



set menus





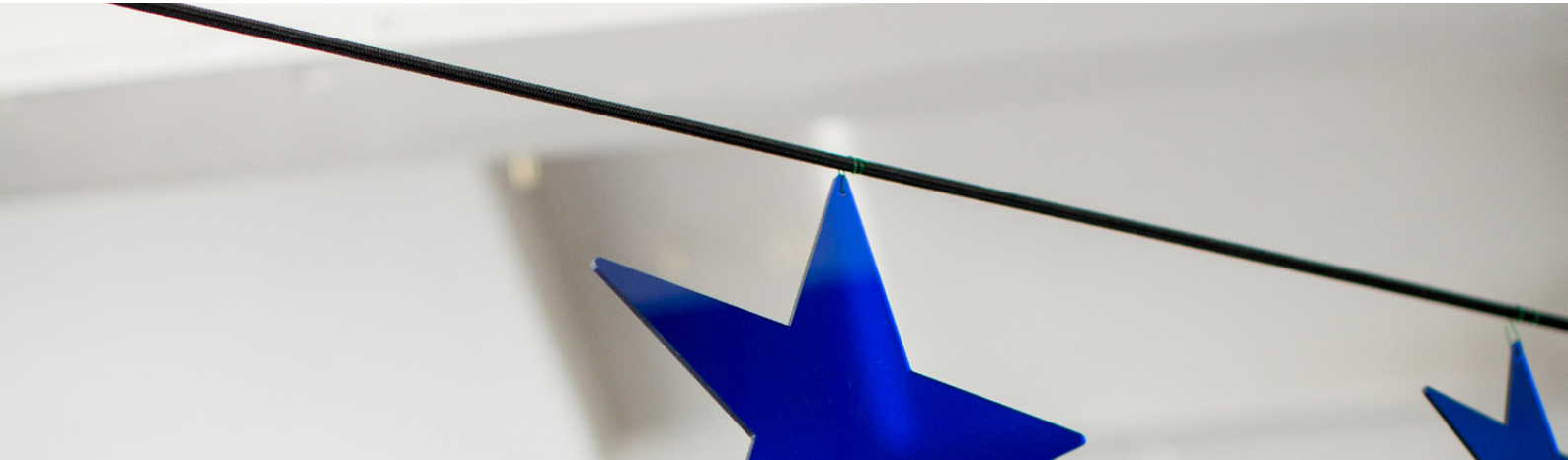
the space semi private courtyard, covered. candles provided for dinner bookings, if you would like fresh flowers for your event please enquire for pricing.

seating 25pax max, sit down service only.

the food sourcing the freshest seasonal and local produce for our menu, that highlights the seasons and reinvents bistro classics with a twist.

set menu breakfast

corporate breakfast, monday - friday only



option 1 - \$33pp

choose one option

bircher muesli with rhubarb compote, nuts, honey

scrambled eggs with aged cheddar, chives, toasted sourdough, side of bacon

spicy indonesian fried eggs with coriander, lap cheong sausage, sambal, crispy shallots

option 2 - \$44pp

choose one option

bircher muesli with rhubarb compote, nuts, honey

scrambled eggs with aged cheddar, chives, toasted sourdough, side of bacon

hot potato cake, smoked salmon, soft poached egg, wilted spinach, lemon butter

whole crushed avocado on nss multigrain, fresh basil, feta, tomato, vino cotto, lemon oil

- optional add poached egg

**option to add virgin mary (\$8) /mimosa, bloody mary (\$12)*

set menu lunch



option 1 - \$40pp

shared 1 course menu

lemongrass spiced beef salad with candied chilli, peanut praline, rice noodles, nam jim

vans poke bowl - changes daily to reflect market availability

example - sashimi kingfish, forbidden black rice, wild mushroom & edamame, pickled ginger salad, matsuhisa dressing, kimchi gochujang aioli

superfood salad - changes weekly to reflect in season local produce

option 2 - \$72pp

2 course menu - shared entrees, individual main course

shared entree platters of toasted north st store bread with dip, dukkah, olive oil, chinese roast duck rolls with nam jim, zucchini, mint & walnut fritters with tahini coconut yoghurt & harissa

