

Karratha Arts and Community Precinct

Catering Kitchen Menu Options

MENU TYPE	MENU	EQUIPMENT REQUIRED
Menu Type 1	<ul style="list-style-type: none">• Sushi• Sandwiches• Fruit• Antipasto etc.	<ul style="list-style-type: none">• 3 x 2 door fridges (food)• 1 – 2 x 2 door fridges (drinks)• 3 x 1800mm mobile benches• Prep-bench with sink• Bench to wash• Hand basin• Coffee percolators for tea/coffee• Dishwashing – off-site
Menu Type 2	<ul style="list-style-type: none">• Sushi• Sandwiches• Fruit• Antipasto etc.• Deep Fried• Hot food	<ul style="list-style-type: none">• 3 x 2 door fridges (food)• 1 – 2 x 2 door fridges (drinks)• 3 x 1800mm mobile benches• Prep-bench with sink• Bench to wash• Hand basin• Coffee percolators for tea/coffee• Deep Fryer• Warming facility. i.e. oven or upright cabinet• Dishwasher – can either be off site or include commercial washer• Will require exhaust canopy• Electrical transformer upgrade
Menu Type 3	<ul style="list-style-type: none">• Sushi• Sandwiches• Fruit• Antipasto etc.• Deep Fried• Hot food• Function Style Food	<ul style="list-style-type: none">• 3 x 2 door fridges (food)• 1 – 2 x 2 door fridges (drinks)• 3 x 1800mm mobile benches• Prep-bench with sink• Bench to wash• Hand basin• Coffee percolators for tea/coffee• Deep Fryer• Warming facility. i.e. oven or upright cabinet• Dishwasher – can either be off site or include commercial washer• Will require exhaust canopy• Electrical transformer upgrade