



Campus catering

Seasonal catering ready for pick up or delivery across Flinders University's Bedford Park campus. Designed for workshops, meetings and campus events of 20 guests or more.

All items are prepared in-house by the Wilderness kitchen led by Chef Tom Tilbury. Vegetarian, vegan and gluten free options are available across all menus.

Choose from the following:

- Hot lunch
- Individual lunch boxes
- Lunch meeting pack
- Morning and afternoon tea
- Grab'n'go platters
- Just drinks

To order, please contact hello@wildernestates.com.au. Delivery available across Bedford Park campus. Charges may apply depending on location and access requirements.

Hot lunch

For special lunchtime celebrations - \$40 per person (minimum 20 people)

- Roast chicken thigh with red pepper sauce
 - Ellis Butcher beef sausages with cooked onions on buttered bread
 - BBQ tofu, eggplant relish and crispy shallots on bread
 - Green leaf salad with house vinaigrette
 - Sugarloaf cabbage coleslaw with seeded mustard mayonnaise
 - Mixed sweet selection: hummingbird cake, caramel date and coconut bliss balls, salted triple chocolate cookies
 - Includes crockery, utensils, napkins and delivery
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Individual lunch boxes

For workshops and structured programs - \$25 per person (minimum 15 boxes)

Each box contains:

- Seasonal frittata
- Two sandwiches (chicken + vegetarian)
- Seasonal vegetable crudité with hummus, olive oil and paprika
- Salted triple chocolate cookie

Dedicated vegan and / or gluten-free boxes available on request.

Lunch meeting pack

For informal team meetings of 1-2 hour duration - \$22 per person (minimum 20 people)

- Oversized boxed sandwiches (chicken and vegetarian)
 - Vegetable and grain salad
 - Mixed sweet selection: hummingbird cake, caramel date and coconut bliss balls, salted triple chocolate cookies
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Morning or afternoon tea

Standard - \$20 per person (minimum 20 guests)

- Tea and filtered Kindred coffee
- Seasonal fruit platters
- Mini ham and cheese croissants, vegetable frittata, topped focaccia
- Hummingbird cake, caramel date and coconut bliss balls, salted triple chocolate cookies
- Includes crockery, utensils, napkins and delivery

Enhanced - \$25 per person (minimum 20 guests)

- All standard items
 - Granola and yoghurt cups
 - Water service and juice
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Grab'n'go platters

Minimum two platters per order. Each platter is designed to serve 20 guests.

- Seasonal fruit platter \$100
 - Granola and yoghurt cups \$100
 - Mixed savoury platter \$140
 - Mini ham and cheese croissants, seasonal vegetable frittata, topped focaccia
 - Mixed sweet platter \$120
 - Hummingbird cake, caramel date and coconut bliss balls, salted triple chocolate cookies
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Just drinks

\$200 Minimum order

- 8 hour tea and filtered Kindred coffee station \$12pp
 - 3 hour tea and filtered Kindred coffee station \$7pp
 - Bottled water \$3 each
 - Bottled juice \$4 each
 - Soft drink cans \$4 each
 - Antipodes Sparkling Water \$6 each
 - Crockery, delivery and retrieval included
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