



C A T E R I N G S E T M E N U S

This menu is a guide only - we can always tailor an offer to suit the nature of your event, preference & budget. Please inquire with us today if you would like us to do so.

Set Menus - Light Offers

Option 1 – Hot nibbles platter – Perfect for afterwork drinks 13.90 PP

A mixture of selected canapés (meat & vegetarian from selected items) 4-5 pieces per person

Option 2 - Morning / Afternoon Tea Platter 14.90 PP

Medium Sausage Roll + Home Baked Mini Scone / Muffin + Half Wholegrain Club Sandwich (Two Mini Triangles) + Mini Sweet Slice + Seasonal Fruit Platter

Option 3 – Petite Lunch 15.90 PP

1 and a ½ wholegrain Club Sandwich + Fruit Platter / Sweet Slice

Option 4 - Light Lunch 16.60 PP

Hot Canapé (1 item) + Gourmet Wrap or Sandwich/ Pita bread option + Fruit Platter or Sweet slice

V – Vegetarian VG - Vegan DF – Dairy free NF-Nut Free GF – Gluten free

P l e a s e a d v i c e i f a n y o f y o u r g u e s t s h a s f o o d a l l e r g i e s o r a n y s p e c i f i c d i e t a r y r e q u i r e m e n t

G r o u n d f l o o r / 2 1 P i t t S t r e e t . O r d e r s
0 9 3 7 3 2 0 3 3 . c a t e r i n g @ t h e g u s s t o p . c o m



C A T E R I N G S E T
M E N U S

Set Menus - Substantial Offers

Option 5 - Working Lunch 19.90 PP

2 Hot canapé (from selected items) + Gourmet Salad Box (8oz size) + Half Gourmet wrap or Sandwich + Fruit platter / Sweet Slice

Option 6 – Stand Up Lunch / Dinner - perfect for informal occasions 20.60 PP

A selection of two sliders + 2 canapes per person from listed offerings

Option 7 – Executive Lunch / Dinner 36.90 PP – minimum 6 people

All Mains are served with crispy bread rolls, your choice of mescaline salad, roast vegetables and fruit platter or your choice of sweet slices / dessert

Suggested protein selection - Alternative offerings may be provided on request

Home-style roast chicken with gravy

Rare roast beef with horse radish sauce

Seared lamb rump served with minted yoghurt

Slow roast lamb shoulder

Grilled / house-smoked market fish

V – Vegetarian VG - Vegan DF – Dairy free NF - Nut Free GF – Gluten free

Please advise if any of your guests has food allergies or any specific dietary requirement

Ground floor / 21 Pitt Street. Orders
093732033. catering@thegusstop.com



Mini Sliders 7.50 each
available in GF - extra \$2 per serve

A gourmet bun served w spinach & lemon mayo

Choice of:

Pulled BBQ pork

Haloumi with Mediterranean grilled vegetables **(V)**

Hot Canapés
From the Land

Harissa chicken skewers w/ muhamara aioli **(GF) (DF)** 2.90 each

Cajun crumbed chicken Goujons served w spiced apricot sauce 2.90 each

Lamb kofta w/ cucumber & mint yoghurt **(GF) (DF)** 2.90 each

Italian meatballs with Sicilian tomato sauce 2.90 each

Haloumi & Chorizo skewers drizzled w herb pesto **(GF)** 2.90 each

Beef rump skewers with balsamic glaze 3.90 each

Vegetarian

Arancini di Riso – seasonal roast vegetables, mozzarella & parmesan risotto balls **(V)**
2.90 each

Authentic Falafel w/ lemon, sumac & tahini sauce 2.90 /two pieces **(V)**

Sushi Rolls (chicken, salmon & vegetarian options) 2.20 each

Vegetable skewer with Dukkha dusted and grilled haloumi, vegetables in Middle eastern spices **(V)** 2.90 each

Courgette kofta (spiced, crispy fried courgette) with minted yoghurt sauce **(V, VEG)**
2.90 each

