



BREAKFAST + BRUNCH + LUNCH





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Minimum quantity 6 of each item.

Prices are per item unless otherwise stated

Quoted prices are for drop-off, please enquire about our set-up or fully staffed service.

Minimum total order value \$140 excluding delivery fee. Please see FAQs for details.

Large artisan baked-that-day croissants, add jam +\$2 per person	v 6
Honey greek yogurt, pumpkin spice granola, berry or apple compote	v 6
Coconut yogurt, apple compote, pumpkin spice granola	vg 6
Bircher muesli pots, coconut, apple, sultanas, raspberry crumble	v 7
Vegan bircher muesli pots, coconut, apple, sultanas, raspberry	vg 7
Assorted mini Danish pastries, freshly-baked, 3 pieces per person	v 6
Mixed pastry box- mini Danish + baby croissant + sourdough crumpet +	v 10
French-style pancake, 4 pieces per person	
Handmade muffins, apple crumble, double chocolate OR raspberry + white chocolate GF +\$5, minimum 12	v gfo 5.50
French baby donut + Valrhona chocolate brownie platter, 2 pieces pp	v 7
Full loaf artisan spiced raisin bread 20-24 slices, 1kg, (freezes well!)	v 22
Filled mini croissants-	
Swiss cheese & tomato	v \$5
Ham, cheese & tomato	\$5
Brie, quince paste & rocket	v \$5
Whipped ricotta, honey, prosciutto	\$6
Individual frittata, capsicum, zucchini, caramelised onion	v \$4.50
Individual frittata, spinach + feta	v \$4.50
Frittata, whole, serves 8-10, authentic Italian recipe + technique using seasonal vegetables + free range eggs	v \$50
Corn + cheddar muffins GF +\$2	v gfo \$5
BLT sliders, bacon, lettuce, tomato + relish	\$5
Juice 300ml bottles, apple or orange or greens	vg gf \$5
Best seasonal sliced fruit, 10 serves	vg gf \$70



LUNCH

SANDWICHES, ROLLS, TURKISH BREAD

Medium sandwiches, 24 triangles, white/wholemeal/wholegrain, choose 2 fillings	gfo vo 60
Large sandwiches, 40 triangles, white/wholemeal/wholegrain, choose 3 fillings	gfo vo 80
24 serves Turkish bread sandwiches, choose 3 fillings	vo 75
12 sesame + poppy seed bread rolls, choose 2 fillings	vo 60
4 GlutenFree wraps, choose 1 filling	gf vo 36

FILLING OPTIONS

- poached chicken, whole egg mayonnaise
- grilled portuguese chicken, lemon aioli, tomato, green leaf
- leg ham, swiss cheese, tomato, relish
- rare roast beef, dijon mustard
- tuna salad, red onion
- salami, provolone, grilled capsicum
- egg salad, chive
- cucumber, dill cream cheese
- red leicester cheese, pickled cucumber, green leaf
- hummus, felafel, green leaf, tomato jam

SALAD

Serves 8-10

Green leaf salad- roast cherry tomato, green goddess dressing	gf vgo 60
Rocket, pumpkin , pear pine nuts with pear vinaigrette	gf vg 60
Greek salad - kalamata olive, cherry tomato, greek feta, oregano, lemon	gf v 60
Caprese - buffalo mozzarella, tomato, basil leaf, aged balsamic	gf v 60
Red quinoa tabbouleh - red onion, cucumber, lots and lots of fresh herbs	vg 60
Asian coleslaw with coriander and asian dressing (nb, not vegetarian, has fish sauce)	gf 60
Eggplant, miso, soba noodle	gf vg 60
Freekeh, sour cherry, feta, nuts, sherry vinaigrette	v 60
Jewelled couscous, raisins, nuts, herbs, pomegranate	vg 60
Tuscan kale with parmesan and crunchy crumbs	v 60
Panzanella - marinated tomato, cucumber, torn roasted capsicum, sourdough	vg 60
Tzatziki potato salad	gf v 60
Roasted beetroot, ashed goat cheese, candied walnut, rocket, chive	gf v 65
Grilled broccoli & cauliflower, baby spinach, tomato, mustard dressing	gf vg 65

For more lunch options, please see our Buffet + Graze menu.