market fresh fish with seasonal garnish

panfried black angus sirloin with a changing seasonal garnish

superfood salad - changes weekly to reflect in-season local produce

- add chicken
- add smoked salmon

additional option sides to share - \$18pp

wok fried brussel sprouts, chop chop iceberg salad, handcut chips



**drink packages can be selected from our 'drinks package' options or tailored to suit your individual needs*

***dessert platters or specialty cakes can be designed and organised (scroll down to see cake menu)*

our asian style menus are designed as banquet menus, where all food is shared along the table so each person gets to taste every dish

set menu dinner

asian inspired menus



entree platters to start -peking chicken bao buns, seasonal rice paper rolls with lime hoisin, wok fried brussels sprouts, sambal, peanuts, ginger & lime

option 1 - \$72pp

2 course shared menu
entree platters, shared
mains

twice cooked master stock pork belly, gula melaka syrup, peanuts, asian herb slaw, chilli vinegar

seasonal curry, changing garnish, with jasmine rice

singapore style mee goreng, tofu, sambal, peanuts, fried egg

option 2-\$82.5pp

3 course shared menu
entree platters, shared
mains, dessert

twice cooked master stock pork belly, gula melaka syrup, peanuts, asian herb slaw, chilli vinegar

lemongrass spiced beef salad with candied chilli, peanut praline, rice noodles, nahm jim

seasonal curry, changing garnish, with jasmine rice

singapore style mee goreng, tofu, sambal, peanuts, fried egg

dessert

asian inspired dessert



set menu dinner

classic vans menu

both dinner options start with shared platters for the table of toasted north st store bread with dip, dukkah, olive oil, chinese roast duck rolls with nahm jim, zucchini, mint & walnut fritters with tahini coconut yoghurt & harissa

option 1 - \$72pp

2 course menu,
shared entrees &
individual main

market fresh fish with changing seasonal garnish

grilled black angus sirloin with port wine jus & changing seasonal garnish

panfried potato gnocchi, tomato sugo, gorgonzola cream, caramelised pear

additional option sides to share - \$18pp

wok fried brussels sprouts, chop chop iceberg salad, handcut chips

option 2 - \$80pp

3 course menu
shared entrees,
individual main &
shared dessert

market fresh fish with changing seasonal garnish

grilled black angus sirloin with port wine jus & changing seasonal garnish

twice cooked master stock pork belly, gula melaka syrup, asian herb slaw, chilli vinegar

panfried potato gnocchi, tomato sugo, gorgonzola cream, caramelised pear

additional option sides to share - \$18pp

wok fried brussel sprouts, chop chop iceberg salad, handcut chips

shared desserts

house made desserts from our menu



\$25 p/person

vans grazing board

a selection of vans icons in miniature

minimum 4 people
we require 48hrs notice



drinks

all packages include sparkling or still bottled water (up to 3 bottles per person)

option 1 - \$30pp

vans sparkling wa
vans ssb wa
the sum cabernet sauvignon wa
unlimited sparkling water

option 2 - \$45pp

dal zotto prosecco
thompson estate sauvignon blanc
amelia park cabernet sauvignon merlot
unlimited sparkling water

wine packages can be tailored to suit your individual needs or if you want to create something special and non alcoholic, low alcohol options available also.

we can do a wine pairing to perfectly match your grazing board depending on your taste and budget - please enquire for details

all cakes cater for 12-14

whole cakes & tarts



please enquire about our assorted cakes, these change weekly. special requests and all dietary requirements can be taken.





fine print

set menu options are available for groups of 12 or more. please note all our menus are seasonal and both prices and items are subject to change without notice.

tailor made menus

in addition to the menus above, we can design a custom menu from our existing a la carte options to suit your needs.

dietary requirements

please contact us directly with any dietary requirements and special requests - our chefs are always happy to cater to your needs.

deposits

a 20% deposit is required for all set menus at least 7 days prior to confirmed events - dates will not be locked off until deposit is received.
we accept cash, eftpos and credit cards.

balance

the remaining total of the event cost will be presented on the night, minus the deposit. any additional food and drinks consumed on the night will be added to the final bill.

final changes

final numbers are to be confirmed no later than 3 business days prior to your event. any changes to final numbers within 48 hours of the event will incur full cost of those guests. cancellations made within 48 hours of the event will incur the cost of the deposit.

contact

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