



## FUNCTION MENU





*Kidji*  
CATERING  

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FUNCTION MENU





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# Kdj Catering

## ABOUT KDJ

KDJ Ltd was formed in 2009 as a hospitality management company to look after a number of very successful restaurants, cafés and bars in New Plymouth. However, very quickly we started branching out into organising offsite catering.

We currently are the exclusive caterers to Yarrow Stadium, TSB Stadium and TSB Showplace. We are 100% Taranaki owned and operated, we're very proud of our region and have a 'buy local policy', meaning that whenever possible our chefs source their ingredients from local producers and suppliers, organic or just home grown. So whether it's succulent Taranaki lamb, fine Eltham cheeses, local free range pork, Taranaki reared beef or seafood caught that morning, you'll always find only the best and freshest food that makes it to your plate at KDJ.

This booklet has a range of delicious options for you to peruse, however, feel free to request anything not covered and we would be happy to accommodate you.

Enjoy!

Kymon Hil

## FOR ALL BOOKING ENQUIRIES

### YARROW STADIUM

Ph: (06) 759 6060

Email: [npeventvenues@npdc.govt.nz](mailto:npeventvenues@npdc.govt.nz)

### TSB STADIUM

Ph: (06) 759 6060

Email: [npeventvenues@npdc.govt.nz](mailto:npeventvenues@npdc.govt.nz)

## CONTACT US

For further enquires please do not hesitate to call.

Celestina Phillips - Operations Manager

### KDJ LTD

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# Daily Delegates

Choose from one of our sample menus.  
**RECOMMENDED MENUS**

Minimum 30 people \$41.00 \* + GST (includes venue hire)

Below are some suggested menus but we are happy to change items in and out to your liking.

## MENU 1

### MORNING TEA

- Sweet or savoury muffins [GF available]

### LUNCH

- Pork and Swiss cheese melt on a fresh Panini
- Potato salad with eggs, gherkins and fresh herbs and chive mayo [GF, V]
- Poi lentil and parsnip salad with parsley and lemon dressing [GF, V]
- Chocolate brownie [GF]

### AFTERNOON TEA

- Tan slice

## MENU 2

### MORNING TEA

- Aged cheddar, cumin, tomato and spinach mini frittata [GF]

### LUNCH

- Fresh assortment of wraps [V available]
- Greek salad with yoghurt dressing on the side [GF]
- Roast vegetable salad [GF, V]
- Sour lemon cake with honey yoghurt [V]

### AFTERNOON TEA

- Devonshire scones with jam and cream [GF available]

## MENU 3

### MORNING TEA

- Sliced fruit platter with a selection of melons, pineapple, grapes and seasonal fruits [GF]

### LUNCH

- Champagne ham, rocket and chow chow filled sour doughs [GF, V available]
- Olive and feta pasta salad [GF, V]
- Kumara and beetroot salad [GF, V]
- Passion fruit cheese cake

### AFTERNOON TEA

- Chocolate covered profiteroles

All prices exclusive GST  
\* Conditions apply

[GF] GLUTEN FREE [V] VEGETARIAN [DF] DAIRY FREE



# Daily Delegates

## Our Menu Selections MENU OPTIONS

### BREAKFAST

- Croissants with champagne ham and cheese \$4.00
- English muffins with an assortment of fillings \$4.00 [V]
- Muesli and wholegrain toast with assorted spreads \$3.50 [GF available, V]
- Fruit basket with assorted fresh seasonal fruits \$3.50 [GF, V]

### MORNING TEA

- Pork and coriander sausage rolls with spiced apple relish \$3.50
- Selection of mini quiches \$3.50 [V]
- Sweet or savoury muffins \$3.50 [V]
- Sliced fruit platter with a selection of melons, pineapple and grapes \$3.00 [GF, V]
- Devonshire scones with jam and cream \$4.00 [GF]
- Double chocolate cookies \$3.00

