



black olive

AUSTRALIAN INDIGENOUS GOURMET CUISINE BY MARK 'THE BLACK' OLIVE

catering menu

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introducing black olive

- Gourmet indigenous catering for any function or event;
- Venue hire for business meetings and/or private functions;
- Purchase Mark Olive's Cookbook, *Outback Cafe*.



Bundjalung man, Mark "The Black" Olive, has been a chef for over 25 years and has become a well know Australian celebrity with his charismatic style and creative approach to food, starring in his own television series 'The Outback Cafe', and a host of cooking, lifestyle and travel shows nationally and globally.

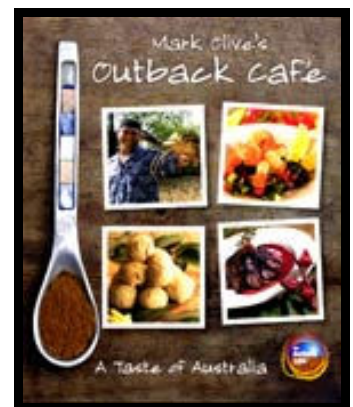
Mark's passion for fusing native food and culture with contemporary lifestyle cooking has led to a huge international profile, and the creation of **Black Olive Catering**, an indigenous catering company and function space in North Melbourne, Victoria.

the book

A mixture of lifestyle and cookery, **The Outback Cafe** cookbook presents a vision of Australia as it has never been seen before: Aboriginal communities, remote locations, bush foods and restaurant cuisine.

First released in late 2006 and now in its second print, the Outback Cafe Cookbook has had great success and feedback by utilising and promoting a diverse range of Indigenous herbs, spices, fruits and meats which can be incorporated in any day-to-day menu.

Email us at info@blackolive.net.au to purchase your own copy for \$19.95 plus P&H.





catering

*Leave a lasting impression on your guests –
it might even change what they serve at their own dinner table.*

In 2008 a long-term partnership of talented chefs established Black Olive Catering, specialising in Mark Olive's contemporary use of indigenous products. Together they bring over 40 years of experience in the food and restaurant industries.

Mark and the team have designed a menu which aims to create new flavours based on herbs, fruits and meats that are indigenous to Australia such as crocodile, emu, lemon myrtle and wattleseed, to name a few, whilst also providing more traditional options for those who are less adventurous.

Discover the ancient flavours and foods that Indigenous Australians have known about for centuries, by booking Black Olive Catering for your next function, and receive the very highest quality in "Australian made" food and service, suitable for any type of meeting or function.

venue hire



Only 1.6km from Melbourne's CBD, Black Olive boasts vast amounts of natural light and beautiful decor, providing the perfect setting for corporate events, business meetings, private parties, training sessions, product launches and more.

Allow your guests to enjoy gourmet cuisine prepared onsite, whilst being accommodated in one of three multi-sized conference rooms, each available for hire seven days a week. Our rooms are bright, cosy and intimate, and can all be adapted to meet your specific requirements.

Call or email us 8am – 4pm Monday to Friday to make a booking enquiry.



how to order

fast telephone ordering

Office 03 9329 3337
Yolanda 0419 102 934
Greg 0429 174 251
Fax 03 9329 3337

email

catering@blackolive.net.au

When ordering, please indicate the types of food required, the delivery address, contact point, requested time of delivery and any specific dietary requirements if applicable.

If placing an order by email or fax we'll confirm the order within 12 hours. If you don't receive a confirmation, please call the office to ensure your order was received.

last minute orders (less than 48 hours notice)

When placing an order we ask that you provide at least 48 hours notice, however, we will do everything we can to provide emergency catering if you give us a call. Please note that a small surcharge will apply for all orders placed within 48 hours of an event.

special dietary requirements

Need something special? Our chefs will do their best to meet your requirements.

