

FUNCTIONS & CATERING



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/kg

SAVOURY

Spanakopita with spinach & fetta	\$3.5
Mushroom & spinach borekas	\$3.5

SWEET

Dark chocolate babka loaf	\$22
Cinnamon, almond brioche scrolls	\$3.5/\$4.5
Halva, pistachio brioche scrolls	\$3.5/\$4.5
Apple, carrot, pecan & ricotta muffin	\$3.5/\$4.5
Blueberry, dark chocolate & bran muffin	\$3.5/\$4.5
Banana, raspberry & white chocolate muffin	\$3.5/\$4.5
Tahini & coconut slice (gf/df/sf)	\$5

*Prices exclude GST



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FROM THE BAKERY

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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BRUNCH

SAVOURY

Kumera, goats cheese, basil & brocollini frittata (gf) (Sliced into 8, 12 or 16)	\$40
Kale, mushroom & corn breakfast muffins	\$3.5
Baked ricotta w herbs (1 kg)	\$40 EACH

SWEET & CONDIMENTS

Organic granola with maple, nuts & figs (gf/df/vegan)	\$40 KG
Chia & quinoa bircher with young coconut (gf/df)	\$40 KG
Young coconut milk dressing (df) (Suggested 250ml per kg of bircher)	\$28 L
Seasonal fruit compote (gf/df)	\$28 L
Greek style yogurt	\$10 L
Homemade cream cheese	\$24 KG
Kristen Allan buttermilk ricotta	\$30 KG
Kristen Allan fromage blanc (300g jar)	\$11
Seasonal homemade jam	\$24 KG



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DIPS & CONDIMENTS (Min. 250g)

Chopped liver (gf/df)	\$24 KG
Egg & herb salad (gf/df)	\$24 KG
Hummus (gf/df)	\$24 KG
Roast pumpkin hummus (gf/df)	\$24 KG
Labne (gf)	\$24 KG
Avocado & jalapeño dip Avo, jalapeño, lime & coriander (gf/df)	\$35 KG
Romanian eggplant (Min. 500g) Roasted eggplant, capsicum, pomegranate, dill, lemon, shallot (gf/df)	\$40 KG
Lox spiced nut mix	\$60 KG
Mixed marinated olives	\$35 KG

RAW & PICKLERY

Fresh Crudité Platter Baby cos, radish, cucumber, cherry tomatoes, heirloom carrot, green shallots, mint	\$40
Lox's red saurkraut OR classic white saurkraut	\$24 KG
Daikon & carrot	
Pickled red onion	
Sliced Polish pickles	
Jalapeños	\$40 KG



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SOUPS

Holmbrae chicken & vegetable soup (gf/df)	\$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, kumera, coriander, basil, 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

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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
Whole Smoked Beef Shortrib Slow cooked with red wine & gremolata Feeds 10-12 as a main course (Portioned to your requirements)	\$240

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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 Ocean Trout: (1.2kg side, portioned on request)

Chermoula marinade, confit fennel & cherry tomato \$120

Miso marinade, shredded salad, fresh herbs, teriyaki \$120

Hazelnut dukkah crust, green tahini, radish, sugarsnap & pistachio \$120

Tarator. Topped with tahini yoghurt, walnuts, coriander, sumac & chilli \$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

Serve 6 as a main course portion, 10-12 as a part of a buffet unless specified
Please get in touch for further guidance

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SALADS

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

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SALADS

Lightly Smoked Ocean Trout	\$65
Brown basmati rice, red apple, crispy brussel sprouts, pickled cabbage, bean sprouts, jalapeños, spinach & almonds w konbu soy & lemon dressing (DF/GF on request)	
Cauliflower & Freekah Salad	\$60
Zucchini, cherry tomatoes, green olives, rocket, fennel, marinated goats cheese with pistachio & basil dressing	
Optional DF: No fetta	\$50

PORTION GUIDE

Salads serve 10-15 as a part of a buffet selection.
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SIDES

Mejaderra \$40
Spiced basmati rice, lentils, caramelised onion, almonds, pomegranate, turmeric & fresh herbs (df/gf)

Wild Rice \$40
Basmati, quinoa and black rice, corn & green pepper salad with green shallot & fried onions (gf/df)

Ancient Grain Tabouleh \$40
Saffron couscous, quinoa & freekeh with finely diced cucumber, cherry tomato, fresh herbs, green shallots & candied pistachios.
With orange vinaigrette (df)

Roast Root Vegetables \$60
Slow roasted carrots, parsnips, beetroot and Spanish onion, finished with fresh lemon thyme & confit garlic (df/gf)

Slow Roasted Japanese Pumpkin \$40
Wedges of 'skin on' pumpkin served with coriander, almond, lemon and green chilli piccata. Cut into 8/16/24 (df/gf)

KIDS

Mini Chicken Schnitzel \$3.5 EACH

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DESSERTS & CAKES

Lime & coconut eton mess, lemon curd & passionfruit (gf)	\$90
Lox Tiramisu	\$90
Four layer dark chocolate & salted caramel tart	\$45
New York style lemon & vanilla cheesecake	\$50
Flourless chocolate cake with almond & sour cherries (gf)	\$50
Moroccan orange & almond cake with pistachio & rose (gf/df)	\$50
Passionfruit, almond & coconut drizzle cake (gf)	\$50
Poppyseed & almond cake, berry jam & dark chocolate ganache (gf)	\$50
Roasted seasonal stone fruit w vanilla & bay leaves	\$70
Pistachio halva crumb & greek style yogurt (gf on request)	

INDIVIDUAL DIY DESSERTS

\$12 each

Delicious desserts to assemble easily at home. Minimum order 12

Mini pavlovas with lemon curd, roast rhubarb, fresh mint & strawberries

Deconstructed cheesecake. Cherry & blackberry compote, goats fetta cream, almond & black sesame crumble

Dark chocolate mousse with peanut brittle