



LAIKON DELICATESSEN
EST. 1976

CATERING MENU



BREAKFAST

PLAIN CROISSANT (V)	\$6EA
ALMOND CROISSANT (V)	\$7EA
PAIN AU CHOCOLAT (V)	\$6EA
HAM, CHEDDAR & TOMATO CROISSANT	\$15EA
CHEDDAR & TOMATO CROISSANT (V)	\$13EA
DANISH (V) – SEASONAL FLAVOURS	\$10EA
MUFFINS (V) – SEASONAL FLAVOURS	\$8EA
GREEK YOGHURT CUPS (V, GF) greek yoghurt, seasonal fruit, local honey, chia seeds, toasted coconut	\$15EA
BREAKFAST ENGLISH MUFFIN english muffin, house made sausage patty, fried egg & tasty cheese	\$15EA
BOUGATSA FROM SERRES (V) warmed vanilla bean & custard pie encased in layers of filo pastry, lashing of icing sugar & cinnamon	\$12EA

SANDWICHES

\$19EA

HAM

freshly sliced virginian ham, aged cheddar,
tomatoes, mayo, pickles & oregano on white sourdough

MORTADELLA

shaved mortadella, basil pesto, provolone & rocket
on focaccia

CHICKEN

whole roasted shredded chicken, tomato, cheddar,
lettuce & mayo in a French baguette

RARE ROAST BEEF

shaved rare roast beef, roasted tomato chutney &
rocket in a French baguette

PUMPKIN & FETA (V)

oven roasted pumpkin, feta, sage & beetroot relish
on focaccia

EACH SANDWICH 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/ LARGE

CRUNCHY CABBAGE SALAD (V) (GF)

\$15/\$70

fresh shaved cabbage with carrot, coriander, pepitas, house dressing

GREEK BOWL (V)

\$18/\$80

chickpeas, cherry tomatoes, cucumber, feta, dill, brown rice, tahini dressing

FRUIT SALAD (V)(VG)(GF)

\$10/\$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

MINIMUM ORDER 10 PIECES

CANNOLI (V)	\$6EA
filled with a choice of chocolate, pistachio or ricotta	
CROSTATA (V)	\$8EA
apricot jam and pastry	

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

COKE/COKE ZERO

\$4EA

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

CONDE VALDEMAR ROSE 750ML \$35

CANTINA TOLLO PINOT GRIGIO 750ML \$35

CANTINA TOLLO SANGIOVESE 750ML \$35

TERMS & CONDITIONS

PRE-PAYMENT ON ALL CATERING ORDERS

AT LEAST 24 HOURS' NOTICE ON ALL CATERING

