

At Café 555, our experienced hospitality team will curate the perfect menu for your event, ensuring great quality, value, and a seamless experience.

Fresh, Local Ingredients – Sourced from trusted suppliers for the best flavour.

Dietary Options Available – Let us know your requirements.

Eco-Friendly Packaging – Sustainable and convenient.

Complimentary Essentials – Condiments, napkins, and utensils are provided with every order.

Book your Order

Contact our team to place your orders.

- 24-hour notice required to fulfil your requests.
- Payment options: Credit card, cash, or bank transfer. A deposit may be required for large orders.
- Pick-up only We do not offer delivery at this time.

Chat with us for more details.

Contact Details

T: +61 9606 2148

Location

William Angliss Institute 555 La Trobe Street Melbourne 3000

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6934-V1 0124

Anglis

Specialist centre for foods, tourism, hospitality & events

CAFE 555

Function Catering Menu

Menu

Morning & Afternoon Tea

Per head (Minimum 6 people)	
Assorted slices (lemon, caramel, brownie, mint, cherry & rocky road)	\$3.70
Danish pastries	\$4.00
Flakey baked croissant with conserves and butter	\$4.00
Warm plain or fruit scones with jam and cream	\$3.70
Assorted fruit muffins	\$3.70
Mini donuts	\$3.00
Assorted cakes (Gourmet individual cake)	\$4.50
Mini cakes or tarts (Lemon tart, flourless chocolate or orange poppy seed. Assorted cheesecake or lemon meringue)	\$4.50
Banana bread with whipped butter and preserves	\$3.50
Almond crossiant	\$4.00
Fruit salad pots	\$4.00
Berry yogurt and granola pots	\$4.00

All prices include GST.

Sandwiches

	Per head (Minimum 10 people)
Traditional sandwiches	\$7.00
Gourmet sandwiches	\$8.50
Assorted wraps	\$9.00
Turkish rolls	\$9.00
Ribbon sandwiches (3 Finger)	\$10.50
Filled croissants (Mini)	\$4.50
Gluten free option available at extra charge	

Additional Packages

BBQ, buffets or meal packs are available on request.

Grazing Platters (serves 20 to 30)

Fruit	\$60.00
A selection of five or more seasonal fruits.	
Cheese	\$100.00
Selection of Australian cheeses:	
cheddar, brie, blue served with a variety of crackers.	
Dips and Crudités	\$50.00
Selection of dips served with selection of	
crackers, bread and crudités.	
Grazing Platter	\$90.00
Chef's own selection of daily specials.	
Hot Food Platter	\$75.00
Selection of mini pastries	
(pies, sausage rolls, pasties, pizza & filos)	

