



Our Current Catering Menu

Gourmet Sandwiches \$8

Chicken, lettuce, tomato & mayo

Avocado, tomato, hummus & lettuce (Vegan)

Lettuce, tomato, cucumber, onion & carrot w basil pesto (Vegan)

Turkey, cranberry & cheese

Ham off-the-bone, cheese & tomato

Bagels \$10

Salmon, Dill, Cream Cheese, Capers

Bacon, Cheese, Egg & Housemade Tomato Chutney

Basil Pesto, Tomato, Avocado & Coz Lettuce (Vegan)

Wraps \$10

Turkey, brie, cranberry sauce, avocado, cucumber & lettuce

Chicken Caesar Salad

Basil Pesto, Tomato, Avocado & Coz Lettuce (Vegan)

Salads \$12

Caesar

Pumpkin, Roquette, Tomato

Couscous Salad

Beetroot & Feta

Fruit Salad

Extras \$4: Chicken, Salmon, Lamb

\$38 per kilo which serves approximately 4 as a meal or 8 as a side





Desserts

Chocolate Cake with icing (serves 20 – 40) \$50

Housemade sweets platter (assorted bite sized bits serves 10-12) \$60

Banana Bread Loaf (12 slices) \$40

Fresh Baked Scones w/Jam & Cream \$3.50ea

Cookies Assorted Flavours \$3ea

Hot Platters \$60

Assorted Platter: Pick any 4 of the below

Quiches - Assorted Flavours & Ingredients

Sausage Rolls - Housemade

Chorizo in Filo Pastry

Canaderli

Mini Chickpea Patties

Arancini

Mini Meatballs

Spring Rolls

Spinach & Feta Puffs

Trio of dips served with crackers, carrot & celery sticks

Four cheese platter w dried fruit, almonds, figs & water crackers

Antipasti platter w/ cold meats, cheeses, olives, roast capsicum

Accessories

Disposable Cutlery Set w/Napkin 50c

Strong Paper Plate 25c EA or \$20 for 50

12oz Paper Cups 30c EA

Napkins \$1 for 10 or \$5 for 100

