

FUNCTIONS & CATERING

JAN '19



Lox Stock & Barrel has a passion for creating memorable events of all sizes.

Our team of event managers, stylists, chefs & professional service staff are dedicated to taking the work out of hosting.

Closely following our core values we have built at Lox of fresh vibrant 'farm to plate' dishes and friendly service, we create menus to reflect your personal taste for each occasion. From banquet, to boardroom lunch, family dinner to grazing table feasts, we can take care of all details however big or small.

Please send all enquiries to
loxstockandbarrelcatering@gmail.com





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FROM THE BAKERY

BREADS

Assorted bagels	\$2
Sourdough Rye	\$6.5
Challah	\$6.5
Za' atar foccacia	\$6.5
Bagel crisps	\$14

SWEETS

Dark chocolate babka loaf	\$22
Apple, carrot, pecan & ricotta muffin	\$3.5/\$4.5
Blueberry, dark chocolate muffins	\$3.5/\$4
Brioche almond scrolls	\$4.5
Miniature almond scrolls	\$3.5
Halva, pistachio scrolls	\$3.5/\$4.5

RAW / GRAINS

Tahini & coconut slice (gf/df/sf)	\$5
Granola/Bircher	\$40/kg

SAVOURY

Frittata Kumera, goats cheese, basil, brocollini (Sliced into 8, 12 or 16)	\$40
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SANDWICHES

FRESH SANDWICHES

Cut into 1/2 or 1/4's

\$14 EACH

Egg & herb mayo on challah

Pastrami w coleslaw & pickles on rye

Humous, avocado & salad on rye

Chicken, pistachio & herb mayo w rocket on panini

Corned beef, mustard, swiss & pickles on rye

Turkey, cranberry, pickled onions, Swiss cheese, rocket & cucumber on challah

Smoked salmon, cream cheese, onion, capers & rocket on sesame bagel

Pastrami, swiss, pickles & Russian on rye

PLATTERS

Selection of four fillings, cut into 1/4's

50 pieces (Suitable for 12 - 20 guests)

\$165

100 pieces (Suitable for 25 - 40 guests)

\$325



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DIPS

Chopped liver (Min. 250g)	\$24 KG
Egg & herb salad	\$24 KG
Hummus	\$24 KG
Roast pumpkin hummus	\$24 KG
Labne	\$24 KG
Guacamole (Avo, jalapeño, lime, coriander, green shallots)	\$35 KG
Romanian eggplant, (Min. 500g) (Roasted eggplant, capsicum, pomegranate, dill, lemon, shallot)	\$40 KG
Baked ricotta w herbs (1kg)	\$40 EACH

CONDIMENTS & PICKLERY

Fresh crudités	\$40
Raw vegetable platter of baby cos, radish, cucumber, cherry tomatoes, heirloom carrot, green shallots, mint	
Lox spiced nut mix	\$60 KG
Mixed marinated olives	\$35 KG
LSB Pickled Vegetable Selection:	\$24 KG
Lox's red saurkraut OR classic white saurkraut	
Daikon & carrot	
Pickled red onion	
Sliced Polish pickles	
Jalapeños	\$40 KG



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SOUPS

Holmbrae chicken & vegetable soup	\$12.5 LITRE
+ Egg noodles	\$15 LITRE

CURED & SMOKED

Beetroot Cured Ocean Trout Served sliced with mustard dressing & fresh lime (48hr notice required)	\$75 KG
Ocean Trout Ceviche Tomato, cucumber, Spanish onion, mint, coriander, basil & kumera, lime & green chilli dressing	\$50 MED \$100 LRG
Tuna Poke Smoked corn, seaweed, macadamia, sprouts, cabbage, zucchini, mint & cucumber	\$50 MED \$100 LRG
Tasmanian smoked salmon	\$50 KG
LSB sliced NY style pastrami	\$50 KG
LSB sliced corned beef	\$60 KG

*Prices exclude GST



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SLOW BRAISED & MEATS

Milly Hill Lamb Shoulder Slow roasted with Hawaii spices, pomegranate molasses & honey (Whole, taken off the bone after it's cooked)	\$100
Slow Braised Free Range Chicken Fennel, bay, lemon, olives, eschallots & dates (Legs & thighs- 18 pieces)	\$100
Holmbrae Roast Chicken Roasted with lemon, mustard, thyme, rosemary, bay leaves & jus (2 x whole chickens, each cut into 8)	\$90
Pasture Fed Beef Eye Fillet Marinated with porcini & rosemary, Roasted to M/R Served with chimichurri & mustard	\$150 KG
Scotch Fillet Marinated with seeded mustard, garlic & rosemary Roasted to M/R Served with chimichurri & mustard	\$150 KG

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FISH & VEGETARIAN

Slow Roast Eggplant \$28/\$60/\$100
Quinoa, spiced nuts, herb and haloumi stuffing, Turkish style tomato sauce.
(4/8/10 people)

Grilled Ora King Salmon: (1.2kg side, can be portioned on request)

Grilled with chermoula marinade, confit fennel & cherry tomato \$120

Grilled with miso marinade, shredded salad, fresh herbs, teriyaki \$120

Grilled Barramundi \$120

Chilli jam, coconut, lemongrass & ginger sauce, green mango, cherry tomato & peanut salad

Mediterranean style Tuna \$150

Grilled tuna, za'atar marinade, zucchini ribbons, roasted eggplant, cherry tomato, basil tapenade vinaigrette

PORTION GUIDE

Mains serves 10-15 as part of a buffet selection. Please get in touch for further guidance



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SALADS

Super Green salad Baby cos, watercress, mint, radish, sprouts, fennel, zucchini, cucumber, lime & ginger with apple balsamic vinaigrette	\$50
Israeli Salad Raw vegetable and herb salad, spices, roast nuts, za'atar with lemon, tahini, olive oil, sumac & white balsamic dressing	\$50
Roast Pumpkin Salad Roast pumpkin with kale, quinoa, red cabbage, cucumber, carrot & spinach with sesame & miso dressing	\$50
Coconut & Quinoa Salad Carrot, coconut, quinoa, pomegranate, radish, coriander, mint, carrot, almond, green shallots, lime & chilli dressing	\$50
Kale, Corn & Zucchini Salad Grilled corn, kale, almond, green olive salad w zucchini, tomato, cucumber, quinoa & puffed black rice with lemon & mustard dressing	\$50

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SIDES & KIDS

SIDES

Mejaderra Spiced basmati rice, lentils, caramelised onion, almonds, pomegranate turmeric & fresh herbs	\$40
Wild Rice Basmati, quinoa and black rice, corn and green pepper salad with green shallot and fried onions	\$40
Ancient Grain Tabouleh Mixed ancient grains, fresh herbs, shallots, caramelised pistachios & orange vinaigrette	\$40

KIDS

Mini Chicken Schnitzel	\$3.5 EACH
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DESSERTS & CAKES

Lime & coconut eton mess, lemon curd & passionfruit (gf)	\$90
Four layer dark chocolate & salted caramel tart	\$45
Flourless chocolate & hazelnut cake w sour cherries (gf)	\$50
Moroccan orange & almond cake w pistachio & rose (gf/df)	\$50
Passionfruit, almond & coconut drizzle cake (gf)	\$50
Roasted stone fruit w vanilla & bay, pistachio halva crumb & greek style yogurt (gf)	\$70

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