Our menu contains options for those who are:

- (v) vegetarian
- (gf) gluten free
- (df) dairy free
- (vg) vegan

We can cater for all dietary requirements upon request; just let us know in advance.

gst

The prices quoted within **DO NOT** include GST.

sweet food

muffins - \$2.40ea

An assortment of flavours incorporating native fruits, berries & spices

scones - \$2.40ea

Hot scones served with fresh whipped cream & native fruit jams

cakes & slices - \$2.50ea

Assorted cakes & slices may include:

Sticky orange cake

Lemon butter cake

Chocolate & macadamia nut brownie

Baked wattle seed cheesecake

Flourless chocolate cake (gf)

White chocolate & raspberry slice

Coconut jam slice

Native berry friands (gf)

White chocolate and munthari berry mud cake

Mini pavlovas with fresh cream & fruit (gf)

sweet tarts - \$2.50ea

An assortment of sweet tarts may include:

Mixed nut & passionberry

Rhubarb and Davidson plum crumble

Tanami apple

Lemon aspen

Custard

Chocolate and roasted wattleseed

biscuits - \$1.40ea

An assortment of biscuits may include:

Wattle seed Anzacs

Macadamia nut shortbread (gf)

Vanilla butter biscuits

Choc chip & macadamia nut

Native fruit jam drops

Aniseed myrtle biscuits

Lemon myrtle and poppy seed

platters

(minimum of six people)

cheese & biscuit - \$6.70pp (v)

Assorted local cheeses served with crackers, native herb pita wedges, aniseed myrtle figs & lemon myrtle pickled vegetables

cheese & fruit - \$6.70pp (v)

Selection of local cheeses served with seasonal fruits

fruit platter - \$4.95pp (vg) (df) (gf)

A selection of seasonal fruit & berries, perfect for a healthy refreshing snack

mezze platter - \$9.20pp

A selection of smoked Indigenous meats, chorizo, pickled vegetables, marinated olives, cheese & crispy pita wedges

dips platter - \$6.30pp (v)

A selection of homemade dips fused with native herbs and served with pita wedges, crackers & vegetable batons

sweets platter - \$4.70pp

A variety of our delicious cakes, tarts & slices (2 pieces per person)

sandwiches, rolls & wraps

*please note; we generally make bread items
30% **vegetarian** unless otherwise requested.
we also use a variety of indigenous herbs
throughout the fillings.*

points - \$6.30 per sandwich

Traditional sandwich cut into 4 points using wholemeal, white & multigrain breads and a variety of fillings

*Gluten free bread available on request

bap rolls - \$4.70ea

With a variety of fillings

baguettes - \$4.70 per portion

A French baguette with an assortment of fresh fillings cut into 4 inch portions

mini bagels - \$5.10ea

A traditional boiled bagel with a selection of fillings

wraps - \$7.95 per wrap

Made with an array of fresh fillings & cut in half

croissants

Ham & Cheese - \$4.90

Butter & Jam - \$3.95

salads

*all salads are accompanied with our
homemade indigenous herb dressings*

noodle box salads - \$6.70ea

chicken with baby spinach, cucumber, roasted capsicum & orange segments (df)

herb encrusted kangaroo atop a fresh garden salad (df)

tanami fire encrusted emu with mixed leaf salad, cucumber & homemade semi-dried tomatoes (df)

macadamia nut salad with rocket, julienne carrots, beetroot, capsicum & Spanish onion (vg) (df)

roasted vegetable with sweet potatoes, eggplant, zucchini, red capsicum & mixed leaf (vg) (df)

hot savouries

party pies - \$3.05ea

Beef

Vegetarian (v)

Emu

Kangaroo



sausage rolls - \$3.05ea

Beef

Kangaroo

mini quiches - \$3.30ea

Smoked kangaroo with caramelised onions & sea parsley
Spinach, feta cheese & native thyme

frittata - \$3.05ea (gf)

Roasted vegetable & native herbs (v)

