

Corporate



BREAKFAST AND MORNING TEA

BREKKY 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

SAVOURY :

- SAUSAGE ROLLS \$4.95
- QUICHE LORRAINE \$5.50
- SPINACH & FETTA QUICHE (V) \$5.50
- SUN DRIED TOMATO, BASIL & 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)

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LUNCH

SALADS & 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, CRUMBLLED FETTA (GF)
POKE BOWL WITH SALMON SASHIMI (GF)

SOUPS

EACH SOUP COMES WITH CRUSTY BREAD

MINISTRONE SOUP (VG) \$8.80
COCONUT PUMPKIN SOUP (GF, V) \$8.80
PEA & HAM SOUP (GF) \$11
CHICKEN & CORN SOUP (GF, V) \$11

PLATTERS

EACH PLATTER CATERS FOR 10-12 PEOPLE

FRUIT PLATTER \$82.50

SELECTION OF SEASONAL FRESH FRUIT

SANDWICHES & WRAPS \$93.50

(CHOICE OF FOUR FILLINGS)
EGG, CHIVE & MAYONAISE (V)
HAM, CHEESE, TOMATO & MUSTARD
CHICKEN, TARRAGON, AVOCADO & MAYO
SMOKED SALMON, CUCUMBER, CAPER & DILL CREAM CHEESE
GRILLED ZUCCHINI, AVOCADO, HUMMUS & SUPER SPROUTS (VG)
SOPRESSA SALAMI, CHEDDAR, ROAST EGGPLANT, TOMATO, PECORINO CREAM
REUBEN. PASTRAMI, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING

CHEESE PLATTER \$165

SELECTION OF LOCAL & IMPORTED CHEESE, FRESH FRUIT, NUTS, QUINCE PASTE & CRACKERS

GRAZING PLATTER \$220

SELECTION OF ARTISANAL CHEESE, COLD MEATS, DIPS, OLIVES, FRUIT & NUTS, CONDIMENTS & CRACKERS

MIXED SWEETS PLATTER \$126.50

(CHEF SELECTION OF MINI DESSERTS (2 PER PERSON))