

CATERING BOXES 2025/26

# FEED THE *Team*

02 4974 1462 // [fortscratchleyfunctions@ncc.nsw.gov.au](mailto:fortscratchleyfunctions@ncc.nsw.gov.au) // [newcastle.nsw.gov.au/fort-scratchley](http://newcastle.nsw.gov.au/fort-scratchley)



LOCAL FLAVOUR  
*to savour*

## THANK YOU FOR CONSIDERING FORT SCRATCHLEY FOR YOUR EVENT

Our catering boxes are a convenient catering option to keep your guests fed and focused. The packages are designed for a minimum of 10 guests and a maximum of 40 guests.

Items are provided with environmentally friendly biodegradable plates, cutlery, napkins and cups.

Conditions: Pricing is valid for events held Monday – Friday (9:00am – 5:00pm) in the 2025/26 financial year.

Please note external catering is not permitted at Fort Scratchley.





# KICK THE DAY OFF

EACH BOX CATERES FOR 10 GUESTS \$

**BREAKFAST/BRUNCH BOX 200**

House-baked muffins, ham & cheese croissants, & fruit cups

**ASSORTED PASTRY BOX 111**

Assorted house-baked pastries

**CROQUE MONSIEUR BOX 111**

Double smoked leg ham with Gruyere cheese & bechamel sauce on sourdough

**QUICHE LORRAINE BOX 111**

Classic French quiche of smoked speck & Gruyere cheese

**DAILY MORNING TEA BOX 74**

- **MONDAY** Double smoked ham & Swiss cheese petit croissant
- **TUESDAY** Bakers batch scones with jam & Chantilly cream **V**
- **WEDNESDAY** Bacon & egg cups with tomato chutney **GF DF**
- **THURSDAY** Chefs' selection of assorted petit glazed Danishes **V**
- **FRIDAY** Fresh baked Portuguese tart **V**

**DAILY AFTERNOON TEA BOX 74**

- **MONDAY** House-baked assorted muffins **V**
- **TUESDAY** Petit chicken & tarragon sausage rolls **GF**
- **WEDNESDAY** Assorted house-baked friands **GF V**
- **THURSDAY** Zucchini & semi-dried tomato with saltbush savoury muffins **V**
- **FRIDAY** Pumpkin & feta with native oregano pasties **GF V**

Gluten Free **GF** Vegan **VGN** Vegetarian **V** Dairy Free **DF**

Gluten Free Option **GFO** Dairy Free Option **DFO** Nut Free Option **NFO**







## KEEP IT SIMPLE

EACH BOX CATERS FOR 10 GUESTS

\$

### SANDWICH, WRAP & ROLL BOX

132

A selection of sandwiches, wraps & gourmet rolls with our chef's selection of hearty fillings

### BANH MI BOX

158

Crisp pork belly banh mi with coriander, fresh chilli, mayonnaise & Vietnamese style pickled vegetables **DF**

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# TIME FOR LUNCH

MINIMUM ORDER OF 10 PER BOWL APPLIES \$

## POKE BOWL

21<sup>PP</sup>

- **TERIYAKI CHICKEN** Teriyaki chicken, brown rice, quinoa, wakame, edamame, shredded cabbage, carrot, coriander and chilli **GF DF**
- **TUNA** Sashimi tuna, sushi rice, wakame, edamame, pickled ginger, crispy onion, Japanese soy sauce **GF DF**
- **VEGETARIAN** Tamari dressed tofu, shiitake mushrooms, shredded cabbage, sweet potato, edamame, coriander, pickled radish, classic shoyu **GF DF VGN**

## DAILY HOT LUNCH

24<sup>PP</sup>

- **MONDAY** Beef stroganoff with whipped parsley potato **GF DF**
- **TUESDAY** Chicken meatball sugo on a bed of gnocchi
- **WEDNESDAY** Navarin of lamb with sweet potato mash **GF DF**
- **THURSDAY** Mongolian chicken with brown rice **GF DF**
- **FRIDAY** Sri Lankan spiced pork curry with cauliflower puree **GF DF**

