



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 Salad

Baby Cos lettuce, crispy bacon, parmesan cheese, eggs, croutons, caesar dressing

Pumpkin & Roquette Salad

Tomato, roasted pumpkin, fresh roquette, semi dried tomatoes, feta, with a balsamic vinegar dressing

Couscous Salad

Buttery couscous, roquette, semi dried tomatoes, kalamata olives, extra virgin olive oil dressing

Beetroot & Feta Salad

With spinach, feta, cherry tomatoes with a balsamic dressing

Fruit Salad

Made from seasonally available produce.

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

