

Homecoming Catering Menu 2026

Morning

Morning Pastries

Small platter– up to 6pax \$36

Large platter – up to 12pax \$70

Assorted mini croissants, mini danishes, banana bread, muffins

Muffin box \$30

6 house baked muffins

Granola cups \$36

6 house baked granola + coconut yoghurt cups (vegan)

Tapioca cups \$36

6 tapioca cups with dried mango, lychees, + passionfruit (gluten free + vegan)

Seasonal Fresh Fruit Platter

Small (one box - up to 6 pax) \$40

Large (two boxes - up to 12pax) \$80

Midday

Assorted sandwiches + wraps (gf available upon request)

Small platter – up to 6pax \$108

Large platter – up to 12pax \$215

Fillings include assortment of below:

*Slow cooked beef brisket, lettuce,
pickles, cheddar, aioli, house relish*

*Roast chicken, avocado, lettuce,
mayonnaise*

Leg ham, lettuce, mustard, swiss cheese

*Smoked salmon, pickled red onion,
lettuce, cream cheese*

Egg mayo salad, lettuce, swiss cheese

*Falafel, red kraut, hummus, fresh
tomato (vegan)*

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Salads + bowls

Shared seasonal garden salad (vegan + gluten free)

Small (up to 6pax) \$30

Large (up to 12pax) \$60

Shared roast vegetable + brown rice salad (vegan + gluten free)

Small (up to 6 pax) \$36

Large (up to 12pax) \$72

Shared heirloom tomato, basil + burrata salad (gluten free)

Small (up to 6pax) \$36

Individual bento box \$22

Half wrap, roast vegetable salad, protein ball, chocolate brownie, piece of seasonal fruit

Individual salmon poke bowl \$24

Smoked salmon, soba noodles, edamame, avocado, nori, pickled ginger, smashed cucumber, roasted sesame *vegan option: marinated tofu*

Individual spiced cauliflower bowl (vegan, gf) \$23

Roast, spiced cauliflower, red kraut, garlic hummus, fresh tomatoes, pickled onion, avocado, seasonal greens, toasted nuts + seeds

Individual miso chicken bowl (served cold) \$25

Miso chicken, kimchi, brown rice, remoulade, edamame, soy egg, furikake
vegetarian option: marinated tofu

Lunch add-on's

Grilled chicken to any salad or bowl \$6 per person

Smoked salmon to any salad or bowl \$6 per person

Boiled egg to any salad or bowl \$3 per person

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Afternoon

Something light

Small platter– up to 6pax \$40

Large platter – up to 12pax \$80

House baked cookies, oat slice, chocolate brownie

Triple chocolate

Small platter– up to 6pax \$48

Large platter – up to 12pax \$95

Chocolate brownie, caramel slice (gf), rocky road (gf)

Individual Items

Mini croissant \$4

Mini ham + cheese,
or cheese + tomato croissant \$7

Mini danish \$4

Banana bread \$8

Protein ball (vegan) \$4

Raw peanut butter bar (vegan) \$6

Rocky road (gf) \$6.50

Oat slice \$6

Caramel slice (gf) \$6

House baked cookie \$4.50

Piece of whole fruit \$2

Beverages

Bottled water \$2 ea

Can of coke, coke zero, lemonade \$3.50 ea

Bottle of remedy kombucha \$6 ea

Catering terms + conditions

E: hello@homecomingthirroul.com P: (02) 4262 2979 during café hours

Minimum numbers – 6 pax

Free Delivery Available for orders over \$200 – Wollongong + surrounding suburbs

24 hour notice for orders is required. Full cancellation applies to changes or cancellations with less than 48 hours notice given.

Please contact us for any further information or changes to order.

Dietary requirements can be accommodated. An additional cost may be incurred.