### LUNCH

- Pork belly and Swiss cheese melt on a fresh panini \$6.00
- Moroccan beef koftas with hummus \$3.50 [GF]
- Chicken tikka masala with fresh coriander and cardamom scented jasmine rice \$8.00 [GF] [this accounts for two items on the daily delegates menu]
- Cajun crumbed chicken skewers \$3.50 [GF]
- Champagne ham, rocket and chow chow filled sour doughs \$3.50 [V available]
- Fresh assortment of wraps \$3.50
- Club sandwiches \$3.50
- Green salad with julienne vegetables and balsamic vinaigrette \$3.50 [GF, V]
- Poi lentil and parsnip salad with parsley and lemon dressing \$5.00 [GF, V]
- Greek salad with yoghurt dressing on the side \$4.00 [GF, V]
- Roast vegetable salad \$4.00 [GF, V]
- Olive and feta pasta salad \$4.00 [GF, V]
- Kumara and beetroot salad \$4.00 [GF, V]
- Passion fruit cheese cake \$4.00
- Chocolate brownie \$3.50 [GF]
- Sour lemon cake with honey yoghurt \$3.50 [V]

### AFTERNOON TEA

- Sushi selection \$8.00 [GF, V]
- Garlic prawn skewers \$3.50
- Aged cheddar, cumin, tomato and spinach mini frittata \$3.50 [GF, V]
- Strawberry and chocolate creamed lamingtons \$3.50 [V]
- Chocolate covered profiteroles \$2.50
- Tan slice \$3.50

### PLATTERS

**\$55.00 + GST per table of eight to ten.**

- Taranaki's best locally sourced cheeses, freshly baked breads with house cured meats and pickles
- Vegetarian antipasto platter with marinated olives, grilled breads, hummus, stuffed peppadews, pickles and chutneys
- Seafood platter, a succulent selection of smoked salmon, chilli, coconut and coriander mussels, tempura prawns and bacon wrapped scallops with home made garlic bread and dips

All prices exclusive GST  
\* Conditions apply

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# Canapés

Design your own menu, by selecting food items from the following.  
We recommend 15 minutes per item for service.

Minimum 40 people.

## TORBA

- Spiced venison on watercress, kumara rosti and blue cheese \$3.80 [ Cold ] [ GF ]
- Sticky pork belly, cinnamon scented pumpkin puree and candied pineapple \$3.50 [ Hot ] [ GF ]
- Lamb shank, pulled beef or vegetable sliders with capsicum and rhubarb jelly and Swiss cheese \$3.20 [ Hot ]
- Sugar cured beef fillet, pickled beetroot on a chorizo mash rosti \$3.00 [ Hot ] [ GF ]
- Jamón and parmesan croquettes with tamarind chilli aioli \$3.50 [ Hot ] [ GF ]

## PIUME

- Crispy peking duck roll with julienne Asian vegetables and hoisin dipping sauce \$3.50 [ Hot ]
- Chicken and cranberry parfait in a profiterole with cranberry balsamic compote \$3.00 [ Cold ]
- Smoked chicken wonton crisps \$3.20 [ Cold ]
- Char siu chicken and pickled cucumber crostini \$3.00 [ Cold ]

## TERRA

- Pickled beetroot and blue cheese on a ginger nut biscuit \$3.20 [ Cold ]
- Maize and romano balls with pomegranate, cheddar and roasted garlic aioli \$3.50 [ Hot ] [ GF ]
- Parmesan shortbread, sun-dried tomato mousse and caper berries \$3.00 [ Cold ]
- Feta and dill whipped pepperdews \$3.00 [ Cold ] [ GF ]
- Pickled mandarin and cranberry compote, dill whip and a wafer cone with herbs \$3.80 [ Cold ]

## FRUTTI DI MARE

- Char grilled scallops, mango gel and pickled seaweed \$3.50 [ Hot ] [ GF ]
- Sumac salmon, seaweed, fennel and carrot slaw \$3.20 [ Hot ] [ GF ]
- White anchovies with julienne vegetables in a cos lettuce cup \$3.50 [ Cold ] [ GF ]
- Fresh tuna roll with cream cheese and toasted sesame with dashi dipping sauce \$3.50 [ Cold ] [ GF ]
- Soft-shell crab mousse in a profiterole with salmon caviar and fennel herb \$3.50 [ Cold ]
- Smoked salmon on dill whipped crème fraîche and blini \$3.00 [ Cold ]

