



Catering Menus & Information

Current as at 5th October 2026

Finger Food Savoury Platters

Carcaturie/Anti-pasto platters*	\$15pp (min 20 ppl)
Lamb Kofta* (Greek flavoured Lamb Meatballs with Tzatziki)	\$65 (15 Pieces)
Italian meatballs*	\$65 (20 Pieces)
Arancini Balls	\$55 (20 Pieces)
Tuscan Chicken Skewers* (grilled chicken with fresh herbs and garlic)	\$60 (20 Pieces)
Mediterranean Vegetable Skewers*	\$55 (20 Pieces)
Crispy Prawns Twisters with Garlic Aioli	\$80 (20 Pieces)
Crispy Chicken Strips with Dipping Sauce	\$60 (20 Pieces)
Battered Fish Bites with Garlic Aioli	\$60 (25 Pieces)
Salt & Pepper Calamari with Dipping Sauce	\$70 (30 Pieces)
Prawn Tartlets (cream cheese, dill & caper sauce topped with a grilled prawn)	\$60 (20 Pieces)
Corn & Zucchini Fritters topped w/ Roast Vegies, Onion Relish & Feta*	\$55 (20 Pieces)
Corn & Zucchini Fritters topped w/ Chicken, Spinach, Capsicum, Onion Relish & Aioli*	\$60 (20 Pieces)
Grill Skewer with Halloumi, Cherry tomato, Zucchini & Prosciutto	\$55 (15 pieces)
Prawn Cocktail	\$80 (20 Pieces)
Mini Cheese Burgers	\$70 (12 Pieces)
Mini Chicken Burgers	\$70 (12 Pieces)
Mini Beef Brisket Burgers	\$70 (12 Pieces)
Mini Lamb Burgers	\$70 (12 Pieces)
Traditional Bruschetta *	\$50 (20 Pieces)
Vegie Tartlets	\$45 (20 Pieces)
Chicken, Spinach & Hollandaise Tartlets	\$55 (20 Pieces)

Creamy Chicken & Mushroom Tartlets	\$55 (20 Pieces)
Chicken, Bacon & Tomato Tartlets	\$55 (20 Pieces)
Caesar Bites*	\$45 (20 Pieces)
Cheesy Mac Croquettes	\$50 (20 Pieces)
Asian mixed hot platter	\$70 (60 Pieces)
House-made Sausage rolls	\$70 (20 pieces)
Gourmet Sandwiches*	\$65 (8 Rounds)

Finger Food Sweet Platters

Fresh Seasonal Fruit Platter	\$80
Personalised Cupcakes*	from \$65 (12 pieces)
Lemon Meringue Tarts	\$45 (20 pieces)
Berry Tarts	\$45 (20 pieces)
Caramel Tarts	\$45 (20 pieces)
Chocolate-Caramel Tarts	\$45 (20 pieces)
Tiramisu Cups	\$50 (20 pieces)
Trifle Cups	\$50 (20 pieces)
Mini Cheesecakes	\$70 (20 pieces)
Mini Pavlovas with fruit and Cream*	\$50 (20 pieces)
Slice Platter – Various Flavours*	\$60 (20 Pieces)
Sweets Grazing Table	\$12pp (min. 20 people)

Don't Know what to order? Let us handle the choices for you
 @ \$26 per person, we will feed your herd (6-8 pieces of food per person)!

* Gluten Free Option available.
 Gluten free options may incur additional cost.

Seated Dining Options

Entrees:

Starting from \$15 per person

Arancini with a Rosé Sauce, Topped with Spinach and Ricotta.

Salt and Pepper Calamari

Tuscan Chicken with a Crispy Asian Noodle salad

Lamb Kofta with Greek Salad and Tzatziki

Honey-Lime Chicken with Coconut Rice, Spinach & Avocado. Drizzled with a Sweet Sesame-Soy Sauce

Creamy Chicken and Mushroom Tart

Roast Veg, Onion Relish and Fetta Tart

Anti-pasto Grazing Share Platters

Mains:

Starting from \$38 per person

14-hour Braised Lamb Shoulder infused with Garlic and Rosemary, with Mashed Potato, Greens and Red wine Jus.

