

Day Catering (Choose your own)



Min 5per item required

Please advise your dietary attendees Name & dietary, our team will accommodate if/when required.

All pricing excl GST

Additions:

Tea & Coffee @ \$5+gst per person / per session

BREAD

Baguette slice, camembert, onion jam (nf v)	\$5.50
Mini croissant, ham, piccalilli, Swiss cheese (nf)	\$5.50
Filled roll, cajun chicken & lettuce (h nf)	\$5.50
Mini croissant, spinach, tomato, brie (nf v)	\$5.50
Foccacia, spiced roasted cauliflower, tomato, lettuce, tahini (nf vg)	\$5.50
Filled roll, lettuce, egg, cucumber, mayo (nf v)	\$5.50
Finger sandwich & mini wrap selection /2 (nf)	\$5.50
Club sandwich selection (incl v)/2 (nf)	\$5.50
Bao bun, crisp pork belly, sriracha & pickle (nf)	\$7.00
Cheeseburger slider	\$7.00
Bbq jackfruit slider, house pickles	\$7.00

BAKERY

Vegetable savoury muffin w butter (nf v)	\$4.85
Cheese & chive, kawakawa scone, butter (v)	\$5.00
Ricotta and spinach rolls (v)	\$5.00
Raspberry Madeline (nf v)	\$4.85
Banana bread w cream cheese (on side) (nf)	\$4.85
Mini Danish pastry (nf v)	\$4.85

SAVOURY

Cocktail sushi & rice paper rolls, soy /2 (nf nga)	\$4.85
Smoked salmon crème fraiche red onion cornet	\$4.85
Old fashioned bacon & egg pie, relish (nf)	\$4.85
Pork & sage sausage roll, tomato sauce (nf)	\$4.85
Broccoli, pesto & feta frittata, relish (kt nf nga v)	\$4.85
Pizza, smoked chicken, caramelised onion (h nf)	\$4.85

Crab & lemon arancini	\$4.85
Honeyed squash, sage & feta cigars (v)	\$4.85
Kawakawa & garlic charred vegetable pizza (nf vg)	\$4.85
Tandoori chicken drum, minted yoghurt, coriander, sesame, spring onion & lemon (df h nf nga)	\$7.00
Caramelised vegetable & gruyere tart (nf v)	\$7.00

SALADS

HOUSE CAESAR- lettuce, bacon, egg, parmesan, anchovy dressing & croutons (nf)	\$6.00
PENNE PASTA-Roasted pumpkin, pesto, toasted pumpkin seed & vegan mayo dressing (nf vg)	\$6.00
POTATO SALAD-Red onion, dill, sundried tomato, olives, feta red wine vinaigrette (nf v)	\$6.00
GREEN-Green oak, celery, apple, avocado, radish, Goddess dressing (nf)	\$6.00
FARRO-broccoli, pesto & feta salad (v)	\$6.00
BEAN-green bean salad w goat cheese, almond & honey mustard (v)	\$9.00

SWEET

Salted caramel cookie (nf v)	\$4.85
Whittaker's chocolate brownie (nf nga v)	\$4.85
Chocolate dipped profiteroles (nf v)	\$4.85
Lemon curd, soft meringue tart (nf v)	\$4.85
Caramel slice (nf v)	\$4.85
Strawberry marshmallow slice (nf v)	\$4.85
Pecan pie (v)	\$4.85
Caneles (v)	\$4.85
White chocolate cheesecake (v)	\$4.85
Apple crumble tartlet (v)	\$4.85

FRUIT

Seasonal Fruit Bowl (df nf vg)	\$4.85
Blueberry, almond & raspberry overnight oats (df nga vg)	\$5.00
Sliced seasonal fruit platter (df nf nga vg)	\$4.85
Mini fruit skewers, toasted coconut (df nf nga vg)	\$4.85
Fruit cup, diced fruits, coconut yoghurt (df nf nga vg)	\$4.85