

Welcome to Gawler

Niina Marni Kadlitiya Café is located in the heart of the Gawler Civic Centre, on the ground floor.

Red Centre Enterprises manages the café as well as an agribusiness, specialising in growing and harvesting native ingredients.



NIINA MARNI KADLITIYA CAFÉ

The following catering options have a strong emphasis on modern Aboriginal cuisine and can be flexible to complement your event.

Alternatively, our team can work with you to create a personalised menu tailored to your needs.

NIINA MARNI MEETING SELECTIONS

Tea and Coffee Station	\$4pp
Biscuit / Cake Platter	(small 8-10 people) \$10
Fruit Platter	(small 8-10 people) \$30
	(large 10-20 people) \$60

MORNING OR AFTERNOON TEA

\$15pp (choice of 3) **\$3.50pp** (additional choice)

Sweet Choices

- River mint brownies
- Lemon myrtle tarts
- Lemon myrtle scones with wattle seed cream and quandong jam*
- Wattleseed cookies
- Quandong cupcakes
- Chocolate river mint cupcakes
- Wattleseed muffins
- Quandong muffins

Savoury Choices

- Warrigal green frittata*
- Bush tomato and native basil muffin*
- Warrigal green and ricotta triangles*
- Saltbush salsa bruschetta
- Mixed sandwiches or wraps

**Best served warm*

LUNCH OPTIONS

\$20pp (choice of 3 – can be combination of sandwiches, wraps and rolls)

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| <ul style="list-style-type: none">• Chicken and salad with lemon myrtle aioli• Ham, cheese, tomato, lettuce and bush tomato chutney• Egg, lettuce and native pepper berry• Roast beef, native pickles and salad | <ul style="list-style-type: none">• Roast lamb, salad and river mint yoghurt• Cheese and native mustard pickles• Pulled pork, coleslaw and quandong• Roasted seasonal vegetables with warrigal green pesto |
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PLATTERS

Mixed Platter

\$22.50pp

- Olives marinated in native lemon myrtle and local garlic
- Semi dried tomatoes with native basil
- Prosciutto, native spice chicken rilletes and ham
- Samphire and beach banana pickle
- Native dip of the day
- Native condiments
- Assorted crackers and bread

Vegetarian Platter

\$22.50pp

- Pepperberry arancini balls with quandong chilli sauce
- Warrigal green frittata
- Olives marinated in native lemon myrtle and local garlic
- Semi dried tomatoes with native basil
- Native dip of the day
- Carrot, sea celery and capsicum
- Native condiments
- Assorted crackers and bread

Dip Platter

\$15.50pp

- Warrigal green pesto
- Quandong chilli
- Fig, fennel and wattleseed
- Carrot, sea celery and capsicum
- Assorted crackers and bread

CANAPES PACKAGES

\$29pp (choice of 6) **\$4.50pp** (additional choice)

Savoury

- Pepperberry arancini balls with quandong chilli sauce
- Saltbush and mountain pepper crocodile puffs
- Smoked kangaroo fillet and bush tomato chutney, on crostini with native rocket
- Tartlet of barramundi, sea parsley and lemon herbed mascarpone
- Crocodile vol-au-vents with lemon myrtle fraiche
- Chicken, native lemongrass and warrigal greens in a crispy wonton
- Skewers of kangaroo, crocodile and seasonal vegetables with Davidson plum and lime dressing

- Kangaroo meatballs, infused with native rosemary, with roasted tomato sauce
- Warrigal and ricotta triangles
- Warrigal frittata
- Pulled pork, coleslaw and quandong sliders
- Saltbush salsa bruschetta

Dessert

- Rivermint brownies
- Lemon myrtle meringue tart
- Mini lemon myrtle scones with wattle seed cream and quandong jam
- Native cheesecake selection
- Rivermint brownies
- Cinnamon myrtle chocolate mousse

BBQ PACKAGES

\$39pp (choice of 3 BBQ choices, 2 salad choices, damper bread)

\$45pp (choice of 4 BBQ choices, 2 salad choices, damper bread)

BBQ Choices

- Kangaroo sausages
- Quandong marinated chicken tenderloins
- Saltbush marinated Lamb chops
- Pork tenderloin with Davidson plum sauce
- Kangaroo fillet with quandong jam
- Vegetarian skewers (tofu, capsicum and onion)
- Vegetarian patties
- Vegan patties
- Beef patties
- Kangaroo patties

Salad Choices

- Potato salad, dressed with lemon myrtle mayonnaise
- Big fat greek salad, marinated olives and fetta
- Pearl couscous with lemon myrtle, roasted capsicum and native pickled samphire

SCHOOL BBQ PACKAGES

\$25pp/child (dietary requirements on request)

- Kangaroo sausages with quandong sauce
- Saltbush marinated chicken skewers with native parsley
- Vegetable skewers
- Damper

Please note: Menu subject to seasonal ingredient availability. Prices subject to change. Gluten free or vegan options available for an additional \$2.50pp. For all options, terms and conditions, please visit www.gawler.sa.gov.au/gawlerciviccentre.

