

# CATERING MENU

Orders to be placed 2 days in advance before 1pm

## BREAKFAST

<b>Granola</b> –(Min. 6 per order)	7
<i>Toasted muesli, berry compote, seasonal fruit, berries with honey greek yogurt</i>	
<b>Mini Banana Bread</b> –(Min. 6 p.o)	3ea
<i>Served with butter</i>	
<b>Mini sliders</b> –(Min. 6 p.o)	6.5ea
<i>–Bacon, fried eggs and smokey BBQ</i>	
<i>–Haloumi, fried eggs, caramelised onion &amp; mayo</i>	
<b>Mini Sandwiches</b> –(Min. 6 p.o)	6ea
<i>–Smoked ham &amp; cheese</i>	
<i>–Cheese &amp; tomato</i>	
<b>Mini Filled Croissants</b> –(Min. 6 p.o)	6ea
<i>–Smoked ham &amp; cheese</i>	
<i>–Cheese &amp; tomato</i>	
<b>Cocktail Scones</b> –(Min. 10 p.o)	2ea
<i>–Served with strawberry jam &amp; cream</i>	
<b>Mini muffins</b> –(Min. 6 per flavour)	4.5ea
<i>–Mixed Berries</i>	
<i>–Chocolate</i>	
<i>–Apple &amp; Cinnamon</i>	
<b>Fresh Fruit Platter</b>	
<i>–Small Size</i> - (Serves 5-7)	40
<i>–Medium Size</i> - (Serves 8-10)	60
<i>–Large</i> - (Serves 10-12)	80
<b>COLD PLATTERS</b> (Serves 10)	100/80
<b>Antipasto Platter</b>	100
<i>Assortment of cured meats, cheese, marinate vegetable, olives, feta &amp; crackers.</i>	
<b>Cheese Platter</b> (Serves 10)	80
<i>Assortment of cheese, dips, fruit &amp; crackers.</i>	

## LUNCH

<b>SANDWICHES</b> on Sonoma sourdough	11ea
<i>–(Min. 6 per order)</i>	
<i>–(2 choices of fillings)</i>	
<b>Italian Club:</b> Double smoked ham, prosciutto, cheese, chilli jam, mayo, tomato, cos lettuce & tomato	
<b>Chicken &amp; Avocado:</b> Grilled chicken, avocado, cheese, mix leaf & honey seeded mustard mayo	
<b>Walnut Chicken :</b> Grilled chicken, roasted walnuts, dill mayo, cheese & mix leaf	
<b>Reuben:</b> Pastrami, sauerkraut, cheddar cheese, pickled onion, gherkin mustard mayo	
<b>Haloumi Toastie:</b> Grilled haloumi, avocado, caramelised onion, tomato & cos lettuce	

## SALADS AND BOWLS

	13ea
<i>–(Min.3 per order)</i>	
<b>Nourish Bowl</b>	
<i>Hummus, kale, sweet potato, cherry tomato, cucumber, capsicum relish, boiled egg, pickled onion, nuts and your choice of protein:</i>	
<i>Grilled chicken, Chorizo, Haloumi</i>	
<b>Greek Salad</b>	
<i>Persian feta, avocado, cucumber, baby cos lettuce, heirloom cherry tomatoes, red onions, oregano &amp; Kalamata olives with honey lemon dressing.</i>	
<b>Classic Salad</b>	
<i>Cherry tomato, avocado, mixed leaves, cucumber, radish, orange dressing and sourdough with your choice of protein:</i>	
<i>Grilled chicken, Chorizo, Haloumi</i>	

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## SWEETS & PASTRIES

Mini Croissant	–(Min. 4 per order)	3ea
Caramel Slices	–(Min. 6 per order)	5ea
GF Friands	–(Min. 6 p. per flavour)	4.5ea
–Almond Lime		
–Apple Cinnamon		
–Blueberry		
–Hazelnut Chocolate		
GF Macaroon	– Min. 12p. per flavour)	4ea
–Red Skin		
–Salted Caramel		
–Pistachio		
–Strawberry		
–Vanila		

## Savoury Pastries

Mini Beef Pie	–(minimum 12 or 24 p.o)	3ea
Mini Sausage Rolls	–(minimum 12 or 24 p.o)	3ea
Vegeterian cocktail Spring Rolls	–(minimum 12 or 24 p.o)	20/dz

## BEVERAGES

Freshly Brewed Tea & Coffee	4pp
Served with:	
–Disposable Cups	
–Stirrers, Sugars and Milk.	
Cold Pressed Juice (1 L Bottle)	12
–Orange	
–Apple	
Water – Australian Capi 550ml	4
–Still	
–Sparkling	

## DEALS

**Morning Tea Deal – 1 110**  
(6-8 ppl)

x6 – Friands  
x6 – Mini Croissant  
x12 – GF Macaroon  
Served with freshly brewed coffee & tea.

**Morning Tea Deal – 2 150**  
(8-10 ppl)

x6 – Friands  
x6 – Mini Croissant  
x12 – GF Macaroon  
x6 – Scones (Strawberry Jam & Cream)  
Fruit Platter serves 5-7 ppl  
Served with freshly brewed coffee & tea.

**Morning Tea Deal – 3 200**  
(12 ppl)

x6 – Friands  
x6 – Mini Croissant  
x12 – GF Macaroon  
x6 – Mini Filled Croissants/Sandwiches/Sliders  
x6 – Scones (Strawberry Jam & Cream)  
Fruit Platter serves 10-12 ppl  
Served with freshly brewed coffee & tea.