

Elliot's
SARNIES

SANDWICH LIST

Alongside catering, I create a rotating monthly sandwich menu, these can be found in local establishments. These are thoughtfully designed, café-friendly sandwiches made with locally sourced, high-quality ingredients — consistent and easy to serve. The menu changes monthly to keep things fresh, seasonal, and interesting, while staying reliable for both staff and customers.

HAM AND CHEESE

BUTCHERS HAM, MATURE CHEDDER, MUSTARD

CURED MEATS, MOZZARELLA, ROCKET

MIXED CURED MEATS, BUFFALO MOZZARELLA, MUSTARD

BBQ CHICKEN, PESTO, AVACADO

BBQ LEMON CHICKEN BREAST, NUT PESTO, SMASHED AVACADO

ROASTED BEEF, BLUE CHEESE, ROCKET

Locally reared beef, blue cheese sauce, wild rocket

SALT BEEF

HOUSE SALTED BEEF, HOUSE PICKLES, MUSTARD, STRONG CHEDDAR

SMOKED SALMON

SMOKED SALMON, CREAM CHEESE, DILL

ROASTED PEPPERS, HUMMUS, ROCKET

GRILLED PEPPERS, SMOOTH HUMMUS

FALAFEL, HUMMUS, POMEGRANITE MAYO

MIDDLE EASTERN FALAFEL, HUMMUS, VEGAN POMEGRANITE MAYO

TOFU BANH MI

SOY MARINATED TOFU, PICKLED KIMCHI, CORIANDER, CHILLIES

Bakery Product List

Plain Baps
Demi Brioche buns
Sesame Seeded Demi Brioche buns
Poppy seeded Demi Brioche buns
Sub Rolls
Sourdough
Brioche loaf
Demi Brioche loaf
Sea Salt & Rosemary Focaccia
Sandwich loaf