

— house —

IBERIA

BREAKFAST

House made oat granola, berry compote, fresh fruit + natural yoghurt

Salted fruit salad, lime + mascarpone

Born and Bread croissant

-plain

-house made jam

-free range ham/tomato + cheese

Free range egg and bacon roll, tomato relish, cheese in a milk bun

Pumpkin, fetta and spinach muffin

MINI BAGELS

House smoked salmon, cream cheese, capers, pickled onion and dill

Free range ham, mustard, bread and butter pickles, cheese and tomato

Avocado, whipped fetta, lemon and herbs

TEA SANDWICHES

Egg + mayo, fried shallot and watercress

Roast chicken, aioli, celery and dill

Rare roast beef, mojo verde

Cucumber, cultured cream and chive

Free range ham, dijon and cheese

BIGGER SANDWICHES

Ham, cheese + tomato toastie with mustard and bread and butter pickles

Roast pumpkin toastie with whipped fetta, spinach, pickled onion and crunchy seeds

Chicken, avocado and mayo roll with celery, dill and iceberg lettuce

Salad roll with avocado, spinach, sprouts, tomato, carrot, cheese and mayo (free range ham optional)

Falafel flatbread, sprout and grain salad, hummus, tomato and tahini dressing

SALADS

Roast pumpkin, cous cous, spinach, radish, pickled onion, fried chickpeas, tahini dressing

Broccoli, black lentils, carrot, onion, ricotta salata, roasted almonds, barberries, lemon dressing

House made Falafel, quinoa tabbouleh, cucumber, carrot, hummus, tahini dressing

HOT ITEMS

Lamb and fennel sausage roll, tomato relish

Pumpkin, caramelised onion + fetta tart

Cauliflower + cheese croquette

SWEETS

Mini muffin of the day

Chocolate brownie

Carrot cake, cream cheese icing

Choc chip cookie

Raw vegan balls

-chocolate + almond

-apricot + orange

-cranberry + coconut

Vegan chocolate and peanut butter slice

Banana bread

THE FINE PRINT

- We require a \$1000 minimum spend for functions at our venue or if you require us to come to your specified venue to cater. This minimum spend covers staff to work your event, preparation, crockery, cutlery and glassware, delivery and transport within Geelong, and cleaning costs. The exception to this minimum spend is corporate, grazing tables and delivered or pick-up dessert catering (i.e. whole cakes etc). Please contact our Catering Manager for a personalised quote.
- Our whole space has a capacity of 100 people and is available to be hired from 4pm every day. Our smaller private function space has a capacity of 20 people and is available at any time of day, at a \$500 minimum.
- For corporate catering, grazing tables and delivered dessert catering including cakes, please contact our Catering Manager for a quote.
- House Iberia Catering is dedicated to providing exceptional standards for clients with dietary restrictions. However, as our kitchen is not an allergy-free environment, we cannot guarantee that food is completely allergy-free. This includes but is not limited to allergies concerning: Gluten, Wheat, Dairy, Egg, Fish, Seeds, Chicken, Nuts and Berries. We require written notice of guests with food allergies, so we can best cater to them safely. House Iberia Catering does not accept responsibility for illness caused by consuming catered food.
- Our catering is delivered or served at our chef's specified temperature, in accordance with the current Food Safety Act. As such, we recommend consuming hot food immediately, or food left at room temperature within two hours of delivery/serving. House

Iberia Catering strongly discourages re-heating hot food that has cooled down. If food served/delivered at room temperature is not to be consumed immediately, we strongly recommend refrigerating food before serving. House Iberia does not accept responsibility for any illness caused by food consumed after or outside of these recommended timeframes.

- House Iberia Catering is committed to reducing our carbon footprint as much as possible. We use biodegradable and eco friendly packaging and procedures for our delivered goods. We use the highest quality, ethical ingredients especially regarding meat and seafood. Where possible, we use local produce to support and promote growers in our region, and reduce our environmental impact.
- We require a 25% deposit of your estimated quote paid in full within 7 business days of booking your event. This is to guarantee our services on your specified date. If you need to cancel or alter your booking, we will refund your deposit if email or verbal notice is given to our Catering Manager no later than 14 days before your scheduled event.
- On the day of or after your event, our Catering Manager will send you a finalised quote via email, for which payment is required in full within 7 business days.
- For any and all inquiries regarding specialised quotes, payment, or general interest, please contact our Catering Manager- Tessa on 0417348381 or at catering@houseiberia.com.au