



## Platters

Fruit platter – Fresh seasonal cut fruit **\$55**

3 Dips w/crackers and crudites (gfo, v) – trio of dips served with crackers and crudites **\$55**

2 Cheese selection (gfo, v) brie and mature cheddar with accompaniments, crackers **\$60**

add 3rd cheese (Danish blue or goats cheese) **\$12**

add cured meat (prosciutto, ham, salami) **\$12**

Mezze Box – Falafel, haloumi, house pickles, sauces and flatbreads **\$85**

## Sweets

All prices per piece

Our famous brownie (gf) **\$5**

Flavours may include

- Nutella
- Peanut butter
- Salted caramel and cashew
- Raspberry and white chocolate

Caramel slice **\$5**

Seasonal fruit danishes **\$5**

Protein ball (vegan, gluten free) **\$4**

Housebaked muffins **\$4**

Cookies **\$4**

- Triple choc
- Cranberry and white choc
- Classic choc chip

Scones with Jam and Whipped Cream **\$4**

## Finger Food

Minimum of 10 per order for finger food

All prices per piece

House made mini sausage rolls with tomato relish **\$3.5**

Vegetarian frittata bites **\$3.5**

Mini quiche **\$4**

Corn Fritter with tomato relish **\$3**

Beetroot and Fetta Tartlet **\$3.5**

## Lunch

Basic sandwiches **\$7** each

Cut into quarters on white and wholemeal

Flavours may include

- Ham, cheese and tomato
- Curried egg, lettuce and mayo
- Chicken, lettuce and mayo
- Salad – lettuce, tomato, cucumber carrot, alfalfa, mayo

Gourmet sandwiches on turkish or baguette **\$9.5** each

Flavours may include

- Pastrami, sauerkraut, swiss, mustard, pickles
- Leg ham, tomato, swiss, dijonnaise and pickles, leaves
- Falafel, garlic yoghurt, pickles, spinach
- Salami, brie, pickles, dijonnaise, rocket
- Roast pumpkin, red capsicum, red onion, pesto mayo, brie
- Roast chicken, pesto mayo, swiss cheese, leaves

We can also do all our sandwiches as wraps if desired.

Marinated Roast Chicken – Sold by the ¼, arrives hot or cold depending on your preference. **\$8.5** per piece

Quiche and frittata **\$55** each (serves 8-10)

Flavours may include

- Roast pumpkin, spinach and parmesan
- Red capsicum, feta, olives
- Potato, bacon and brie
- Semi dried tomato, feta, spinach

Salads **\$55** each (serves 5 as a main or 10-12 sides)

- Potato salad – potato, bacon, egg, capers, dill, creamy dressing (gluten free, vegetarian available)
- Roast pumpkin – roast pumpkin, rocket, quinoa, pickled, onions, roasted capsicum, house dressing (vegan, gluten free)
- Roast carrot – cumin roasted carrots, chickpea, fetta, herbs, red onion, tahini dressing (gluten free, vegetarian)
- Pesto pasta salad – basil pesto, pasta, semi dried tomato, olives, spinach, parmesan (vegetarian)
- Garden salad – mixed leaves, alfalfa, tomato, cucumber, red onion (vegan, gluten free)

- Asian 'Slaw – rice noodles, cabbage, carrot, cucumber, mint, capsicum, lemongrass dressing (vegan)
- Chicken Balsamic (gf)– Cold roast chicken, seasoned tomato, rocket, fetta, toasted walnuts & balsamic glaze

#### Individual Bowls, served warm **\$18**

- Miso Chicken, rice, pickles, edamame
- Miso Tofu, rice, pickles, edamame
- Falafel, roast pumpkin salad, tahini dressing, pickles
- Lamb shoulder, roast pumpkin salad, tahini dressing, pickles

#### Lunch boxes from **\$13** each

Choose a sandwich, a salad and a sweet bite packaged.  
Gourmet version available for **\$16** each

### **All day catering**

**\$28pp** (minimum 12 attendees)

We can cater for an all-day event with the following menu:

Morning tea – seasonal fruit platter and mixed sweets

Lunch – mixed sandwiches and 2 salads

Afternoon tea – seasonal fruit platter and 2 cheese selection platter

### **Breakfast**

Croissant **\$9** each

- Ham, cheese and tomato
- Cheese and tomato
- Ham and cheese



Brekky Roll – served on soft bun with tomato relish **\$10**

- Bacon and Egg
- Haloumi and Egg

Tahini Granola Cup – gluten free nut granola with coconut yoghurt and seasonal compote (gf, vegan) **\$9**

### **Drinks**

2 litre juice – apple or orange **\$9**

Individual 300ml Water **\$3.5**

Individual 300ml juice – apple or orange **\$4**

### **Extras**

Disposable napkins, plates and cutlery can be organised for an additional charge.

We make everything on premises using seasonal, high quality ingredients.

Please allow 48 hours notice on all catering requests.

Our team is always happy to discuss dietary replacements if needed.

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## Catering Opportunity through social enterprise