## DOLCE

- Key lime mini tarts \$3.00 [ Cold ]
- Passionfruit cheese cake bites with white chocolate \$3.20 [ Cold ]
- Tiramisu shots dusted with cacao \$3.80 [ Cold ]
- Mini vanilla brûlée with raspberry curd \$3.00 [ Cold ] [ GF ]
- Pistachio and honey baklavas \$3.50 [ Cold ]
- Dutch chocolate tart with white chocolate vanilla shavings \$3.50 [ Cold ]

All prices exclusive GST  
[GF] GLUTEN FREE [V] VEGETARIAN [DF] DAIRY FREE





# Bowl Food

Choose 3 dishes at \$30.00 + GST per person. Suggested time for service is 1 hour.  
Please allow an extra 15 minutes for each additional bowl to be served.

Minimum 40 people.

## CURRIES AND CASSEROLES

- Beef Bourguignon, slow cooked in red wine on sweet potato and semi dried cherry tomato [GF, DF]
- Five spice slow roasted pork medallions on caramelised apple with cardamom spiced brown rice [GF, DF]
- Thai green chicken curry, with long grain rice and tomato salsa [GF, DF, V available]
- Pulled Beef and chilli beans in a spicy tomato sauce with a soft shell taco lime, avocado and corn salsa [DF]
- Cold Chicken terrine on rocket and roasted pear salad with apple jelly [GF, DF]

## PASTA & RICE

- Singapore noodles topped with char siu glazed chicken [V available]
- Teriyaki salmon on shaved fennel and dill with Israeli couscous [GF, DF]
- Coriander and black bean pork meat ball on farfalle pasta
- Black tiger prawns with lemon butter on spaghetti with a caper and burnt butter sauce
- Mini beef schnitzel on sauerkraut [GF, DF]

## VEGETARIAN

- Spiced pumpkin, spinach and feta ravioli with arrabbiata sauce [V]
- Penne pomodoro with fresh basil and parmesan [GF, DF, V]
- Ratatouille with fresh herbs and shaved parmesan [GF, DF, V]

**'SMALL BOWL FOOD ITEMS GO REALLY WELL WITH A CANAPÉ TO BEGIN WITH AND A SWEET CANAPÉ TO FINISH'**

or select from one of our recommended menus

## MENU 1

- Beef Bourguignon, slow cooked in red wine on sweet potato and semi dried cherry tomato
- Coriander and black bean pork meat ball on farfalle pasta
- Ratatouille with fresh herbs and shaved parmesan

## MENU 2

- Thai green chicken curry, with long grain rice and tomato salsa
- Teriyaki salmon on shaved fennel and dill with Israeli couscous
- Penne pomodoro with fresh basil and parmesan

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# Buffet Dinner

Choose from one of our sample menus.  
**RECOMMENDED MENUS**

Either full or light buffet, can come with your choice of an enhancement platter or a pre laid entrée.

## BUFFET DINNER

- A selection of gourmet dinner rolls served to the tables or on the buffet
- A selection of condiments including jus, mustards, mint sauce, pickles and chutneys
- Butters or herb butter medallions

## LIGHT BUFFET

**\$40.50 + GST**

- Dinner rolls
- Tea and coffee
- 1 carvery
- 1 curry/casserole or 1 grill
- 1 farinaceous dish
- 2 vegetable dishes
- 1 salad
- 1 dessert

## FULL BUFFET

**\$48.50 + GST**

- Dinner rolls
- Tea and coffee
- 1 carvery
- 2 curry/casserole dishes or 2 grill or 1 of each
- 3 vegetable or farinaceous dishes
- 3 salads
- 1 dessert

## PLATTERS

**\$55.00 + GST per table of 8 -10.**

- Taranaki's best locally sourced cheeses, freshly baked breads and in house cured meats and pickles
- Vegetarian antipasto platter with marinated olives, grilled breads, hummus, stuffed peppadews, pickles and chutneys
- Seafood platter, a succulent selection of smoked salmon, chilli, coconut and coriander mussels, tempura prawns and bacon wrapped scallops with home made garlic bread and dips
- Petit fours, canape style dessert consisting of salted caramel profiteroles, mini tiramisu shots with a chocolate wafer, mini fruit and custard tarts and chocolate and peanut cups.
- Pre laid entree \$7.50 + GST



