# NYIK

## CATERING MENU



### WELCOME

Welcome to Mylk Bar, where innovation meets freshness in catering. Whether you're hosting a board meeting, team gathering or casual get-together, we simplify the process with a delightful selection of dishes.

Choose from a range of options including finger foods and hot meals, all available for delivery or pickup from any of our three convenient locations. We also cater to diverse dietary needs, including gluten-free, vegetarian and vegan choices.

Simply contact our friendly Functions Manager and they'll handle everything from start to finish – ensuring a seamless experience from pickup to delivery.

Discover the ease of exceptional catering with Mylk Bar.

# **ENQUIRIES**

E: functions@mylkbar.com.au

**82 Waymouth St, Adelaide** 08 7226 8756

**57 Flinders St, Adelaide** 08 8223 5500

**53 Tynte St, North Adelaide** 08 8267 6662

### **FAQs**

#### Can you cater for dietary requirements?

Yes we can. Several of our dishes can cater to vegetarian, vegan and gluten-free diets (see our menu for details). Please contact us if you have other dietary requirements or would like to discuss this further.

#### Do you deliver?

Delivery is free to locations within the Adelaide CBD. Deliveries to metropolitan areas outside the CBD are available and charges will be calculated based on your location and order. Alternatively, you are welcome to collect your order from any of the three Mylk Bar locations at no charge.

#### How many platters do I need?

Our platters have approximately 15 pieces, which is suitable for 10 to 15 people, unless specified otherwise. If you need help making selections for your event, please contact us and we'd be happy to help.

#### When do I have to place my order?

We ask that orders are placed at least 48 hours before your event to make sure you have a full range of options to choose from. If your event is less than 48 hours away, please speak to our team.

#### What is your cancellation policy?

We understand that plans change so please contact us if you need to cancel or move your catering to another date. Cancellations can be made at no charge up to 24 hours prior to your delivery or collection time.

#### What is the minimum order amount?

We ask that orders total \$100 (ex. GST) or more.

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	(20 pieces) (GF) <b>\$55</b>	Served wi
Cheese Platter	Sandwiches, Wraps and Baguettes (10 pieces)	Falafels
Chef selection of cheeses, dried and fresh fruit,	An assortment filled with fresh local produce	Served wi
quince paste, nuts and crackers (VEG) <b>\$90</b>	available on white tortilla wraps or white, rye	
	or wholemeal bread (GF bread is \$3 extra)	Pastry Pla
Charcuterie Platter	(VEG, GF) <b>\$100</b>	Cocktail p
Cured meats, local cheeses, olives, dried fruits,		with toma
crackers and breads <b>\$95</b>	Cookie Box (VEG)\$55	
		Bruschett
Cheese Platter	Yum Cha (30 pieces)	Buffalo m
Variety of local cheeses, dried fruits, quince	Spring rolls, samosas and dim sims served with	on toasted
paste, nuts and crackers (VEG) <b>\$85</b>	sweet chilli and soy sauces (VEG) <b>\$40</b>	
		Arancini
Fruit Platter	Angus Beef Sliders	Mushroor
Selection of seasonal fruit	Served with american cheese, Beerenberg	served wi
(VEG, V Option, GF)	tomato relish and mustard aioli (GF) \$50	
		Spinach a
Croissant Platter (10 croissants)	Southern Fried Chicken Sliders	Served wi
Ham or tomato with cheese (VEG) <b>\$75</b>	Served with ranch style slaw	
	and chipotle aioli <b>\$50</b>	Wedges
Danish Pastry Platter		Served wi
Mixture of blueberry, apricot and	Cocktail Quiches	and sour o
custard-flavoured pastries (VEG) <b>\$65</b>	An assortment of cheesy chorizo, quiche	
	lorraine and quiche florentine (VEG) <b>\$40</b>	Drinks
Scones Platter		Single-ser
House made scones served with jam	Mylk Fried Chicken	still or spa
and cream (VEG)\$55	Served with dipping sauce\$45	
English Muffin Platter (10 muffins)	Zucchini and Corn Fritters	
Ham or tomato with cheese (VEG) <b>\$75</b>	Served with tzatziki (VEG) <b>\$40</b>	

Chefs Selection of Cakes, Slices and Muffins

Chicken Satay Yakitori Skewers	
Served with a peanut sauce (GF)	\$45
Falafels	
Served with hummus (VEG, V, GF)	\$45
Pastry Platter (30 pieces)	
Cocktail pies, pasties & sausage rolls served	
with tomato sauce	\$45
Bruschetta	
Buffalo mozzarella, basil pesto	
on toasted ciabatta (VEG, V, GF)	\$40
Arancini	
Mushroom and leek or pumpkin,	
served with aioli (VEG, GF)	\$45
Spinach and Fetta Pastries	
Served with tzatziki (VEG)	\$40
Wedges	
Served with sweet chilli sauces	
and sour cream	\$10
Drinks	
Single-serve juices, soft drinks and	
still or sparkling mineral waters	each