of parties and events in your home, office or event space. Our food is made fresh in our restaurant kitchen with local produce (no frozen nasties) and is designed by our experienced and very talented Executive Chef. In summary, it's delicious!

Our menu is on the back of this flyer, or you can find it on our website.

For enquiries contact Jade:

✉ jade@thewineycow.com.au

☎ 0403 611 470

Catering Packages:

Premium

Our team does it all. We deliver, plate and serve your food and drinks to your guests, so you don't have to worry. We take care of the entire service and clean up. (Extra costs for staffing and doing it all will apply).

Classic

Our team will prepare and deliver your food to your home or office. We provide food tags, napkins and instructions for reheating (if required). Everything is ready for you to serve on delivery. (Extra costs for delivery will apply)

Standard

Our team will prepare your food and have it ready for your preferred pick up time at our venue in Mornington. We will provide food tags with the food. (No extra costs will apply).



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Cold

Smoked Atlantic salmon crispbread, black garlic goats' feta curd (gf avail)	7
Chorizo, Stracciatella cheese, romesco sauce, fried basil, olive bread (gf avail)	7
Prawn ceviche taco bite, pico di gallo, dill	7
Prosciutto, fig & walnut crostini, heirloom tomato, chimichurri (gf avail)	7
Hoi sin duck pancake, spring onion, coriander, chilli	9
Moroccan flatbread, cumin roasted sweet potato & carrots, mint yoghurt, beet hummus (v)(gf avail)	6.5
Falafel tostada, pumpkin tahini, tomato salsa (vg)	6.5
Roasted Mediterranean vegetable bruschetta, peanut, salted ricotta (v)(gf avail)	6.5
Chipotle chicken, black bean & cheddar taquitos, buffalo maple syrup	7

Warm

Slow-braised pulled lamb slider, sauerkraut, garlic sauce, spiced yoghurt, cos lettuce (gf avail)	8
Teriyaki chicken bao, carrot, cucumber, chilli & ginger salad, wasabi aioli	8
12-hour chilli beef brisket slider, American cheese, pickled onion, pickles, lettuce, aioli (gf avail)	8
Panko-crumbed barramundi taco, jalapeño tartare, herbed slaw, lime crema	8
Plant-based 'meatball', tomato & herb sauce, garlic focaccia (vg)(gf avail)	7.5
Pumpkin, coconut & coriander fritter, avocado, cos, vegan aioli, beet bun (vg) (gf avail)	7.5
Veg & tofu gyoza, ponzu, fried shallots, chilli oil (vg)	3.5
Mac & cheese croquette & smoked tomato relish (v)	6