Bacon, cheese & native herbs

mini pizza - \$4.70ea

A variety of traditional & vegetarian toppings with a
sprinkling of native herbs

mini calzone - \$5.20ea

Ham, cheese & basil pesto

Napolitana, roast vegetable & mozzarella (v)

Red pesto, chicken & cheese

chicken wings - \$3.05ea

Marinated in Asian-style sauce with Tanami fire herbs (df)

spinach & ricotta filo triangles - \$3.30ea (v)

cocktail foods - cold

cocktail bagels - \$3.40ea

Lemon myrtle cream cheese, smoked salmon & capers

Mountain pepper cream cheese, calabrese salami, roasted capsicum & marinated black olives

Cream cheese, roasted vegetables & native thyme compote (v)

pumpnickel rounds - \$3.10ea (v)

Brie cheese on a pumpnickel round topped with pear & wild hibiscus compote

cocktail tartlets - \$3.40ea

Basil pesto, semi-dried tomatoes & black olives (v)

Smoked salmon mousse with native thyme & chives

Red pesto, crispy kangaroo prosciutto & flat leaf parsley

Smoked emu, shaved lettuce, cherry tomato & seeded mustard mayonnaise

crepe roulades - \$2.10ea

Filled & rolled with a choice of either:

Ham, mountain pepper cream cheese & baby spinach

Herb encrusted chicken with cream cheese & baby spinach

Hummus, native thyme, roasted eggplant & semi-dried tomatoes (v)

pin wheels - \$3.10ea (v)

Savoury pesto, native herb & cheese pastry wheels

cocktail foods hot -

gourmet swaggie pies - \$3.70ea **mini puff pastry pies with a choice of:**

Chicken with native basil & leek

Kangaroo with port wine, mushrooms & mountain pepper

Vegetarian with sweet potato, zucchini, red lentils & sun-dried tomatoes (v)

marinated skewers

Crocodile with chilli lime or tandoori lemon myrtle - \$4.15ea

King prawns with Semillon chardonnay & lemon myrtle - \$4.15ea

Emu with red wine & mountain pepper - \$3.20ea

Kangaroo with port wine & aniseed myrtle - \$3.20ea

meatballs served with native herb dipping sauces

Crocodile & pepperberry - \$2.20ea

Kangaroo & native basil - \$1.90ea

Beef & Tanami fire spices - \$1.90ea

arancini Balls - \$3.20ea

Vegetarian with roasted pumpkin, feta cheese & native thyme (v)

Seafood with king prawns, smoked salmon & lemon myrtle

beverages

non-alcoholic drinks

Standard tea & coffee with milk & sugar
\$2pp

A variety of herbal teas with sugar
\$3pp

Plunger coffee with milk & sugar
\$4pp

2Litre orange or apple juice
(serves approximately 10 people)
\$7.50 per Bottle

1.25Litre soft drinks
(serves approximately 6 people)
\$4.55 per bottle

600ml bottled water
\$2.20ea

1.25Litre bottled water
\$4.55ea

alcoholic drinks

*beverage package includes soft drink,
sparkling wine, red & white wine,
light & heavy Beer*

1 hour

Standard - \$18pp
Deluxe - \$25pp

2 hours

Standard - \$22pp
Deluxe - \$30pp

3 hours

Standard - \$27pp
Deluxe - \$39pp

On Consumption:

White & Red Wine from \$20 per bottle
Sparkling Wine from \$22 per bottle
Beer from \$4.50 per bottle

*Please note that wait staff must
be employed to have alcohol
on consumption.



lunch combination packages

these great packages make your ordering quick and easy and will ensure that you provide each person with just the right amount of food.

