











Corporate Morning Tea / Brekky Box Packages

Executive Breakfast Box

-  **Main:** croissant with smoked salmon & cream cheese or Scrambled egg & spinach
-  **Snack:** Seasonal fruit skewer
-  **Sweet:** Gluten-free chocolate brownie bite
-  **Drink:** San Pellegrino sparkling or cold-pressed juice





\$20

Light & Lean Morning Box (GF)

-  **Main:** Egg frittata slice with spinach & tomato (GF)
-  **Snack:** Beet hummus & veggie sticks
-  **Sweet:** Greek yogurt pot with berry compote (GF)
-  **Drink:** Bottled water





\$17

Chia & Crunch Box (Vegan, GF)

-  **Main:** Coconut, chia & sago pudding with seasonal fruit (vegan, GF)
-  **Snack:** Trail mix
-  **Sweet:** Protein ball
-  **Drink:** Kombucha





\$15

Muesli & More Box (Vegetarian)

-  **Main:** Bircher muesli pot with honeyed apple
-  **Snack:** Cheese stick
-  **Sweet:** Mini muffin
-  **Drink:** Orange juice

\$15

Granola Glow Box (Vegetarian or Vegan)

-  **Main:** Toasted granola cup with coconut yogurt and berry compote
-  **Snack:** Sliced pear
-  **Sweet:** 70% Dark choc square
-  **Drink:** Coconut water

\$15



Corporate Lunch Boxes

Executive Deli Sandwich Box

- Main: Choice of Gourmet Sandwich on Three mills sourdough
- Snack: Trail Mix
- Sweet: Chocolate brownie
- Drink: San Pellegrino

\$22

Light & Fresh Salad Box (GF)

- Main: Grilled chicken garden salad with cherry tomatoes, cucumbers, balsamic dressing
- Snack: Corn Thin & Peanut butter
- Sweet: Fruit Skewer
- Drink: Bottled water

\$18

Wrap & Crunch Box (gluten free option available)

- Main: Lemon & herb chicken wrap or roasted veggie wrap (V)
- Snack: Baby carrots & hummus
- Sweet: Mini cookie
- Drink: Iced tea or water

\$18

Protein Power Box (Low-Carb, GF)

- Main: Soft-boiled egg, grilled chicken strips, sliced cheddar, nuts, and fresh veggies
- Snack: Apple slices
- Sweet: 70% Dark chocolate
- Drink: Coconut water

\$20

Mediterranean Mezze Box (Vegetarian or Vegan)

- Main: Falafel, hummus, tabbouleh, olives, pita wedges
- Snack: Crudites
- Sweet: Baklava
- Drink: lemonade

\$20



PREMIUM SANDWICHES & SAVOURY OPTIONS

All gourmet sandwiches are made on Three mills Sourdough (White/Rye)

Full GF Package available -Extra charges apply

Assorted corporate savoury Platter (10-12 pax)

Executive Platter

- Highland rump, horseradish mayo, red wine onion, seeded mustard, rocket sandwich
- Beet-cured salmon, dill cream fraiche, Avo, preserved lemon, cucumber & spinach wrap
- Panko crumbed pumpkin, Tomato relish, pesto, spinach, roasted peppers, Cuban roll
- Bungendore ham, cheese, tomato, maple mayonnaise sandwich

\$160

Standard Platter

- Tandoori Chicken, mint yoghurt, cucumber, spinach wrap
- Chicken schnitzel, charred pineapple, harissa mayo, mesclun & cheese wrap
- Smoked turkey, triple brie, pickled carrot, apricot, mayo, rocket Sandwich
- Falafel, halloumi, beet hummus, pickled onion, spinach, roasted peppers, Cuban roll (V)

\$150

Gourmet Sandwiches (1 sandwich feeds 2 persons)

- Poached chicken, tarragon mayo, arugula
- Roast mushroom, romesco, rocket (V)
- Roast Pumpkin, rocket, red onion marmalade, almond ricotta (Vegan)
- Beet cured Salmon, dill crème fraiche, preserved lemon, cucumber, Avo, spinach
- Rare Roast Beef, horseradish mayo, pickled beetroot, mesclun

\$16 per item

Frittata / Quiche

Cut for service, includes seasonal salad garnish

- Asparagus, leek & gruyere
- Caramelised onion, tomato, Spinach & feta (V)
- Ham & Comté






\$8.50 per serve

\$4.50 (without salad)




Warm Pasta & Proteins (Take Home Share Meal)

Wholesome Hearty Feed (Serves 3–5)


 Braised Lamb Shoulder: wood herb potatoes, carrots, Rosemary Gravy	\$90
 Potato Gnocchi: sage brown Butter, Pumpkin & Walnuts (V)	\$36
 Confit Chicken & Porcini Cream Rigatoni	\$38
 Eggplant Parmigiana Bake (V)	\$34
 Miso Glazed Eggplant (Vegan)	\$34


Gourmet Salads & Whole Bowls


Seasonal, nourishing & vibrant | Small: 4-6pax | Large: 8–12pax

 Ancient Grain & Roast Pumpkin: pearl barley, Brussel Sprouts, rocket, pickled onion, feta, maple vinaigrette

 Miso Roasted Pumpkin & Soba Noodles: edamame, nori, pickled ginger, sesame

 Wild Rice & Citrus Herb Chicken: radicchio, Grilled Zucchini, almonds cranberries, citrus vinaigrette


 Heirloom Beetroot & Labneh: Charred heritage carrots, hazelnut dukkha, goats' cheese, orange segments

 Farro & Charred Broccolini: caramelised fennel, tahini yoghurt, pomegranate, herbs

Small: \$48 | Large: \$85

FRUIT & LIGHT OPTIONS – Small:4-6pax Medium:8-10pax Large:12-14pax

Seasonal Fruit & Berries Platter

 With mint, citrus glaze and optional yoghurt dip

S: \$40 | M: \$80 | L: \$120

Individual Yoghurt Cups

 Greek yoghurt, house-made granola, wild berry compote

\$6.50

Wellness Bowls

 Chia, Sago, coconut milk, seasonal fruit, toasted seeds

\$7.50



SIGNATURE BOARDS & PLATTERS

Small (4-6pax) | Medium (8-10pax) | Large (12-16pax)

Artisan Cheese & Charcuterie Board

🧀 Triple cream brie, Tilba pepper cheddar, mild soppressata, capocollo, house pickles, spiced nuts, dried fruits, quince paste, focaccia, lavosh, crackers

S: \$75 | M: \$165 | L: \$240

Brunch Pastry Selection

🥐 A refined medley of French-style pastries: butter croissant, pistachio escargot, pain au chocolate, Danishes, assorted tarts

\$8 per item (min 8)

Mediterranean Grazing Board

🥒 Marinated olives, hummus, baba ghanoush, dolmades, pickled vegetables, grilled zucchini, Roasted Peppers, heirloom tomato salad, mix nuts, focaccia

S: \$65 | M: \$130 | L: \$190

Petit Fours & Sweet Things

🧁 Mini tarts, macarons, Belgian chocolate brownies, berry friands, lemon almond slice

S: \$55 | M: \$95 | L: \$160

Please note:

- While gluten-free, nut-free and dairy-free options are available, we use shared equipment and cannot guarantee dishes are completely allergen-free.
- We are happy to accommodate all dietary requirements — including vegetarian, vegan, gluten-free, and more — upon request. Please notify us when placing your order.