

Corporate

Breakky Cups

- Fruit Salad Cups (Gf, Vg) \$ 7.15
- Granola Bowl, Coconut Yoghurt, Fresh Berries (Gf, Vg) \$8.80
- Chia Pudding, Yoghurt, Seeds & Seasonal Fruit (Gf, Vg) \$8.80

Pastries

- Mini Muffins \$4.40
- Friands (Gf) \$4.95
- Assorted Tea Cakes \$ 5.50
- Mixed Danish Pastries \$4.95
- Mini Plain Croissants \$4.40
- Almond Croissants \$4.95
- Chocolate Croissants \$4.95
- Pear & Raspberry Crumble Tart \$4.95
- Chocolate, Coconut & Orange Protein Balls (Vg) \$ 3 .85

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)

Savoury

- SAUSAGE ROLLS \$4.95
- QUICHE LORRAINE \$ 5.50
- SPINACH & FETTA QUICHE (V) \$ 5.50
- SUN DRIED TOMATO, BAS IL & FETTA QUICHE (V) \$ 5.50
- BEEF PIE \$ 5.50
- CAULIFLOWER, LEEK & CHEESE PIE \$ 5.50
- MINI HAM & CHEESE CROISSANT \$ 5.50
- MINI CHEESE & TOMATO CROISSANT (V) \$4.95
- BACON & CHEESE DANISH \$ 7.15
- SPINACH & RICOTTA DANISH \$ 7.15
- BACON & EGG ROLL \$8.80
- VEGETARIAN OMELETTE BREKKY ROLL (V) \$8.25
- BREKKY EGG & CHORIZO BURRITO \$ 11
- SMOKED SALMON LOX BAGEL \$8.80

(GF OPTIONS AVAILABLE)



CORPORATE

Lunch

Salad & Bowls

Small \$13.20 Large \$24.20

- Buddha Bowl (Gf, Vg)
- Wellness Salad, Macadamia Sour Cream (Gf, Vg)
- Prawn, Mango, & Avocado Ceviche, Spicy Mayo (Gf)
- Fattoush Salad, Fetta, Sumac Yoghurt & Grilled Flatbread (V)
- Tuscan Vegetable Pasta Salad, Kale Pesto & Bocconcini (Gf, V)
- Thai Beef Noodle Salad, Shredded Cabbage, Carrot, Asian Herbs , Sesame Dressing (Gf)
- Pulled Chicken Burrito Bowl, Crumbled Fetta (Gf)
- Poke Bowl With Salmon Sashimi (Gf)

- ### Soups
- Each Soup Comes w/ Crusty Bread
- Minestrone Soup (VG) \$8.80
 - Coconut Pumpkin Soup (GF, V) \$8.80
 - Pea and Ham Soup
 - Tuscan Vegetable Pasta Salad, Kale Pesto & Bocconcini (Gf, V)
 - Thai Beef Noodle Salad, Shredded Cabbage, Carrot, Asian Herbs ,
 - Pulled Chicken Burrito Bowl, Crumbled Fetta (Gf)
 - Poke Bowl With Salmon Sashimi (Gf)

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Platters

- Classic Tiramisu
- Chocolate Mud Cake | Coconut Ice Cream (GF, VG)
- Labneh Pannacotta | Pistachio Crumbs | Mango Salsa (GF)
- Baked Ricotta Cheesecake | Saffron Apricot Sauce
- Eton Mess | Lemon Curd | Meringue | Strawberries | Cream (GF)
- Belgium Chocolate | Caramel Trifle | Raspberries (GF)
- Selection of Artisanal Cheese | Premium Crackers | Condiments | Fruit | Nuts
- Chef Selection of Mini Desserts (2 Per person)

