

Day catering selection



As at 05 February 2026. Menus subject to change.

(nf) Nut Free | (vg) Vegan | (gf) Gluten Free | (df) Dairy Free | (h) Halal | (v) Vegetarian

Bread

- Trio of Open Bagels (poppy & sesame seeded): Bacon, egg & spinach with mayo • Salmon & cream cheese • Egg, avocado & beetroot relish with mayo (nf) - \$5.50
- Grilled Vegetable & Hummus Wrap: Charred seasonal vegetables layered with house hummus and crisp greens (nf | vg) - \$5.50
- GF Chicken & Watercress Sandwich: Grilled chicken, peppery watercress and horopito mayo on gluten-free bread — fresh, crisp, high-protein (gf | df | h | nf) - \$5.50
- Club Sandwich – Chicken, Lettuce, Mayo: Fluffy white bread layered with tender shredded chicken, crisp lettuce and creamy house mayo (two triangles per serve) (h | nf) - \$5.50
- Classic Egg & Chive Finger Club Sandwich: Soft-boiled egg mixed with creamy chive mayo sandwich (two triangles per serve) (v | nf) - \$5.50
- Ham, Cheese & Piccalilli Mini Croissant: Buttery mini croissants filled with shaved ham, melted cheese, and tangy piccalilli (nf) - \$5.50
- Chicken Mayo Filled Roll: Cajun-rubbed chicken folded through lemony mayo with fresh garden greens, tucked into a soft 40g roll (nf) - \$5.50
- Asparagus Rolls with Kawakawa Mayo: Fresh asparagus spears wrapped in soft white bread with kawakawa-infused mayo (two roll per serve) (v | nf) - \$5.50
- Chicken & Horopito Mayo Club: Grilled chicken layered with crisp greens and our zesty horopito mayo, served on fresh gluten-free bread (two triangles per serve) (gf | nf | vg) - \$5.50

Bakery

- Cheese, Chive & Kawakawa Scone with Butter: Savoury scone with cheese, chives and kawakawa, served with butter (v | nf) - \$4.85
- Vanilla Scone with Jam & Cream: A light vanilla-infused scone served with jam and whipped cream (nf | v) - \$4.85
- Vegetable Savoury Muffin with Butter: A wholesome muffin filled with seasonal vegetables and herbs, served with butter (nf | v) - \$4.85
- Mini Danish Pastry: Flaky, buttery pastry with a sweet fruit or custard filling (nf | v) - \$4.85

Savoury

- Cocktail Sushi & Rice Paper Rolls, Soy (1 of each per serve) (gf | nf) - \$4.85
- Bao Bun, Crisp Pork Belly, Sriracha & Pickle (nf) - \$4.85
- Kumara, Zucchini & Kawakawa Bites, Sweet Chilli Sauce (2 per serve) (nf) - \$4.85
- Tandoori chicken drum, minted yoghurt, coriander, sesame, spring onion & lemon (df | gf | h | nf) - \$7.00
- Caramelised Vegetable & Gruyere Tart (nf | v) - \$7.00
- Veggie Frittata Bite: Roasted vegetable and feta frittata topped with basil pesto (gf | nf | v) - \$4.85
- Mini Bacon & Egg Pie: A proper Kiwi pie: smoky bacon, creamy egg custard and flaky pastry baked until crisp (nf) - \$4.85
- Mini Frittata – Broccoli, Feta, Pesto: Oven-baked frittata cups with roasted broccoli, creamy feta and basil pesto (v | nf | gf) - \$4.85

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- Roast Vegetable Tartlet: Flaky pastry filled with caramelised vegetables, herbs and a hint of garlic aioli (nf | v) - \$4.85
- Vegan Pumpkin & Seed Cake: Soft baked pumpkin bite with toasted seeds and aromatic spices (vg | nf | gf) - \$4.85
- Pork & Sage Sausage Roll: Flaky pastry stuffed with juicy pork, fresh sage and a peppery seasoning blend, served with tangy tomato relish (nf) - \$4.85
- Mini Hāngī Pie – Chicken, Pork, Root Veggies: All the flavour of a hāngī — smoky chicken, pork, potato and kumara (nf) - \$4.85
- Kūmara, Kawakawa & Corn Fritter: Golden fritters packed with kūmara, kawakawa and corn, served with avocado salsa (vg | gf | nf) - \$4.85