All prices exclusive GST  
[GF] GLUTEN FREE [V] VEGETARIAN [DF] DAIRY FREE





# Buffet Dinner

## Our Menu Selections MENU OPTIONS

### CARVERY

- Taranaki raised beef sirloin rubbed with horopito [GF]
- Apple and sage roast pork and crackling [GF]
- Bourbon, honey and star anise baked ham [GF]
- Garlic and rosemary rolled New Zealand leg of lamb [GF]
- Barbeque Chinese chicken glazed with char siu [GF]

### CURRIES & CASSEROLES

- Thai green chicken curry [GF, DF, V available]
- Chicken korma cooked in the English style with creamy coconut sauce served with a poppadum and a lime, coriander and tomato salsa [GF, DF]
- Beef bourguignon slow cooked in red wine with pearl onions and mushrooms [GF, DF]
- Chicken fricassee with mushrooms and onions in a cream, white wine, chervil and garlic sauce [GF]
- Lamb navarin, a classic French stew finished with fresh herbs [GF, DF]

### FROM THE GRILL

- Pork spare ribs in a rich barbeque sauce [GF, DF]
- Slow roasted lamb shanks served with pan juices [DF]
- Baked salmon fillet in a patisserie case with fresh dill and lemon [DF]
- Teriyaki roasted chicken drums with fresh coriander, ginger and garlic [GF, DF]

### FARINACEOUS

- Thyme and duck fat roasted potatoes [GF]
- Garlic, rosemary and parmesan agria potato gratin [GF]
- Wholegrain mustard and roasted garlic pomme puree [GF]
- Cardamom and cinnamon quill scented jasmine rice [GF, DF]
- Egg foo yung with peas, ginger, garlic and scented with spices and coriander [GF, DF, V]
- Steamed baby potatoes with mint garlic and clarified butter [V, DF]
- Singapore style noodles with vermicelli lightly curried with julienne vegetables [GF, DF, V]

### VEGETABLES

- Steamed fresh green beans with garlic and herb butter [GF, V]
- Baby carrots with toasted dukkah and orange zest [GF, DF, V]
- 3 cheese cauliflower and broccoli gratin [GF, V]
- Penne arrabiata with fresh basil and parmesan [V]
- Roasted root vegetables with sage oil and a spiced honey glaze [GF, DF, V]
- Wild mushroom stew finished with croutons and fresh herbs [V]

### SALADS

- Greek salad with cucumber, feta, tomatoes, kalamata olives, red onion and a red wine dressing [GF, V]
- Coleslaw with a chive and roast garlic dressing [GF, V]
- Asian slaw with pak choy, carrot, mung beans, red cabbage, red onion with a oyster and mirin sesame dressing [GF, V]
- Baby potato salad with mustard mayo, chives and crispy bacon [GF]
- Fresh garden green salad with a balsamic vinaigrette [GF, DF, V]

### DESSERTS

- Classic tiramisu with ginger biscotti
- Rhubarb and pear with coconut crumble
- Baileys and white chocolate cheesecake with raspberry coulis
- Tropical fruit salad [GF]
- Fresh fruit platter of seasonal fruit [GF]

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Options shown are a guide only, as our chef is keen to create tailored menus to suit your occasion.

## ALL SERVED WITH

- Bread selection on table with sea salt, butter and cracked black pepper
- Tea and coffee

## MENU 1

**Minimum 40 people. Light Menu \$55.00 + GST**

Add on enhancement platter for \$55.00 + GST per table of 8 - 10

- 1 entrée
- 2 alternate drop main
- 1 dessert

## MENU 2

**Minimum 40 people. Full Menu \$65.00 + GST**

Add on enhancement platter for \$55.00 + GST per table of 8 - 10

- 1 entrée
- 2 alternate drop main
- 2 alternate drop desserts

## ENTREE

- Tuna tartare with mango prawn salad, toasted sesame crust, avocado puree, baby herbs with a spiced mayo [GF]
- Sumac salmon, black beans, crispy buckwheat, fennel and carrot slaw with a lemon pepper dressing [GF]
- Taranaki raised beef, fresh horse-radish and Romano cheese, pickled beetroot, caper berries and watercress with rock salt and virgin olive oil [GF]
- Sugar cured beef fillet with a pepper, leek and mascarpone parcel, roast vegetable tapenade and a lemon and thyme vinaigrette [GF]
- Coconut and chicken salad in crisp wontons with lemongrass chutney and fresh oriental herbs
- Smoked chicken, fig and orange salad with croutes
- Beetroot carpaccio, candied walnuts blue cheese crumble and honey yoghurt dressing [GF, V]
- Balsamic mushroom, fresh red onion, Italian parsley and feta with freshly shaved radish on toasted ciabatta [V]

