

Huxton's at Bronte can help take the work out of hosting your next event!

We have created a catering menu that reflects the great tasting flavours and fresh ingredients we serve at Huxton's – which we can bring to your next family gathering, special occasion or milestone event. We can also cater for corporate events covering breakfast to dinner!

Please send all enquiries to

Ph (remove Ph with Phone image) 93890035

Info@huxtonsatbronte.com.au



HUXT²N'S

— at Bronte

CATERING

FROM THE BAKEHOUSE

Lilly's panna cotta soaked lamingtons	
6.5	
Brownies	5.5
Giant chocolate chip cookie	5.0
Donut – choice of jam or nutella	
4.0	
Portuguese tart	5.0

5.5

Almond croissant

Plain croissant	4.5
Ham and cheese croissant	10.5
Banana bread	5.50
Muffin – mixed berry and chocolate	5.50

BAKEHOUSE PLATTERS AVAILABLE ON REQUEST



CAKES AND DESSERTS

Lilly's panna cotta soaked lamington cake	
80	
Huxton's Tiramisu cake	85
New York style cheese cake	65
Seasonal Fruit Platter	70

75

Pavlova - cream and fruit

CATERING

SALADS

Roasted kipfler potato salad, preserved lemons, roylston olive oil and parsley 70

Roasted heirloom vegetable salad, garden herbs and salsa verde 70

Huxton's slaw of fennel, celeriac, carrots, celery, cabbage with vinaigrette **70**

Raw broccoli, activated cashew cream and cranberries and thyme 70

Serves 12-14 when paired with grazing platters

HUXTON'S

CATERING

GRAZING PLATTERS

12 Hour 1.5kg Slow Cooked La	amb Shoulder
Taken of the bone, sliced - with sa	alsa verde and jus
90	•

Stuffed Free Range Chicken	45	
Quinoa, herbs, almonds and currents – cut into 8 pieces		
Roast Pork Shoulder	85	
With based apples and glazed jus		
Oven Baked Ocean Trout	100	
With kipfler potato's, salsa verde, watercress and lemon		
Whole side of Ora King Salmon		
Gravlax, sliced and garnished		160

CATERING

CANAPE AND FINGER FOOD MENU

Tacos – Pulled chicken and slaw

Arancini balls - saffron and taleggio

Bruschetta – white beans, radicchio, marinated anchovy

Meatballs-beef/pork Bolognese

Mini Hamburgers – beef, cheese, prickles and sauce

Pork Belly sliders

Smoked salmon mini tartlets

Gourmet sausage rolls

Packages available – send enquires to info@huxtonsatbronte.com.au Ph: 9389 0335

Minimum order 15 pieces per item

CATERING

BREAKFAST SELECTION

Ham and Cheese Croissant	6.5
Morning Box – seasonal fruit, chia pudding, granola, coconut yoghu apple bircher, fragrant syrup	ırt, 16
Huxton's bacon and egg milk bun, green onion, relish	
14	
Brekky burger, fried eggs, avocado, tomato, relish, bacon	
22	
Breakfast quesadilla – mixed beans, fried egg, avocado, sour cream tomato 22	and
Omelette – pumpkin and ricotta	
20	

CATERING

LUNCH SELECTION

The bull burger - grass fed angus beef, cheddar, shaved red onion, lettuce, tomato, pickles, mustard mayo, Huxton's relish

19

The Fish burger - grilled barramundi, tomato, lettuce, pickles, wakame seaweed, tartare sauce

19

Buttermilk fried chicken burger - cabbage and fennel slaw, sriracha mayo, served with potato salad

19

Huxton's brunch bowl '- shredded raw vegetables, fried egg, black rice,

kimchi, edamame, avocado, tamari almonds, sesame and Korean chilli sauce

Add beef brisket 7, smoked trout 7, chicken 6

Crispy fish tacos - cabbage, chipotle, avocado, salsa, cilantro,

lemon 19

Huxton's roast chicken salad - baby cos, brown rice, radicchio, seeds,

zucchini noodles, labne, mango and vinaigrette **20**

House smoked trout salad - baby gem, beans, kipfler, soft boil eggs,

picked fennel, dressing

24

LUNCH PLATTERS AVAILABLE UPON REQUEST

HUXT²N'S at Bronte CATERING

SANDWICHES

SANDWICHES
CUT INTO 1/2 OR 1/4's
14

Chicken & tarragon mayonnaise

Egg, shallots and mayonnaise

Corn beef, hot mustard and pickles

Smoked Salmon, cream cheese and onion capers

Tuna, black olive and jalapeno

Platters available – Cut into 1/4's 50 pieces – 12-20 people 100 pieces – 25-40 people