

@lunarcatering



LUNAR

*Modern Asian Catering*

[www.lunarcatering.com](http://www.lunarcatering.com)



**LUNAR**

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## **MENU 2022**

The team at Lunar offers a highly experienced, personalised catering service of our unique, beautiful, and well-loved modern Asian cuisine. For over 8 years, our highly skilled and dedicated team of Chefs and Event Managers have helped schools, corporate and private clients achieve raving event success.

Our menu is carefully crafted to offer a feast for the eyes, smell and of course, taste! It is a refreshing, exciting and healthier catering alternative for your guests. We pride ourselves on delivering a genuine and honest service - so sit back and enjoy the day with your guests while we dish up of unforgettable feed!

Warm regards,  
Nick Tran  
Owner

52 Johnston St, Fitzroy VIC 3065

**Phone** 0422 053 155

**Email** [order@lunarcatering.com](mailto:order@lunarcatering.com)

**Website** [www.lunarcatering.com](http://www.lunarcatering.com)

# STAPLES

## rice paper rolls

(GFO, VGO)

vermicelli noodles, pickled and fresh vegetables, mint

## banh mi

(VGO)

short baguette, pickled and fresh vegetables, pate, hoisin

## bao buns

(VGO)

gua bao, pickled and fresh vegetables, hoisin

## sliders

(VGO)

brioche, cabbage slaw, chilli mayo

# FINGER FOODS

## spring rolls

(GFO, VGO)

egg/rice pastry parcels, iceberg lettuce, vietnamese mint, nước chấm

## steamed dumplings

(GFO, VGO)

wheat/tapioca dumplings, ginger soy vinaigrette

## peking duck pancakes

peking duck breast, chinese crepe, cucumber, sweet plum sauce

## boneless fried chicken

(GF)

in potato and rice flour, lunar spices, chilli mayo

## crispy chicken ribs

(GF)

in potato and rice flour, lunar spices, chilli mayo

## satay chicken skewers

(GF)

satay chicken thigh, peanut sauce

## nem nướng skewers

(GF)

grilled pork sausage, iceberg lettuce, herbs, nước chấm

## potato wrapped prawn

(GF)

king prawn, crispy potato thread

## salt and pepper squid

squid goujons, lunar spices, sweet chilli

## cauliflower arancini

(VG)

cauliflower rice, sun dried tomatoes, thai basil

## korean arancini

(VG)

kimchi fried rice, shitake mushroom

## eggplant chips

(V)

panko eggplant, lunar spices, vegan chilli mayo

\*flavours listed in order form



# SALADS

## **bún (vermicelli salad)**

(GFO, VGO)

vermicelli noodles, pickled and fresh vegetables, nước chấm

## **gỏi (papaya slaw)**

(GF, VGO)

green papaya, pickled and fresh vegetables, tangy lime dressing

## **crunchy cabbage slaw**

(GFO, VGO)

cabbage, pickled and fresh vegetables, tangy lime dressing

## **japanese edamame seaweed salad**

(GF, VGO)

edamame, seasoned wakame, cabbage, creamy miso dressing

## **fresh fruit platter**

(GF, VG)

assorted seasonal fruits



\*flavours listed in order form



# ALLERGIES

If you or your guests have a food allergy or intolerance, please tell our friendly staff when you place your order. The more information you give us, the more certain we can be of giving you the best food experience. Our menu allows us to alter some dishes to accommodate your allergy as we may be able to substitute or remove ingredients. Every care is taken to avoid any cross contamination whilst preparing a specific allergen free order but please note that we have a kitchen that does not have a specific allergy free zone. Wheat and gluten free ingredients that are deep fried will use the same fryers in the kitchen as dishes not containing these ingredients. Therefore, there may be a risk of cross contamination for extremely sensitive requirements. We are able to inform you of each ingredient for your selected dish. Please note that we cannot guarantee that any dish is completely free from allergens and that we ask you to inform us of any food allergy

# TERMS AND CONDITIONS

## **Notice:**

2 days notice required on all catering orders, however, orders can be placed up to 2pm the previous day (*we will accommodate depending on availability*)

## **Minimum order:**

Minimum order of \$250 required for weekday deliveries

Minimum order of \$450 required for all weekend orders

No minimum order for pickup

## **Payment:**

We accept cash, credit card, EFT, or direct bank transfer. Payment is required 2 days prior to the event. 2.2% credit card surcharge applies to all orders under \$450

## **Delivery:**

Delivery is subject to driver availability, and can be provided at travel cost based on distance

## **Cancellation:**

48 hours notice is required for all cancellations. All cancellations must be made by phone and subsequent email.

## **Safe Consumption:**

Food must be consumed within 4 hours of drop off/pick up to ensure that food safety standards are met

## **On-site Services:**

On-site catering and wait staff can be arranged with prior agreement, staff are billed at an hourly rate for a minimum of 3 hours

## **Public Holidays:**

7 days notice required for orders that fall on public holidays. 15% surcharge incurred and a minimum order of \$600