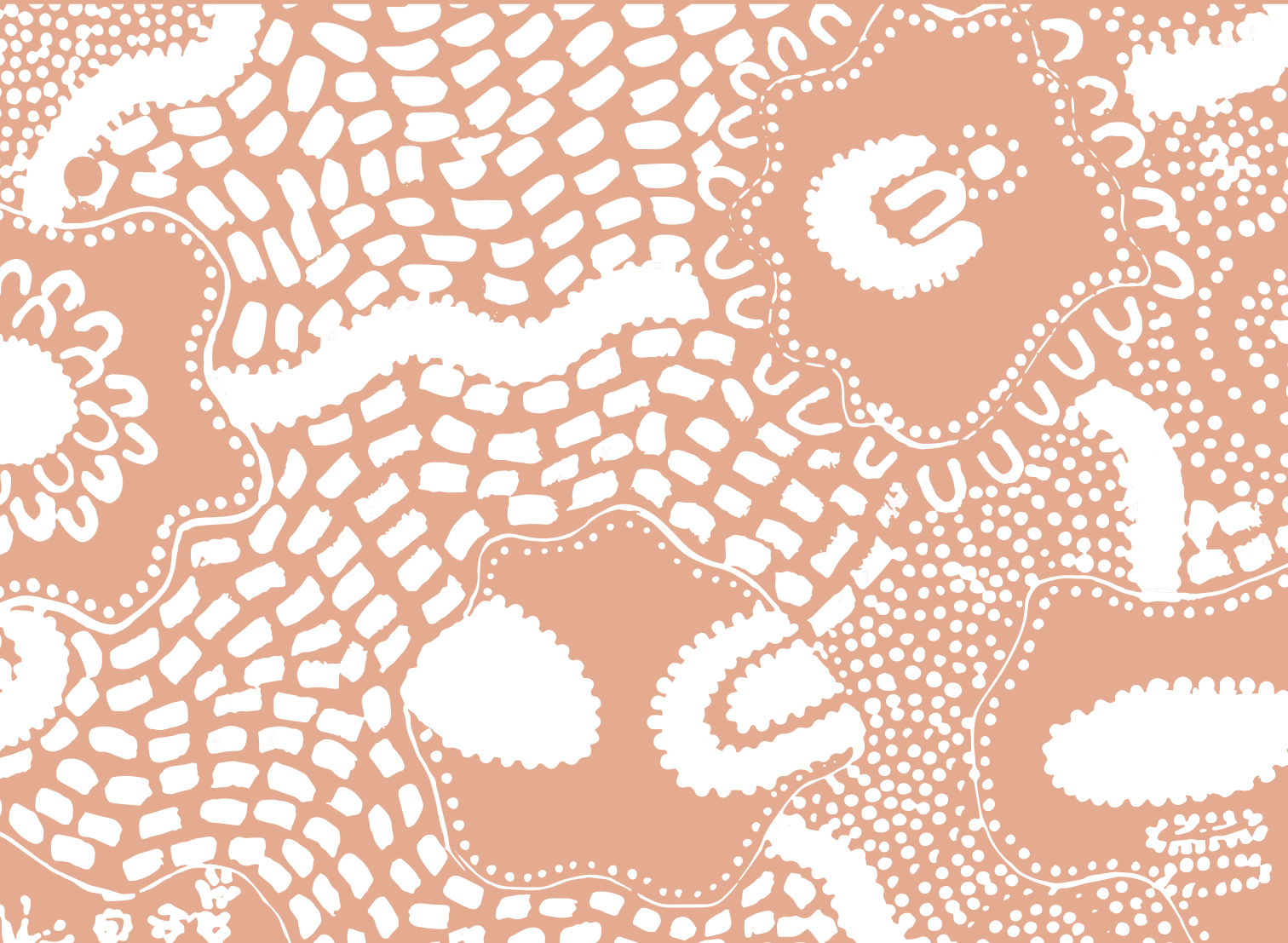


CATERING



Kakadu Organics offers a unique catering experience showcasing Native produce and locally sourced ingredients. Whether it's a NAIDOC morning tea or a corporate lunch for 200+ we can exceed your expectations.

We also organise events. From Bush Tucker Tasting in our wellness store to facilitating your big corporate function let Kakadu Organics take care of your requirements.

SAMPLE MENU

This is a sample only - we can customise your menu to suit any budget.

CANAPES

Whipped avocado with Native Basil and Finger Lime Caviar
Salmon Fondant with Lemon Myrtle and Tasmanian Pepperberry
Smoked pickle beetroot and quandong
Chilli lime rosella Canape

BREADS / CRACKERS

Bread and native infused oil with house Dukkah

CHEESE BOARD

Davidson Plum stuffed Camembert
Native Spiced Gouda
Ginger and Macadamia Spiced Cheese Balls
Dried Nuts and Fruit

DIPS

Lemon Myrtle Hummus
Native Basil Pesto

SWEETS

Aniseed Myrtle Almond and Rose Panacotta
Cinnamon Myrtle Roasted Pears with Orange Flower Jelly Jars



Kakadu

ORGANICS

Interested in finding out more, or wanting to book your next catering event?
Go to kakaduorganics.com.au or follow the QR code to fill out our catering form!



www.kakaduorganics.com.au
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