16-hour Slow Cooked Beef Brisket with Potato & Cauliflower Puree, Beans & Broccolini served with a rich bourbon infused sauce

Pork Roast with Potato and Cauliflower Puree & Greens. Served with Creamy Garlic-Mustard Apple Sauce

Tuscan Chicken Maryland with Sweet Potato and Broccolini. Served with a Creamy Garlic Sauce

Corn & Zucchini Fritter stacked with Spinach, Roast Pumpkin, Grilled Chicken, Onion Relish and Aioli.

Risotto Cake Stacked with Spinach, Roasted Capsicum, Grilled Halloumi Roast Sweet Potato, Aioli and Onion

Pan Seared Salmon on a bed of Cous Cous, drizzled with Broccolini and house-made Hollandaise sauce.

Grilled Snapper with Potato and Cauliflower Puree & Greens. Topped with a Avocado-Mango Salsa

Lamb Shank in a Concasse on a bed of Mashed Potato and Greens, Served with Sourdough

Beef Cheeks with a Potato and Fennel Stirfry and served with a Red Wine Jus.

Desserts:

Starting from \$12 per person

Apple- Berry Crumble Served with Thick Cream and Crème Anglaise

Sticky Date Pudding with a Smooth Caramel Sauce and Ice Cream

Baked Cheesecake with a Butterscotch Sauce, Thick Cream and Ice Cream

Pavlova with Thick Cream and Fresh Fruit

Dessert Grazing Table

Corporate Daytime Functions

Mixed Gourmet Sandwiches \$8 Per Person

Mixed Gourmet Wraps \$10 per person

Mixed Mini burger platters (2 Per Person) \$12 per person

Hot platters -:

All items mentioned in the Savoury Finger Food Platters are available in your specific quantities

Slices/Cakes \$5 each

Scones with jam and Cream \$5 each

Fresh Seasonal Fruit Platter \$80

Delivery available if arranged ahead of time with the catering staff**

Buffet Options

Braised Lamb Shoulder

Slow Cooked Beef Brisket

Pork Roast

Tuscan Chicken Maryland

Paella

Chicken Curry with Rice

Chicken Pumpkin and Spinach Pasta

Seafood Pasta

Accompaniment options:

Crispy Rosemary Roast Potatoes

Creamy Mashed Potatoes

Vegetable Cous Cous

Seasoned Roast Vegetable Medley

Battered Chips

Fresh House-Made Breads

Bacon, Egg & Potato Salad

Greek Salad

Mediterranean Salad

Pasta Salad or Hot Pasta

Garden Salad

2 Meats & 3 Accompaniments **from \$60 per person**

3 Meats & 3 Accompaniments **from \$70 Per Person**

Something missing that you would like? Just let us know! We are happy to sit down with you and discuss your menu!

Additional Important Information!

Two Black Sheep Catering provides all of the serving platters and equipment for the event, but do not provide plates, cutlery, napkins etc.

For finger food events, we recommend roughly 6-8 pieces of food per person depending on which foods you choose.

Off-site catering fees apply for events where the food is cooked on site, which will differ in cost depending on the location, size, duration and requirements of the event.

A minimum of \$1,000 food order if you want the food to be cooked and served at your location.

If you only require delivery of the food, there is no minimum food order amount, but packaging and delivery costs apply

Free Venue Hire if you chose to hold your event at the Two Black Sheep Cafe

A deposit of \$500 is required to **secure** the date/time of your booking. (full refund only if cancellation is 2 weeks prior to the booking)

Final food selections and Payment in full is required no less than 5 days prior to your function.

Please inform our staff of any food allergies or dietary requirements **when placing** your food selections.

Prices Subject to change. Please Check with Two Black Sheep Catering management at the time of booking.



For Further information or to make an appointment to discuss your catering needs please contact us:

Linda & Kellie Beevers
136 Tenth Street, Mildura
50211300
0423866774

info@twoblacksheepcafe.com

www.twoblacksheepcafe.com