

CATERING MENU

# Undressed

BYRON BAY

MORNING TO MIDDAY

Undressed is about rejoicing, not restricting – our food is created with the intention that everyone is nourished. Our produce-inspired offering embodies eating by virtue, nature and joy. Wherever possible our food is made with organic and locally sourced ingredients and handmade with great care given to our planet, producers and purveyors.

## Salad for breakfast.

### OPTION ONE (V)

Baby cos, pickled radish, sourdough croutons, thyme-infused feta, organic boiled eggs.

FEEDS 6 - 8 — \$54  
FEEDS 8 - 12 — \$72  
FEEDS 12 - 16 — \$108

### OPTION TWO (VG)

Raw broccoli, avocado, kale, tamari almonds, dates & spiced vinaigrette.

FEEDS 6 - 8 — \$54  
FEEDS 8 - 12 — \$72  
FEEDS 12 - 16 — \$108

ADD ON Baker & Daughters sourdough and vegan butter - \$4pp



## Something sweeter.

### GRANOLA (VG,GF)

Fig & pecan buckwheat granola, poached rhubarb, coconut yoghurt.

INDIVIDUAL — \$12  
TRAY OF 12 — \$132  
TRAY OF 24 — \$264

### CHIA PUDDING (VG,GF)

Pear, chia, cashew, vanilla bean.

INDIVIDUAL — \$10  
TRAY OF 12 — \$110  
TRAY OF 24 — \$220



## Something warming.

### BAKED BEANS (VG,GF)

Organic butter beans,  
Coopers Shoot  
tomatoes, coriander,  
macadamia feta.

INDIVIDUAL — \$16  
TRAY OF 12 — \$176  
TRAY OF 24 — \$352

### PORRIDGE (VG)

Chai-infused oats,  
almond & coconut  
milk, spiced apple,  
tahini, maple.

INDIVIDUAL — \$12  
TRAY OF 12 — \$132  
TRAY OF 24 — \$264

ADD ON Baker & Daughters sourdough and vegan butter - \$4pp  
Please note, dishes will require heating facilities.





## Salads to share.

*We recommend an assortment of 2-3 salads.*

Soba noodles w/ crispy kale, nori, coconut & tahini dressing (VG)

Shawarma spiced cauliflower w/ dates, pine nut pesto, pomegranate, tahini & soft herbs (VG, GF)

Harissa roast pumpkin w/ thyme-infused feta, salsa verde & crunchy seeds (V, GF)

Maple roast carrots w/ fennel + chilli labneh, currants & toasted hazelnut (V, GF)

Kale Caesar w/ crispy chickpeas, lemony breadcrumbs & parmesan (V, VG option available)

Masala spiced sweet potato w/ date chutney, chickpeas, coriander & yoghurt (V, VG option available)

### ADD ON:

Baker & Daughters sourdough w/ vegan butter - \$4pp

Undressed charred eggplant dip - \$16 (+to any salad)

Undressed spicy almond romesco dip - \$16 (+to any salad)

6 - 8 SERVES — \$72

8 - 12 SERVES — \$96

12 - 16 SERVES — \$144

AUTUMN / WINTER

## Between bread.

*Snack size sandwiches.*

ROAST VEG (VG)

Seasonal vegetables,  
almond romesco,  
garlic aioli + pickles  
on crusty baguette or  
gluten-free seeded  
bread.

\$8 EACH

BANH MI (V)

Miso-eggplant, baby  
cos, sriracha mayo,  
pickled veg + herbs on  
crusty baguette.

\$8 EACH





AUTUMN / WINTER

2022

## A sweet send-off.

### BYRON BARS (VG,GF)

Vanilla bean, coconut,  
maple & dark  
chocolate.

### HAZELNUT BARK (VG,GF)

Dark chocolate, sea salt  
& caramelised  
hazelnuts.

### BLISS BALLS (VG,GF)

Pistachio, raw cacao,  
tahini & maple.

ALL \$4 EACH

### SEASONAL FRUIT PLATTER (VG, GF)

SERVES 6 - 8 — \$99

SERVES 8 - 12 — \$169

SERVES 12 - 16 — \$239

#### ADD ON:

Tahini maple yoghurt w/ crunchy seeds (V, GF) - \$4pp)



## Feed a lot.

FEEDS 20 VEGETARIANS

- 1 x Kale Caesar
- 1 x Maple roast carrots
- 20 x Eggplant Banh Mi
- 20 x Byron Bars

\$26 PER HEAD

## Feed a little.

FEEDS 10 VEGANS

- 1 x Masala sweet potato
- 1 x Soba noodles
- 1 x Seasonal fruit platter

\$29 PER HEAD

## Feed a little less.

FEEDS 5 GLUTEN-FREE VEGANS

- 1 x Cauliflower shawarma
- 5 x Roast veg sandwiches
- 5 x Hazelnut bark

\$26 PER HEAD



# Grazing.

THE PERFECT PICNIC (V, VG & GF OPTIONS)

Undressed charred eggplant & spicy almond romesco dips, a selection of plant-based or dairy cheeses, macadamia truffle pâté, activated charcoal crisp breads, sourdough baguette, seasonal fruits and crudités.

FEEDS 6 - 8 — \$160

2 CHEESES, 2 SMALL HOME-MADE DIPS, MUSHROOM PÂTÉ, QUINCE, CRUDITÉS, SOURDOUGH BAGUETTE & CRACKERS

FEEDS 8 - 12 — \$220

3 CHEESES, 2 MEDIUM HOME-MADE DIPS, MUSHROOM PÂTÉ, QUINCE, CRUDITÉS, SOURDOUGH BAGUETTE & CRACKERS

FEEDS 12 - 16 — \$300

4 CHEESES, 2 LARGE HOME-MADE DIPS, MUSHROOM PÂTÉ, QUINCE, CRUDITÉS, SOURDOUGH BAGUETTE & CRACKERS





# Undressed catering is designed to be enjoyed in the familiar surrounds of your home, business, or on location.

Your Undressed menu will be delivered in compostable card boxes, complete with FSC certified tissue printed with water-based ink and FSC certified stickers printed with soy-based inks. You may also add biodegradable & compostable napkins, bamboo plates and birchwood cutlery. Pricing includes delivery within 15km of Byron Bay.

Menus are abundant with gluten-free, vegan & vegetarian options. Please let us know all specific dietary requirements or allergies at the time of your order. The Undressed menu is designed to share - and while we love the idea of an impromptu party, a 72 hour lead time is appreciated.

All pricing includes delivery within 15km radius from Byron Bay,

Minimum order \$99.

Birchwood cutlery, bamboo plates + compostable napkins available from \$2 per person.

V- Vegetarian | VG - Vegan | GF - Gluten Free, though please note item may be prepared in a location where gluten is present





## Or dress it up...

Upon request, your Undressed menu can be delivered and styled on your chosen communal table or bench space, with linens, props and tableware from some of our favourite makers including Softedge Studio, Marloe Marloe, Maarten Baptist cutlery & Cultiver linen. You may also add sustainably and seasonally sourced florals from Braer studio.

Pricing on application.

Learn more about our event styling [here](#).



[UNDRESSED-BYRONBAY.COM](http://UNDRESSED-BYRONBAY.COM)

THANK YOU

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