A minimum order of six people applies.



lunch combo 1

Mixed sandwich points, bap rolls and a fruit platter.
\$16.50 per person

lunch combo 2

Assorted baguettes, mini bagels and a fruit platter.
\$17.00 per person

lunch combo 3

Mixed sandwich points, assorted wraps, bap rolls and a fruit platter.
\$17.50 per person

executive lunch combo

Mezze platter, frittata with bacon, cheese and native herbs or roasted vegetables, assorted baguettes and a fruit platter.
\$19.50 per person

indigenous-style business combo

Mixed sandwich points, a selection of hot Indigenous-style savouries and a fruit platter.
\$22 per person

business combo

Mixed sandwich points, a selection of traditional hot savouries and a fruit platter.
\$19 per person

corporate Combo

Assorted mini bagels, a selection of hot gourmet savouries and a fruit platter.
\$23.50 per person

conference packages

Take the worry out of ordering food for your next all-day conference with one of these packages. We can vary these menus to suit any budget, event or tastes.

package 1 \$29.50 per person

On arrival

Tea & coffee

Morning Tea

Homemade muffins, tea & coffee

Lunch

Assortment of sandwich points

Mixed mini bagels

Fruit platter

Orange juice, tea & coffee

Afternoon Tea

Assorted sweet platter, tea & coffee

package 2 \$36 per person

On arrival

Tea & coffee

Morning Tea

Scones with cream & native jams,
tea & coffee

Lunch

Assortment of baguettes

Mixed wraps

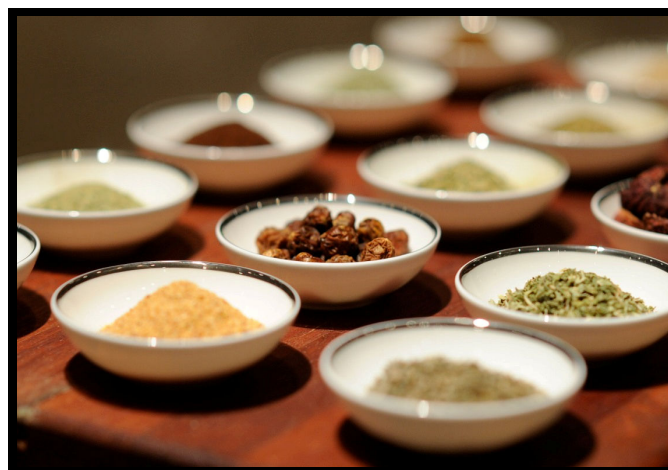
Hot savouries

Fruit platter

Orange juice, tea & coffee

Afternoon Tea

Homemade biscuits & cakes,
Tea & coffee





buffet & combo packages

buffet lunch

(only available at our North Melbourne venue or the Koorie Heritage Trust)

**choice of two dishes below with rice,
garden salad with native herb dressing,
bread rolls & butter**
\$20.50pp

Kangaroo, emu or traditional beef stroganoff

Vegetable or Thai green chicken curry with
coconut milk and native spices

Asian chilli style noodles with chicken, beef,
kangaroo, emu or vegetables

Wallaby or lamb shanks

roasted chicken combo

\$24pp

Roasted chicken with gravy,
baked vegetables, fresh garden salad
with native herb dressing and bread
rolls with butter

quiche & lasagne lunch combos

\$20.50pp

quiche combo

This combo includes either roasted
vegetable or bacon and native herb
quiche, a fresh garden salad with
native herb dressing and bread
rolls with butter.

lasagne combo

This combo includes either beef or
vegetarian lasagne, fresh garden salad
with native herb dressing and
bread rolls with butter.

We can also use kangaroo for
something a bit different!

cocktail food & beverage packages

one hour cocktail package

\$21.50 per person

Selection of 3 hot cocktail foods
Selection of 3 cold cocktails foods

beverage selection

Standard \$20 per person
Deluxe \$23 per person

two hour cocktail package

\$27.50 per person

Selection of 4 hot cocktail foods
Selection of 4 cold cocktails foods

beverage selection

Standard \$22 per person
Deluxe \$30 per person

three hour cocktail package

\$36.50 per person

Selection of 5 hot cocktail foods
Selection of 5 cold cocktails foods

beverage selection

Standard \$27 per person
Deluxe \$39 per person

standard beverage packages include

our choice of:

White & Red Wines
Heavy & Light Beer
Orange Juice, Mineral Water
& Soft Drinks

deluxe beverage packages include

a range of the following for you to choose from:

Sparkling Wine
White & Red Wines
Heavy & Light Beer
Orange Juice, Mineral Water
& Soft Drinks





barbeque packages

*A minimum of 20 people per BBQ package applies.
Pick up or Delivery*

These menus include disposable plates and cutlery, serviettes, tomato sauce and native herb relishes.

