



LAIKON DELICATESSEN
EST. 1976

CATERING MENU



BREAKFAST

PLAIN CROISSANT (V)	\$6EA
ALMOND CROISSANT (V)	\$7EA
PAIN AU CHOCOLAT (V)	\$6EA
HAM, CHEDDAR & TOMATO CROISSANT	\$12EA
CHEDDAR & TOMATO CROISSANT (V)	\$10EA
DANISH (V) – SEASONAL FLAVOURS	\$10EA
MUFFINS (V) – SEASONAL FLAVOURS	\$8EA
SEASONAL FRITTATA	\$10EA
LAIKON'S BREAKFAST BUN	\$15EA
fried egg, chargrilled mortadella, housemade tomato & onion chutney, spinach in a potato bun	
BOUGATSA FROM SERRES (V)	\$12EA
warmed vanilla bean & custard pie encased in layers of filo pastry, lashing of icing sugar & cinnamon	

FOCACCIA

MR SIMPLE	\$17EA
freshly sliced virginian ham, aged cheddar, tomatoes, mayo, pickles & oregano on white sourdough	
THE ROMA	\$19EA
garlic & fennel oven roasted porchetta, housemade cabbage & fennel slaw, chilli mustard mayo in focaccia	
MEATBALL'S MEATBALLS	\$19EA
housemade pork & beef meatballs in our rich sugo with rocket & lashings of parmesan in a long roll	
COTOLETTA	\$19EA
housecrumbed chicken breast, romesco sauce, Swiss cheese, rocket & mayo on a bap roll	
ATHENIAN (V)	\$18EA
sautéed silverbeet with garlic, spring onions, dill & feta in a focaccia	

EACH FOCACCIA IS CUT INTO THIRDS (APPROX. 8CM) IN WIDTH

DIETARY

(V) – VEGETARIAN, (VG) – VEGAN, (GF) – GLUTEN-FREE, (GFO) – GLUTEN-FREE OPTION AVAILABLE

ANTIPASTO

SERVES 10-12 PEOPLE AS A GRAZING BOX

LAIKON SIGNATURE BOX

\$115EA

a curated selection of seasonal cheeses, cured meats, antipasto, fruit & crackers

THE GREEK

\$120EA

Kasseri cheese, kefalograviera cheese, mini spanakopita, mini tyropita, dolmades, Kalamata olives, tarama, tzatziki & crackers

THE ITALIAN

\$120EA

basil pesto, grilled artichokes, Calabrese salami, shaved mortadella, crumbed parmesan, bocconcini, cherry tomatoes, grissini

THE FRENCH

\$120EA

mixed marinated olives, seasonal pate, seasonal terrine, French brie, comte, cornichons & lavosh

SALADS

SMALL, MEDIUM, LARGE

CRUNCHY CABBAGE SALAD (V) (GF)

\$8/13/\$65

fresh shaved green cabbage with green peas, chilli, grated parmesan parsley with a shallot dressing

MEDITERRANEAN PASTA SALAD (V)

\$8/\$13/\$65

risoni pasta tossed together with Greek feta, sun-dried tomatoes, green olives, parsley, rocket & our olive oil and lemon dressing

FRUIT SALAD (V)(VG)(GF)

\$10/\$16/\$85

a selection of seasonal fruit





OVEN

SPINACH & FETA MINI FILO 150G (V)	\$6EA
minimum 10 units	
LENTIL & SPINACH MINI FILO 150G (V)	\$6EA
minimum 10 units	
BOLOGNESE ARANCINI 35G	\$2.90EA
minimum 10 units	
PORCINI & TRUFFLE ARANCINI 35G	\$2.90EA
minimum 10 units	
PUMPKIN & MOZZARELLA ARANCINI 35G	\$2.90EA
minimum 10 units	
TRADITIONAL BOLOGNESE LASAGNE 1.2KG	\$60EA
SPINACH & RICOTTA CANNELLONI 1.1KG (V)	\$55EA

SWEET

REVANI (V)	\$8EA
our moist orange cake with lemon syrup & coconut topping	
TIRAMISU (V)	\$8EA
coffee soaked savoiardi biscuits, mascarpone, dusted in chocolate powder	

DRINKS

SAN PELLEGRINO SPARKLING WATER

San Pellegrino sparkling water 500ml	\$4.50EA
San Pellegrino sparkling water 750ml	\$8EA
Aqua Pana still water 500ml	\$4EA

LOUX GREEK FLAVOURED DRINKS 330ML

gazozza, lemon, orange, sour cherry	\$6.50EA
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COKE/COKE ZERO	\$4EA
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SIMPLE JUICES

\$6EA

AUSTRALIAN ORANGE

CLOUDY PRESSED APPLE

MANGO SMOOTHIE

mango, peach, banana, pear & lime

GREEN SMOOTHIE

kiwi fruit, pear, lime, mango, peach & banana

DARK HEART

apple, beetroot, purple carrot, ginger & lemon

GLOW BRIGHT

apple, carrot, ginger, lemon & turmeric

BEER

\$8EA

PERONI NASTRO AZZURRO 330ML

MELBOURNE BITTER CANS 375ML

WINE

LA MACHERA PROSECCO 750ML	\$45
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CONDE VALDEMAR ROSE 750ML	\$35
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CANTINA TOLLO PINOT GRIGIO 750ML	\$35
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CANTINA TOLLO SANGIOVESE 750ML	\$35
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TERMS & CONDITIONS

PRE-PAYMENT ON ALL CATERING ORDERS

AT LEAST 24 HOURS' NOTICE ON ALL CATERING

