

CRAFTED CULTURE

powered by sisterworks[✦]

104 Bridge Road, Richmond, VIC, 3121
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Food deliveries and catering via cafe@sisterworks.org.au

Weekdays 8 AM to 4 PM
Saturday 9 AM to 2 PM
closed on Sundays and Public Holidays



The Crafted Culture menu features SisterWorks recipes and celebrates the diversity of our Sisters' cultures through the power of food and drinks.

Crafted Culture is a certified social enterprise powered by SisterWorks*. It is a safe space for our women to gain confidence and skills in the hospitality industry while being employed.

Every purchase supports women of migrant, refugee and asylum seeker backgrounds to gain economic independence.

[*sisterworks.org.au](http://sisterworks.org.au)



Catering Menu

email: cafe@sisterworks.org.au

Wraps

\$43 per box of 3, cut into 9pcs

- Chicken — slaw, CC sabol mayo and mozzarella
- Falafel VG — lettuce, tomato, pickles, tahini and hummus
- BLT — bacon, lettuce, tomato and CC sabol mayo
- Mushroom Brekkie V — spinach, egg, cheese and truffle mayo
- CC Brekkie — bacon, egg, tomato, BBQ and cheese
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Rolls

\$43 per box or 3, cut into halves

- Italian V — eggplant, pesto, bocconcini and CC Eggplant Pickle
- Tuna Melt — parsley, celery, pickles, tomato and cheese
- CC Toastie — bacon, cheese, dijon and CC Fig Jam
- Reuben — pastrami, sauerkraut, pickles, CC sabol mayo and cheese
- Smoked Salmon — lettuce, cream cheese and red onion
- Black bean VG — guac, pico de gallo and corn

*CC - Crafted Culture special recipe sauce

Savoury Platters

- Mini Quiche Lorraine \$45/9 pcs
- Beef Party Pies \$45/9 pcs
- Mini Beef Sausage Rolls \$45/9 pcs
- Frittata — mushroom or salami, spinach, cheese and onion \$45/12 pcs
- Meat and Cheese Platter \$50/8-10 pax
- Vegetables and Dip \$50/8-10 pax
- Empanadas — Chicken, Beef or Vegan Cheese & Spinach \$65/9 pcs



Sweet Platters

- Portuguese Tarts \$35/6 pcs
- Mini Slices — Lemon, Caramel, Brownie GF or Granola GF VG \$35/12 pcs
- Belgian Waffles \$35/6 pcs
- Mini Croissants — Chocolate, Almond, or Plain \$40/6 pcs
- Mini Danish — Apricot & Almond, Cherry, or Blueberry \$40/6 pcs
- Mini Muffin — Chocolate Chip, Blueberry, Mocha or Apple Crumble \$45/9 pcs
- Banana Bread Slices \$45/9 pcs
- Fruit Platter \$45/8-10 people
- Syrian Baklava — Chocolate-coated and Vegan Cashew \$55/1kg