## SALAD LUNCH PACK

21<sup>PP</sup>

- **MONDAY** Moroccan vegetable pearl cous cous with currants & oranges **DF GF**
- **TUESDAY** Wombok toss salad with crispy onions, miso roasted eggplant & coriander **DF GF VGN**
- **WEDNESDAY** Lemon dressed kale crunch salad with sweet potato, quinoa & a tahini dressing **DF GF VGN**
- **THURSDAY** Rustic potato salad with capers and a creamy Dijon dressing **DF GF VGN**
- **FRIDAY** Rice noodle zing: Vermicelli rice noodles, capsicum, cucumber, Spanish onion, shallots, mint, coriander & a lime soy dressing **DF GF VGN**

ADD PROTEIN (100 grams)

Chicken  
\$6<sup>PP</sup>

Beef  
\$6<sup>PP</sup>

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# NIBBLE OPTIONS

EACH BOX CATERS FOR 10 GUESTS

\$

## HUNTER BELLE CHEESE BOX

179

- Upper Hunter Camambelle, Blue Moon & Ol Smokey Cheddar
- These specialty cheeses are crafted by cheese maker Jason Chesworth
- Served with quince paste, grapes, apple, a selection of crackers & toasted sourdough

## CRUDITES & DIPS BOX

100

- A selection of vegetable crudites & house-made dips **GF VGN**

## ANTIPASTO & CHARCUTERIE BOX

179

- A selection of local cured meats, char-grilled Mediterranean vegetables & artisanal bread

## PLOUGHMAN'S PICK

200

- Glazed leg ham with assorted chutneys, pickles, cornichons, smoky cheddar & mini damper rolls

## FRESH FRUIT BOX

116

- Chef's selection of sliced seasonal fruits **V**

## PETIT SWEET'S BOX

221

- Chef's selection of handmade petit sweets including tarts, slices & macarons **V**

Gluten Free **GF** Vegan **VGN** Vegetarian **V** Dairy Free **DF**

Gluten Free Option **GFO** Dairy Free Option **DFO** Nut Free Option **NFO**



# DIETARY BOXES

ALL ITEMS ARE DAIRY-FREE, GLUTEN-FREE AND VEGAN

EACH BOX CATERS FOR 5 GUESTS

\$

SAVOURY MORNING & AFTERNOON TEA **37** PER BOX

- **MONDAY** Golden curry mini pies
- **TUESDAY** Zucchini & semi dried tomato savoury muffins
- **WEDNESDAY** Falafel & sweet chilli hummus
- **THURSDAY** Crudites + dip of the day
- **FRIDAY** Cornish pasties

SWEET MORNING & AFTERNOON TEA **37** PER BOX

- **MONDAY** Gingerbread muffins
- **TUESDAY** Chocolate, raspberry & coconut slice
- **WEDNESDAY** Chefs' selection bliss balls
- **THURSDAY** Petit coconut chia pudding
- **FRIDAY** Banana & cinnamon tea cakes

LUNCH

**21** PP

- **MONDAY** Chargrilled Mediterranean vegetable quinoa salad
- **TUESDAY** Wombok toss, crispy onions, green onions, avocado, coriander, miso roasted eggplant
- **WEDNESDAY** Kale, quinoa, sweet potato with a lemon tahini dressing
- **THURSDAY** Rustic potato salad with capers and a creamy Dijon dressing
- **FRIDAY** Vegan poke bowl with red rice, edamame, roast sweet potato, pickled vegetables







## QUENCH YOUR THIRST

\$

Assorted East Coast Juice

6/BOTTLE

Assorted soft drink

5/CAN

Tea & Coffee

Freshly brewed local coffee by Glitch  
Coffee Roasters & a selection of  
'The Tea Collective' handcrafted  
specialty teas

5PP  
/BREAK  
SESSION







Fort  
Scratchley

FOR MORE DETAILS

p. 02 4974 1462

e. [fortscratchleyfunctions@ncc.nsw.gov.au](mailto:fortscratchleyfunctions@ncc.nsw.gov.au)

w. [newcastle.nsw.gov.au/fort-scratchley](http://newcastle.nsw.gov.au/fort-scratchley)

1/3 Nobbys Road

Newcastle East NSW 2300