Potato Kibbeh - (Middle eastern style crumbed spiced potato ball) served with minted yoghurt sauce **(V, VEG)** 2.90 each

Mini samosas w/ minted yoghurt **(V, VG, DF)** 2.90 / 3 pieces

Mini spring rolls w/ chipotle mayo **(V, VG, DF)** 2.90 / 3 pieces

From the Sea

Lime & garlic prawn skewers w chilli soy dip **(GF, DF)** 2.90 each

Crumbed butterflied prawns w honey mustard aioli 2.90

Blinis w smoked salmon, crème fraiche & dill 2.90

Prawn twisters w sweet chilli dip **(DF)** 2.90 each

V – Vegetarian

VG-Vegan

DF – Dairy free

GF – Gluten free

P l e a s e a d v i c e i f a n y o f y o u r g u e s t s h a s f o o d a l l e r g i e s o r a n y s p e c i f i c d i e t a r y r e q u i r e m e n t

G r o u n d f l o o r / 2 1 P i t t S t r e e t . O r d e r s
0 9 3 7 3 2 0 3 3 . c a t e r i n g @ t h e g u s s t o p . c o m



Gourmet Wraps and Sandwiches 9.90 each

Listed fillings may vary subject to season, inquire with us for available offerings

- Harissa Marinated Chicken Wrap w mint & yoghurt, lettuce, tomato & cucumber
- Curried Cauliflower Wrap - crispy kale, hummus, lettuce & tomato **(V, DF, VG)**
- Falafel Wrap – fried eggplant, roast peppers, citrus tahini dressing, lettuce & tomato **(V, DF)**
- Pretzel Baguette – shaved ham, egg mayo, relish, lettuce & tomato
- Pretzel Baguette - chicken B.L.T.
- Pretzel Baguette - harissa chicken in sweet chilli relish **(DF)**
- Turkish Pide – w crispy crumbed chicken, basil, red onion, cheddar, relish & aioli
- Organic Five-Grain Sourdough – w roast chicken, avocado, brie & cranberry sauce
- Organic Five-Grain Sourdough - w egg, mayo, avocado & wild rocket **(V, DF)**
- Organic Five-Grain Sourdough – shaved ham, egg mayo, relish, lettuce & tomato
- Pita Pocket–falafel, eggplant, red capsicum, gherkins, red onion, tomato & lemon-tahini sauce **(V, VG, DF)**
- Pita Pocket – Moroccan chicken with hummus, cucumber, tomato, red onion & Greek yoghurt

Wholegrain Club Sandwich 8.90 each **available in GF - extra \$2 per whole sandwich**

Two large or four small triangles Other filling available on request

- Creamy chicken, lemon mayo & rocket
- Tuna, Rocket, lemon & caper mayo
- Reuben club, pastrami, Swiss cheese, pickles, sauerkraut & horseradish mayo
- Classic ham and cheese
- Cucumber, herbed cream cheese, tomato & lettuce

Bagels 5.90 per half

Choice of:

- Cream Cheese with jam
- Avocado, tomato, basil and olive oil
- House made hummus, tomato, basil and olive oil
- House-smoked salmon with cream cheese and cherry tomatoes

V – Vegetarian VG - Vegan DF – Dairy free NF-Nut Free DF – Dairy free

P l e a s e a d v i c e i f a n y o f y o u r g u e s t s h a s f o o d a l l e r g i e s o r a n y s p e c i f i c d i e t a r y r e q u i r e m e n t

G r o u n d f l o o r / 2 1 P i t t S t r e e t . O r d e r s
0 9 3 7 3 2 0 3 3 . c a t e r i n g @ t h e g u s s t o p . c o m



Gourmet Salad Boxes – Seasonal Selection

Small 8oz: 5.40

Regular 16oz: 7.40

Listed salads may vary subject to season, inquire with us for extended salads list

Parmesan Princess - shredded cabbage, parmesan in a lemon tahini dressing, maple glazed **(GF, VEG)**