We can also organise a more elegant affair with ceramic plates, stainless steel cutlery and white linen tablecloths. Or to create an experience where you can relax too, why not employ one of our chefs to do all the BBQ cooking for you!

The hiring and delivery of barbeques can also be organised.

oz bbq **\$17.50pp**

Gourmet sausage varieties
Sautéed onions
Potato salad with native herb mayo
Fresh garden salad with native herb dressing
Rolls with butter

bush bbq **\$25pp**

Gourmet sausage varieties including kangaroo, emu & beef
Chicken fillets marinated in lemon myrtle, olive oil and garlic or kangaroo fillets in special homemade herb marinade
Beef patties
Sautéed onions
Fresh garden salad with native herb dressing
Potato salad with native herb mayo
Rolls with butter

the gourmet bbq **\$30.80pp**

Porterhouse steak medallions or kangaroo fillet mignon
Chicken fillets marinated in lemon myrtle, olive oil & garlic
Barramundi fillets in a lemon aspen & sweet chilli marinade
Sautéed onions & mushrooms
Fresh garden salad with native herb dressing
Potato salad with native herb mayo
Rolls with butter

****Please note that crocodile sausages and fillets are available at market price if desired.***

staff

Black Olive Catering can meet all of your staffing requirements from event managers, to waiters & chefs.

It is company policy to encourage the employment of Indigenous staff.

wait staff per hour (minimum four hours)

\$40	Monday to Friday
\$47	Saturday
\$54	Sunday
\$80	Public Holiday

chefs per hour (minimum four hours)

\$50	Monday to Friday
\$56	Saturday
\$63	Sunday
\$95	Public Holiday



equipment

A variety of catering equipment can be organised for your event including:

Glasses
Crockery
Cutlery
Serving items such as
drink trays, ice tubs
Tables & Chairs
Linens
Warmers
Urns

functions

Black Olive Catering is happy to work with clients to create a special event, and specifically designed menu for any requirement.



terms & conditions

GST

The prices quoted within **DO NOT** include GST.

pricing fluctuations

All prices are correct at time of printing and are quoted on current costs. These may vary at any time. Due to seasonal or supplier shortages Black Olive Catering reserves the right to alter or adapt menus or services.

terms of trade

corporate catering

Net 7 days from end of the month

functions & events

7 days from the date of invoice

payment

For your convenience the following payment options are accepted:

Company Cheque
Cash on Delivery
Direct Deposit
EFT

delivery

Free delivery within the Melbourne City area from Spencer Street to Racecourse Road, to Alexander Parade to Hoddle Street to Flinders Street.

A fee will be charged for delivery outside of this area.

delivery times

Weekdays between 7.30am and 5.30pm.

After hours and weekends are subject to an additional charge.

lost or broken equipment

Any lost or broken equipment will be charged at replacement cost.

deposit

All catering booked over the value of \$1000 requires a 50% deposit for confirmation. Bookings for our venue will be secured upon receipt of deposit, usually being for the venue fee amount. Upon cancellation, the *venue deposit* will not be refunded if less than two weeks notice is given.

catering cancellation and alterations

Prior to 7 days – Full refund upon cancellation / any food alterations permissible.

4 to 7 days – Cancellations will incur a \$200 administration fee / minor food alterations allowable.

3 to 0 days – Cancellations will incur the full function fee / no food alterations can be made.