## MAIN

**All mains are served with a side vegetable of your choice either roasted root vegetables or pomme purée and green salad.**

- Slow cooked sticky pork belly with a date and lemon grass chutney with an apple jus [GF, DF]
- Beef fillet with a slow roasted field mushroom, kumara crisps and a cepe jus [GF]

- Slowly braised Taranaki lamb shank in a rich shank gravy with minted pea and tomato salsa
- Braised beef cheek with bacon lardons and honeyed brussel sprout leaves [GF]
- Corn-fed chicken breast wrapped in streaky bacon with a spinach and capsicum baklava with a garlic and chive beurre blanc [GF]
- Mirin glazed salmon with pea purée, citrus chutney and lemon butter sauce [GF]
- Hot and sour steamed fish in banana leaves with lime and sweet chilli dressing [GF]
- Confit of duck leg with pears with a watercress and fig sauce [GF, DF]
- Vegetable cassoulet with seasonal vegetables and fresh herbs with a rich tomato sauce [GF, V, DF]
- Spiced pumpkin and spinach cannelloni with a rich pomodoro sauce [V]

## DESSERT

- Raspberry panna cotta with mango purée and chocolate shavings [GF]
- Dutch chocolate tart with vanilla whipped mascarpone and coffee soil
- Peach and caramelised pear crumble with a mixed berry compote and chantilly cream
- Vanilla and rhubarb crème brulee with ginger biscotti
- Pear and blueberry bread and butter pudding with a vanilla sabayon
- Sticky plum pudding with black doris sauce and mint and mascarpone whip





# Specialty Menu

WE CAN CREATE MENUS FOR ANY OCCASION, HERE IS A SELECTION OF EXAMPLES BUT MORE ARE AVAILABLE ON REQUEST.

## XMAS BUFFET MENU

Minimum 40pax. \$50.00 \* + GST

- Christmas ham
- Rosemary and garlic lamb
- Chicken and cranberries in a creamy mushroom sauce with toasted walnuts
- Duck fat roasted potatoes
- Caramelised beetroot, carrots and kumara with fresh tyhme
- Asparagus spears lightly butterd with shaved romano
- Garden green salad with julienne vegetables and balsamic vinaigrette
- Potato and egg with caper and baby gerkins in a spiced dressing
- Kiwi coleslaw with dressing

## XMAS PLATED MENU

Minimum 60pax at \$60.00 \* pp + GST

### ENTRÉE

- Roast chicken on sage and onion stuffing with cranberry jam and crispy bacon
- Brown sugar soused salmon with saffron aioli and fennel with radish and watercress salad [GF]

### MAINS

- Chicken breast marinated in pesto and wrapped in streaky bacon and soused in butter and sage, pomme puree, Chinese broccoli and a port red wine jus
- Mustard and molasses glazed ham hock, duck fat roasted kumara, buttered beans, carrots and a seeded mustard cream sauce

### DESSERT

- Rhubarb and vanilla brulee with ginger and almond biscotti
- Mixed berry trifle with a elderflower anglaise and white chocolate snow

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# Traditional French Themed Menu

Known for tradition and the feel of comfort for their food.

These are indicative menus of what we can create, we would always wish to discuss your menu options in person.

