

Menn



We will work to meet all other dietary requirements, so please see our dietary matrix for more information and let us know when you order.

Spring Out Big Gay Breakfast Box

Sourdough scroll (egg and bacon or tofu scramble and smoky carrot with house made BBQ sauce), rainbow chia pudding with seasonal fruit and coconut yoghurt, Canberra Coffee drip bag and an Adore Canberra English Breakfast Supreme tea bag.

ACT Mardi Gras Fruit Box

Seasonal fruits, apple, pear, banana, chocolate covered strawberries, vegan meringue kisses, gold dust, marizpan fruit.

Club 19 Coffee Shop Morning or Afternoon Tea Box

Tart filled with rainbow vegetables and vegan ricotta, cappuccino cupcake, Canberra Coffee drip bag and an Adore Canberra English Breakfast Supreme tea bag.

The Cover Up Cooma Gaol Lunch Box

The food the chefs of Queer Food wish they could have given to the prisoners, kangaroo or vegan beetroot and tofu wellington with gravy, seasonal roast vegetables and Mum's chocolate pudding served with cream or vegan yoghurt.

CAMP Chicken and Champagne Picnic Lunch Box

Chicken and herb or oyster mushroom chickn', lentil and herb picnic pie served with rainbow slaw and a champagne jelly slice.

Euree Street's Sisters of Perpetual Indulgence Grazing Box

Sourdough garden bun, rainbow vegetable crisps, buttermilk "backyard" chicken terrine or mushroom and Poncho Fox rum pâté, lentil and chickpea dip, olives and Australian cheese.

Queer Night Life Box

Late night lamb or falafel kebab, rainbow fries, trans jello shot (non-alcoholic), Meridian condom and dam.



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Recommended Quantities: 4 - 6 Canapés for the first hour. 3 - 5 Canapés for every additional hour.

Roderick Anderson - Turkey and cranberry croquette, served with aioli.

Pauline Pantsdown/ Simon Hunt - Mini halal snack pack (lamb or falafel).

Andrew Barr - Democracy sausage canapé (meat or vegan).

Bridget Clinch - Cured kangaroo jerky canapé with seasonal greens and balsamic pickled red onion.

Corey Trembath - Mini BBQ tofu slider with coleslaw and lemon Pepper Mayonnaise.

Hannah Mouncey - Grilled green and gold vegetable skewer with dukkah.

MadB - Beetroot Poncho Fox gin cured tuna with mango salsa and taro crisps.

Dr Clara Tuck Meng Soo - Ayam goreng chicken with kerabu salad and sambal.

Megan Munro - Berry crumble cheezecake.

Fiona Patten - Butterscotch macaron.



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Trans Rights History Shakes

E-Shake (Contains foods that naturally boost oestrogen) - apricot, banana, soy milk, flaxseeds, cinnamon.

T-Shake (Contains foods that naturally boost testosterone) - avocado, banana, milk, protein powder, cocoa, ginger. vanilla.

While our shakes are a fun and delicious way to celebrate the trans* community, it's important to note that just changing your diet will not significantly change your hormone balance. You should eat a well balanced diet, and seek medical advice for more information on hormones.



Mama MadB's Majikal Aussie Dukkah



For references and further reading:

Club 19 Coffee Shop Box

Club 19 was one of Canherra's earliest gay social clubs, established in 1974. By 1980, it had an annually elected organising committee and was producing a weekly newaletter for the community. The venue provided an alternative space for gay people to meet in Canherra. It also staffed the bar the 9th National Homosexual Conference in Canherra in 1982, promoting a screening run by the ACT Gay Film Group. By 1984, the club strongly supported the AIDS movement and donated money to the cause. The group continued into the 1990s before it disassembled, and remains a powerful social presence in early Queert Canherra. Queer Food celebrates this history with our very own queer take on the classic coffee shop brunch.

For references and further reading:



Club 19 Coffee Shop Morning or Afternoon Tea Box



Queer Night





Sample food and slory card images

Additional Information

<u>Delivery Fee</u>

• We charge a standard delivery fee of \$40.

Staffing

• If you require chefs, serving or bar staff, we charge a flat rate of \$50 per hour for each staff member.

Hiring Equipment

 Fees to hire platters, crockery, cutlery, glassware or other equipment will be determined when you contact us to book a staffed event.

<u>Packaging</u>

- We aim to source the most ethical packaging available. All our packaging is either home compostable, industry compostable or recyclable.
- However, if you would like to provide us with your own containers
 we will always be happy to fill them. When providing containers you
 need to make sure they are clean, big enough to hold the food you
 have ordered and they need to be dropped off one week before your
 order.
- At all staffed events, all the food will be platted on to reusable platters.

For more information on our terms and conditions, please see www.queerfood.com.au/catering-terms-and-conditions.