Salads

- Penne Pasta Salad: Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (nf | vg) - \$6.00
- Potato Salad with Coconut Ranch: 100gm Warm baby potatoes tossed in a creamy coconut ranch with fresh herbs (vg | nf) - \$6.00
- Seasonal Greens & Slaw Salad: House Slaw, Red Onion, Coriander, Tomato, Corn Kernels, Edamame, Coconut Ranch Dressing (gf | vg | df | nf) - \$7.00
- Chicken Schnitzel & Slaw Salad: Mixed Leaves, Red & White Cabbage, Shredded Carrot layered w Chicken Schnitzel Strips, Trio of Sauces (Sweet Chili, Mayo, Mustard Mayo) (nf) - \$9.00
- Raw Fish in Coconut Cream: 100gm Fresh fish in lime, coconut and herbs — silky and refreshing (gf | df | nf) - \$10.00

Sweet

- Raspberry Shortcake Slice (v | nf) - \$4.85
- Shortbread, Dark Whittakers Dip, Dried Raspberry (nf | v) - \$4.85
- Lemon Cake (nf | v) - \$4.85
- Chocolate Dipped Profiteroles (nf | v) - \$4.85
- Lemon Roll: Soft sponge roll with lemon curd (nf) - \$4.85
- Salted Caramel Cookie: Chewy cookie with balanced sweet-salty caramel flavours (nf | v) - \$4.85
- Chia Pots with Seasonal Fruit: Creamy coconut chia pudding topped with fresh fruit and toasted seed (nf | gf | df | vg) - \$4.85
- Vegan Oat Cookie: Soft, chewy and naturally sweetened, studded with oats and coconut (vg | nf | gf | df) - \$4.85
- Chocolate Brownie: Rich chocolate brownie with a fudgy centre and chewy crust (gf | nf | v) - \$4.85
- Coconut & Lime Bliss Ball: Zesty, creamy, naturally sweet energy bite rolled in coconut (nf | gf | vg) - \$4.85

Fruit

- Fruit Cup with Coconut Yoghurt: Seasonal fresh fruit with a dollop of creamy coconut yoghurt (df | gf | nf | vg) - \$4.85

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- Seasonal Fruit Platter: A vibrant assortment of fresh sliced fruits — simple and generous (df | gf | vg | nf) - \$4.85
- Fruit Skewers with Toasted Coconut: Colourful seasonal fruit skewers sprinkled with lightly toasted coconut (nf | vg | df | gf) - \$4.85

Individual Packs

- Pouaka Kai A: Standard Boxed Lunch w Horopito Chicken & Salad Sandwich, Penne Pasta Salad, B&E Pie w Relish, Chocolate Brownie, Fruit Cup (nf) - \$28.50
- Pouaka Kai B: Smashed Kumara Croquette & Salad, Horopito Dressing, Freyas ,Penne Pasta Salad, Roasted Pumpkin, Pesto, Toasted Pumpkin Seed &Vegan Mayo Dressing,Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (2 per serve) (gf) ,Strawberry & Chocolate Marshmallow Slice (gf), Fruit Cup, Diced Fruits, Coconut Yoghurt (gf/df) (nf | vg) - \$28.50
- Pouaka Kai C: GF Boxed Lunch w Horopito Chicken & Salad Sandwich, Seasonal Garden Salad, Lemon & Horopito Dressing, Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa, Chocolate Brownie, Fruit Cup (nf | gf) - \$28.50
- Meat Hāngi Pack: Individual Boxed Pack w House Smoked Chicken, Pork, Potato, Pumpkin, Kumara, Cabbage, Stuffing, w Rēwana Bread (df | nf) - \$28.50
- Vegan Hāngi Pack: Individual Boxed Pack w House Smoked Potato, Pumpkin, Kumara, Beetroot, Carrot, Cabbage, Stuffing, w Rēwana Bread (vg | df | gf) - \$28.50
- GF Meat Hāngi Pack: Individual Boxed Pack w House Smoked Chicken, Pork, Potato, Pumpkin, Kumara, Cabbage, Stuffing (gf | df | nf) - \$25.00
- Chicken Only Hāngi Pack: Individual Boxed Pack w House Smoked Chicken, Potato, Pumpkin, Kumara, Cabbage, Stuffing, w Rēwana Bread (nf | h | df) - \$28.50