Minimum 60pax. \$60.00 + GST

## CHOICES

- 2 appetizers alternate drop
- 2 mains alternate drop
- 2 desserts alternate drop

## APPETIZERS

- French onion soup with crusty bread and gruyere cheese
- Croque Monsieur-toasted ham and Swiss cheese between toasted bread with a drizzle of béchamel on top
- Bouillabaisse of fresh mussels and prawns and fish with saffron and fresh herbs served with crusty bread
- Duck liver parfait on crusty baguette with candied figs
- Escargots slow poached in garlic butter

## MAINS

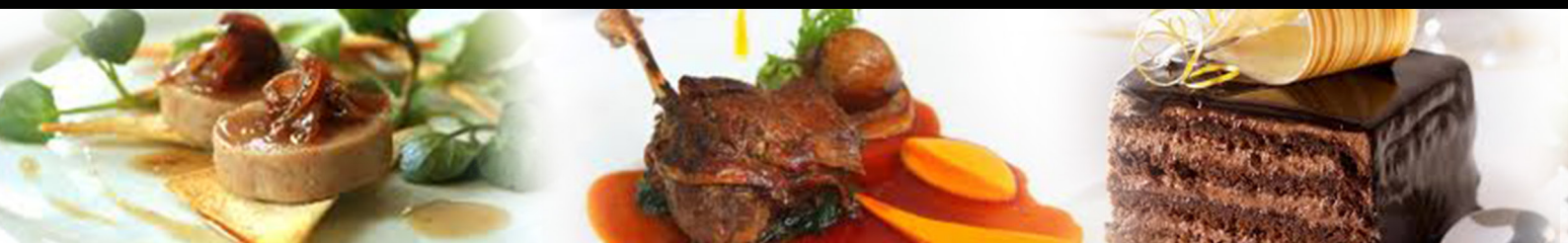
- Beef bourgeon – rich hearty and comforting stew [GF]
- Chicken coq au van – fresh herbs mushrooms and chicken slowly braised till the meat falls of the bone, a French classic [GF]
- Cassoulet- traditionally done with duck cassoulet is known as the god of French cuisine [GF]
- Piperade – with a base of peppers tomatoes and egg, this is a specialty from the French Basque country. Full of flavour and lots of fresh herbs [V]
- Gigot D'Agneau pleureur - "A crying lamb gigot". This meat is cooked in the oven, slowly and over its other key accompaniment potatoes, slowly releasing juices into the potato as they both cook [GF]
- Poulet basquaise – chicken, pepper and tomato stew winter warming comfort
- Tartiflette – a luxurious potato dish made of lardons, melted cheese and onions [GF]

## DESSERTS

- Vanilla crème brulee
- Mocha pots de crème
- Tarte tatin
- Apricot and almond clafouti

All prices exclusive GST

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# Japanese Themed Menu

Designed to be shared in the middle of the table and mains to be served individually with a set course of sake to cleanse the palate

Minimum 40 pax at \$70.00 pp + GST

- Edamame beans served to table with salt and pepper and dipping sauce

## GRILLED AND STEAMED

- Yakitori - Skewered grilled chicken [GF, V available]
- Oyakodon (Oyako Donburi) - chicken, egg and rice
- Katsudon (Tonkatsu Donburi) - pork cutlets and rice
- Gyoza - Japanese style pork and garlic dumplings [V available]

## SASHIMI

- Maguro (Tuna) [GF]
- Sake (Salmon) [GF]
- Snapper [GF]
- Assortment of sushi - see chef for today's flavours [GF]

## NOODLE DISHES: RAMEN

- Shoyu (Soy Sauce): Shoyu ramen soup is a clear, brown broth flavoured with soy sauce (shoyu). The soup is usually made of chicken broth but often contains other meats such as pork, beef or fish depending on the region. Shoyu ramen is the most common type of ramen and is usually what is served when the menu does not specify a specific type of soup.
- Shio (Salt): Shio ramen soup is a light, clear broth seasoned with salt. It is typically made from chicken broth, but may also be flavoured with other meats such as pork.
- Tonkotsu (Pork Bone): Particularly popular around Kyushu, tonkotsu ramen is made of pork bones which have been boiled down until they dissolve into a cloudy white broth. The thick, creamy soup is also often flavoured with chicken broth and pork fat.
- Miso (Soybean Paste): Miso ramen soup is flavoured with soybean paste (miso), resulting in a thick, brown soup with a rich, complex flavour. The style originated in Hokkaido where the long cold winters spurred the need for a heartier type of ramen soup, but it has spread to the point where it can be found pretty much anywhere in Japan.

## OTHER

- Korokke - Japanese croquettes- see chef for today's choices
- Okonomiyaki is a popular pan fried food (pancake/fritter) that consists of batter and cabbage and other selected ingredient.

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