Char-grilled Broccoli w confit garlic, roast onion, red chillies, toasted almonds w citrus dressing **(GF, V, VG, DF) – signature salad**

Chicken Caesar – fresh baby romaine, pulled chicken, crispy bacon, boiled eggs, parmesan, tossed in anchovies Caesar dressing **(GF) - signature salad**

Falafel Caesar w homemade falafel, parmesan, boiled eggs, baby gem, in-house dressing **(V)**

Heart Starter - chicken, spiced couscous, cherry tomatoes, green onions, kalamata olives, crumbled feta, basil & parsley

Spring Bulgur Wheat w oven-roasted carrots, dukkah, mint & almond **(V, VG, DF)**

Roasted Roots – honey roasted carrots & parsnips, fresh thyme, twist of lemon, toasted sesame **(V, GF, DF)**

Grilled Haloumi & Lentil w baby spinach, cherry tomato, beetroot, lemon vinaigrette **(V, GF, NF)**

Cumin Roasted Pumpkin w chickpeas, feta, green beans, dates, baby spinach & balsamic vinaigrette **(V, GF)**

V – Vegetarian

VEG - Vegan

DF – Dairy free

NF-Nut Free

GF – Gluten free

P l e a s e advice if any of your guests has food allergies or any specific dietary requirement

Ground floor / 21 Pitt Street. Orders
093732033. catering@thegusstop.com



T h e T E A S

Home Bakes & Sweet Bites

Freshly baked muffin – Sweet/Savoury Mini 2.90 Large 4.70

Sweet Muffin Flavours:

- Blueberry white chocolate
- Plum & cream cheese
- Baklava w walnuts, cinnamon & maple syrup
- Peach & cream cheese
- Banana chocolate chips
- Orange & almond muffin - cut in half (GF, DF) 6.90
- Chocolate Cupcakes (GF) 6.90

Savoury Flavour Muffins Mini 2.90 Large 4.70

- Cheese & herb
- Bacon, tomato, herb & cheese

Home baked Scones Mini 2.90 Large 4.70

- Sweet range – flavours may vary, served with butter, whipped cream & jam
- Savory range baked with parmesan – flavours may vary, served with butter

Mini Danishes – assorted flavours	2.90 each
Baklava with Walnuts and pistachio	3.00 each
Mini Cheese Cake Squares	3.20 /two mini squares
Classic Anzac Biscuits w almond & raisin	3.20 each
Fudgy-double Chocolate Cookies	3.20 each
Caramel & Walnut Brownies	3.20 /two mini squares
Zingy Lemon slice	3.20 /two mini squares

Seasonal Fresh Fruit (GF, DF, VG)

Fresh seasonal fruit platters	4 per person
Fresh fruit skewers	3.90 per skewer

V – Vegetarian VEG - Vegan DF – Dairy free NF-Nut Free GF – Gluten free

P l e a s e a d v i c e i f a n y o f y o u r g u e s t s h a s f o o d a l l e r g i e s o r a n y s p e c i f i c d i e t a r y r e q u i r e m e n t

G r o u n d f l o o r / 2 1 P i t t S t r e e t . O r d e r s
0 9 3 7 3 2 0 3 3 . c a t e r i n g @ t h e g u s s t o p . c o m



T h e T E A S

Hot Savouries

Mini Quiches 3.20 each

Flavours:

- Spinach & feta (V)
- Bacon & egg
- Spinach & Mushroom (V)

Mini Spinach & Mushroom Frittatas - fillings may vary (V) (GF) 3.90 each

Mini Assorted Pies 2.90 each

House-made Gourmet Rolls

- Sausage rolls – cut in 3s & served w tomato sauce 4.90 each
- Vegetarian rolls (filling may vary) –cut in 3 & served w aioli/tomato sauce 4.90 each
- Pigs in blankets – House-made Gusstop-style sausage rolls made w frankfurter, wholegrain mustard & chili wrapped in flaky pastry glazed with egg yolk 4.20 each (2 days notice)

