Office catering

As at 16 September 2024. Menus subject to change.



(gf) Gluten Free (v) Vegetarian (vg) Vegan (df) Dairy Free (n) Contains Nuts

Daily - Baking

- Cheese scone with butter on the side (v) \$5.00
- Gluten free cheese scone with butter on the side (gf, v) \$5.75
- Apple, sultana and cinnamon scones with butter on the side (v) \$5.25
- Bacon, spring onion and cheese muffin, with herbed butter (gf) \$5.50
- Lamington muffin with raspberry bits, chocolate glaze, and whipped coconut cream with a sprinkle of raspberry powder (gf, df, v) \$5.50
- Banana and choc chip muffin with oaty crunch top (vg) \$5.50
- Salted pistachio and dark chocolate cookie (v, gf, n) \$4.50
- Cranberry and white chocolate crunch cookie (gf, v) \$4.50
- Maple, pecan and walnut muffin (gf, vg, n) \$5.50
- Friand of the day (v, gf, n) \$4.50
- Mini danish pastries (v, n) \$4.50
- Ginger crunch topped with pistachios and cranberries (gf, vg, n) \$4.50
- Chocolate and raspberry brownie (v, gf) \$4.50
- Keto friendly peanut bar (vg, gf, n) \$5.50
- Raw vegan and refined sugar free slice of the day (gf, vg, n) \$5.50
- Apricot and salted caramel shortcake (vg, gf) \$4.50
- Granola, Greek yoghurt, fresh fruit (gf, v, n) \$6.50

Daily - Fruit

- Fresh fruit platter \$5.00
- Fresh Fruit served in individual serve pottles \$5.50

Daily - Savoury

- Beef, cheddar and caramelised onion sausage roll with plum sauce (two per serve) \$5.00
- Vegetarian sausage roll (v) (2 per serve) \$5.50
- Classic Kiwi bacon and egg pie \$5.50
- Buttered leek, pea and feta frittata (gf, v) \$5.00
- Purple kumara and spiced lentil fritter served with a lime and cucumber coconut raita (gf, vg)
- \$5.00
- Marinated chicken skewers with satay sauce (df, gf, n) \$6.00
- Pumpkin, spinach, feta and roasted cashew fritters with minted yoghurt dip (gf, v, n) (two per serve) \$5.50
- Chicken, leek, bacon and grainy mustard pie \$5.50
- Dukkah crusted lamb koftas with a tahini and capsicum sauce (gf, df, n) \$6.50
- Spanish tortilla with chorizo, potato and onion with a red pepper sauce (gf, df, n) \$6.00
- Croissant filled with sundried tomato pesto, spinach and feta (v, n) \$7.00
- Croissant filled with ham, brie and hot honey \$7.00

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Daily - Sushi

- Sushi selection - ginger, wasabi and GF soya sauce (two per portion) - \$5.00

Daily - Sandwich

- Club sandwich: Egg mayo, sprouts and cucumber (v, df) (two triangles per serve) \$4.50
- Club sandwich: Ham, cheese and pickled onion with Branston pickle (two triangles per serve)
- \$4.50
- Club sandwich: Hot smoked salmon and cream cheese, cucumber and sprouts (two triangles per serve) \$4.50
- Corn bread crostini topped with chargrilled eggplant, buffalo curd and oven dried tomatoes (gf, v) \$5.50
- Wrap : Jerk spiced chicken and caramelised pineapple slaw with a lime mayo (df) (two halves per portion) \$6.50
- Wrap: Falafel, sumac onion and white bean skordalia (vg) (two halves per portion) \$6.50
- Char grilled chopped chicken salad in a sesame brioche bun \$5.50
- House made corn beef, mustard, pickled red onion and whipped brie on fresh 'Dough' rye bread \$5.50
- Roast mushroom, sundried tomato, spinach and grilled halloumi on focaccia (v) \$5.50

Daily - Salad - Shared

- Winter roast vegetable salad with toasted seed dukkah, maple balsamic and thyme dressing (vg, gf) >> sharing bowls \$6.00
- Spice roasted broccoli with freekah, red onion, baby spinach and a red capsicum and tahini dressing (vg) >> sharing bowls \$6.00
- Baby spinach, crispy chickpeas, preserved lemon and sumac roast kumara with a coconut yoghurt and confit garlic tzatziki (vg, gf) >> sharing bowls \$6.00

Daily - Bowl / Lunch boxes

- Lunch box >> includes chef's choice bread roll or wrap, a salad and a sweet \$15.00
- Keto Bowl: Chefs fresh daily creation \$25.00
- Vegan Bowl: Chefs fresh daily creation \$25.00

Daily - Beverages

- Charlie's Orange Juice 2 Litre \$15.00
- Mela Apple Juice 2 Litre \$17.00
- Phoenix Orange Mango Apple Organic 275ml \$5.00
- Tea, ACME & CO filter coffee, milk, sugar \$4.50