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Individual Lunch Box

\$15 per box

minimum of 4 orders per dish



Arepa — served with chicken, pico de gallo and guac GF VGO

Bibimbap — beef bulgogi and condiments on rice GF VGO

Bulgur Salad — served with spiced vegetables and rocket VG

Burrito Bowl — zingy rice, black beans, pico de gallo, sour cream and guac GF V

Chao Fan — special fried rice with dim sum GF VGO

Donburi — mushroom and onion with teriyaki sauce on rice V

Beef Empanadas — served with salad VGO

Hainanese — poached chicken served with chicken rice and condiments

Lo Mein — stir-fried egg noodles with chicken and vegetables VO

Longsilog — Filipino-style sausages with garlic rice and egg GF

Meatball Pasta — beef and pork meatballs in napoli sauce

Penang Curry — chicken with vegetables GF

GF- Gluten-Free V - Vegetarian VG - Vegan O -option

Share Platters

of the items above for

\$70 per dish



Catering Menu

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Individual Snack Box

\$9.50 per box of two items

\$15.50 per box of three items

minimum order of 12 boxes

Banana bread slice with butter

Belgian waffle

Cup of fresh fruit

Fruit toast with butter

Mini croissant— Chocolate, Almond, or Plain

Mini danish — Apricot & Almond, Cherry, or Blueberry

Muffin — Chocolate Chip, Blueberry, Mocha or Apple Crumble

Portuguese tart

Slice — Lemon, Caramel, Brownie GF or Granola GF VG

Syrian Baklava

Add ons

Cold pressed juice from \$4.50

Bottled water \$2.50

Sparkling water \$4.50

Canape Menu

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Classic

\$23pp, choose 6

Cheese Arepa
Vegetable Spring Roll
Capsicum, Leek and Mushroom Frittata
Mushroom, Leek and Spinach Arancini
Mince Party Pies
Party Quiche Loraine
Mini Beef Sausage Rolls
Syrian Pies Zaatar or Vegetables
Chicken Skewer with Satay Sauce
Croissant with CC Fig Jam, Cheese and Prosciutto

Premium

\$34pp, choose 8

Zucchini, Carrot and Spring Onion Korean Pajeon
Chicken and Guac or Beans and Guac Arepa
Beef, Chicken or Vegetarian Empanada
Salmon, Nori CC Sabol Mayo Blini
Gourmet Quiche Lorraine
Pumpkin, Fetta and Leek Gourmet Quiche
Cauliflower, Leek and Cheese Gourmet Pie
Chicken and Mushroom Gourmet Pie
Beef Red Wine Gourmet Pie
Sweet Potato, Carrot, Chives and Onion Spring Roll
Prawn or Tofu Vietnamese Rice Spring Rolls
Premium Beef Sausage Rolls
Chickpea, Potato Curry Sausage Rolls
Fish Bites with CC Zingy Dip
Mini Pepperoni Pizza
Mini Mushroom Onion Pizza
Mini Pumpkin Vegan Pesto Pizza
Pork Wonton with CC Ginger Scallion Soy
Chicken Bites with CC Sweet and Sour Dip

Add Ons

Petit fours \$4.9 each
min. 12 pcs per selection

Lemon Tartlet
Chocolate Mousse Tartlet
Pandan Coconut Panna Cotta
Assorted Alfajores
Assorted Mini Slices
Assorted Mini Cupcakes
Fruit Skewers
Portuguese Tart
Assorted Syrian Baklava
Mini Sticky Date Puddings

Grazing Platters \$75/10pax

Fruits
Meat and Cheese
Vegetables and Dips
Antipasto

Serveware

Disposable Plates and Cutlery \$1.5pp
Crockery and Silverware \$5pp
Hot Water Air Pot \$25

Staffing

Food Supervisor \$54/hr weekday
Waitress \$45/hr weekday
Food Supervisor \$65/hr weekend
Waitress \$54/hr weekend

*CC - Crafted Culture special recipe sauce
T&C Applies

Sausage Sizzle

Crafted Culture can manage your next outdoor gathering.

Feed 50+ with an Australian-style sausage sizzle or a gourmet barbecue that can be cooked on charcoal.

See below our sample packages for 50-60 people for a 2-hour food service.

Package A

Sausage Sizzle

75 traditional beef or pork snags
on white bread with caramelised onion
served with bbq, tomato and mustard
sauce

Staff and equipment
2 Crafted Culture servers
Serviettes
Grill and gas
Table and marquee setup

\$ 1,400 for weekdays
\$ 1,500 for weekends

Package B

Gourmet Barbecue

200 skewers of Filipino Pork BBQ, Lamb
Kofta, Chicken Gai Yang, Beef Bulgogi,
Mixed Vegetables, Corn or Pineapple
all paired with condiments

Staff and equipment
2 Crafted Culture servers
Serviettes
Grill and gas
Table and marquee setup

\$ 2,350 for weekdays
\$ 2,450 for weekends

Drinks available upon request

What we require:

- Two week's notice for booking
- 1 hour for the bump in and for 1 hour bump out
- 5m x 3m open space
- Onsite parking for one car
- Ideally, access to clean water and waste disposal

Dietary options available upon request