Filled Croissants **Mini 4.90** **Large 8.90**

- Smoked salmon, herby cream cheese, dill & preserved lemon
- Chicken, brie and cranberry
- Mediterranean grilled vegetables (V)

Whole Cakes Includes Customized Writing

- Classic rich chocolate cake - coated in thick chocolate ganache 50
- Classic carrot cake jumbo size w crushed walnuts & thick cream cheese icing 59
- Red velvet cake - delicious flavours of chocolate, topped w vanilla frosting & coated in white chocolate flakes 69
- Orange & almond cake - w slow poached oranges and coated in olivani icing & toasted sliced almonds (GF, DF) 89

V – Vegetarian VEG – Vegan DF – Dairy free NF – NutFree GF – Gluten free

P l e a s e advice if any of your guests has food allergies or any specific dietary requirement

Ground floor / 21 Pitt Street. Orders
093732033. catering@thegusstop.com



T h e T E A S

Boards & Platters

Cheese Board

A selection of New Zealand gourmet cheese (soft and hard variety) served with grapes, dried fruit, nuts & artisan crackers

Small: \$49.90 per platter – Serves 5-9 people

Large: \$98.90 per platter -Serves 10-15 people

Antipasto / Mezze Platter

A selection of gourmet cured meat, pickles, olives & house-made dips

Small platter: \$42.90 – Serves 5-9 people

Large platter: \$85 - Serves 10-15 people

Vegetable Platter

Assorted raw seasonal vegetables (carrots, celery, broccoli & cucumber), artisan crackers & a selection of house-made dips (smoked baba ghanoush, muhamarra aioli) served w home-bake sourdough (V, VG)

Small: \$29.90 per platter - Serves 5- 9 people

Large: \$59 per platter - Serves 10-15 people

V – Vegetarian VEG - Vegan DF – Dairy free NF-Nut Free GF–Gluten free

P l e a s e a d v i c e i f a n y o f y o u r g u e s t s h a s f o o d a l l e r g i e s o r a n y s p e c i f i c d i e t a r y r e q u i r e m e n t

Ground floor / 21 Pitt Street. Orders
093732033. catering@thegusstop.com



T h e T E A S

Dietary Requirement Options

GF, DF

Hot Savoury

Arancini di Riso – spinach, peas, herb & lemon w date & tahini labneh sauce/aioli (V) (GF) 3.90 each

Falafel w/ lemon, sumac & tahini sauce 2.90 /two pieces (V) (GF)

Harissa chicken skewers w/ muhamara aioli (GF) 2.90 each – Minimum 6

Mini mince pie (GF, DF) 3.50each

Mini veggie frittata (GF, V) 3.90each

Sausage roll served with gf tomato sauce (GF, DF) 6.90each

Crumbed prawn cutlets w/ harissa aioli (GF, DF) 2.90 each

Onion bhajis (GF, DF, V)3.90 each

Vietnamese rice paper wrap (GD, DF,V) 3.90 each

GF Muffin

Sweet & Savoury 5.90

GF Sweet Bites

Orange & almond cake - cut in half (GF DF V) 5.90

Ginger & pistachio slices (GF V VEG) 5.90

Bliss balls – (GF DF V) 3.20

Mini Danish pastry (GF DF) 4.90

Lamingtons – raspberry/chocolate 5.90

Chocolate torte wedge 4.20

Chocolate raspberry & coconut slice 4.20

ordering guidelines All prices are ex GST. 48-hour notice is recommended for all orders. Same-day orders available on a limited basis. Call for seasonal specialties and consultations. Menu and prices are subject to change. *Before placing your order, please inform us if a person in your party has a food allergy or any specific dietary requirement.* **cancellation policy** Please allow 24 HOURS NOTICE for cancellations. If you cancel the same day, there will be a minimum 25% cancellation fee (depending on the time and volume of your order).

V – Vegetarian VEG-Vegan DF-Dairy free GF – Gluten free
Please advise if any of your guests has food allergies or any specific dietary requirement

Ground floor / 21 Pitt Street. Orders
093732033. catering@thegusstop.com