



# MENU

## BEVERAGES

Water	Individual 600ml bottle of water	\$2.30
Tea & Coffee Station	Includes coffee bags, variety of tea bags, sugar, milk, disposable cups & teaspoons	\$3.50
Tea & Coffee Station Hire	To hire any equipment (e.g. mugs, teaspoons, tea pots) we can put you in touch with hire company	\$---
Boost Juice	Individual 350ml bottle of premium mixed fresh juice. Choose from Berry Bang, Energy Lift & Superfruit Immune	\$4.50
Fresh Orange Juice	Large 2 litre bottle of fresh orange juice, perfect for sharing with up to 6 people	\$11.60

## BREAKFAST

*Please note our breakfasts have a minimum order of 10 people per item.*

Bircher Muesli Cup v*	A cup of natural yoghurt soaked oats mixed with spices, apple, nuts, seasonal fruit & toasted coconut	\$5.50
Croissants v*	Freshly baked flaky croissant stuffed with ham, cheese, tomato & baby spinach	\$8.50
Egg & Bacon Roll v*	Crusty bread roll filled with bacon, baby spinach, baked egg & tomato chipotle	\$11.50
Rise & Shine Box v*	On-the-go breakie box includes 350ml juice, two mini herby bacon quiches, chocolate drizzled danish & fruit	\$15.45
Right Start Box GF, DF, Ve*	Packed breakie box with 350ml juice, avocado, boiled eggs, baby spinach, tomato, ham, feta & toasted pinenuts	\$16.00



## SNACKS

Scones	Farmer's Plain and Ginger Date Scones served with raspberry jam & whipped cream (1.5pp) <i>Minimum 10</i>	\$4.60
Dampers	Australian Mini Lemon Myrtle Dampers served with butter & golden syrup (1pp) <i>Minimum 10</i>	\$4.60
Pudding Cup <i>GF, DF, Ve</i>	Individual creamy coconut sago cups topped with raspberries & toasted coconut (1pp) <i>Minimum 10</i>	\$4.80
Sweet Muffins	Platter of freshly baked White Chocolate Raspberry muffins & Blueberry Coconut muffins (1pp) <i>Minimum 10</i>	\$5.10
Savoury Muffins <i>v*</i>	Seeded Bacon muffins & Feta Semi-Dried Tomato muffins served with chutney & butter (1pp) <i>Minimum 10</i>	\$5.50
Bliss Balls <i>GF, DF, Ve</i>	Jaffa & Lemon Delight Bliss Balls made from crushed nuts, dried fruit & coconut (2pp)	\$5.50
Slice Bites	Mixed sample tray with three types of our delectable slice bites. Flavours vary. Our favourites include: Peach Yoghurt, Lemonies, Honey Oat, Walnut Brownies, Cherry Ripe, Mississippi Mud, Choc Pecan (3pp)	\$6.00
Slice Bites <i>GF, DF</i>	Slices of gluten & dairy free Banana Blueberry, Pumpkin Spice & Fruit Cake. Flavours vary (2pp)	\$6.50
Mini Danish	Mixed platter of mini danishes, freshly baked & drizzled with white chocolate	\$6.00
Hot Savouries <i>v*</i>	Mixed platter of homemade hot mini savouries with sauce. Flavours vary. Our favourite flavours include: Beef Sausage Rolls, Lemon Myrtle Meatballs, Roast Beef & Mustard Scrolls, Bacon & Basil Quiches (4pp)	\$8.80
Fruit Platter- Small <i>GF, DF, Ve</i>	Small fruit platter suitable for up to 6 people with five types of seasonal fruit cut into bite sized pieces	\$17.50
Fruit Platter Large <i>GF, DF, Ve</i>	Large fruit platter suitable for up to 18 people with five types of seasonal fruit cut into bite sized pieces	\$37.00
Yoghurt Dipping Sauce	Cinnamon honey yoghurt dipping sauce perfect accompaniment to our large or small fruit platter	\$4.50
Cobb Dip	Cheesy corn & bacon hot cobb loaf dip served with bread chips & veggies sticks. Suitable for up to 10 people	\$40.00
Small Cheesy Cheese Platter	Baby cheese platter with brie, edam, aged cheddar, grapes, strawberries, variety of crackers, dried fruit & walnuts	\$35.00
Cheesy Cheese Platter <i>GF, V</i>	Large platter with brie, edam, aged cheddar, grapes, strawberries, variety of crackers, dried fruit & walnuts	\$60.00
Antipasto & Cheese Platter <i>GF</i>	A selection of brie, aged cheddar, edam, salami, kabana, tomatoes, olives, crackers, dried fruit & walnuts	\$85.00



## COLD LUNCHES

The Wedge <i>DF, Ve*</i>	Individual sandwich wedges. Choose from: Chicken Mayo, Beef Caramelised Onion, Ham Mustard, Hummus Salad	\$7.50
Sandwiches <i>DF, Ve*</i>	Mixed sandwich platter with three types of fillings. Flavours vary. Favourite fillings include: Pesto Chicken, Beef Mustard, Ham Salad, Salami Cream Cheese, Silverside Beetroot, Curried Egg (1.5pp/6 triangles)	\$8.90
Sandwiches <i>GF, DF, Ve</i>	Gluten Free sandwich made on a soft roll with delicious meat & salad filling.	\$9.50
Wraps <i>DF, Ve*</i>	Mixed wrap platter with two types of filling. Cut in halves for easy eating. Flavours vary. Our favourite flavours include: Pesto Chicken, Beef Caramelised Onion, Ham Wholegrain Mustard, Beetroot Balsamic Salad	\$8.90
Focaccia <i>DF, Ve*</i>	Herby Focaccia sandwiches filled with Mustard Roast Beef Salad & Chicken Balsamic Beetroot Salad	\$9.50
\$10 Lunch	Mixed sandwich platter with Baked Zucchini Ricotta bites. <i>Minimum 15</i>	\$10.00
Salad Box <i>GF, DF, Ve*</i>	Roast vegetable salad box perfect for dietary requirements. Flavours vary. Most popular flavour Lemon Myrtle Pumpkin	\$10.50
Meat & Salad Buffet <i>GF, DF, Ve*</i>	Mixed ham & roast beef platter accompanied with three types of salads and fresh rolls. Includes a Seasonal Garden Salad and your choice of two salads from the following: Nutty Brown Rice, Caprese Pasta Salad, Classic Coleslaw, Roasted Cauliflower Chickpea, Lemon Myrtle Sweet Potato, Pumpkin & Pinenuts, Vietnamese Noodle <i>Minimum 15</i>	\$13.50
Grazing Lunch Platter	Wraps & sandwiches with cherry tomatoes, boiled eggs, cheese cubes, hummus dip, carrot & cucumber sticks <i>Minimum 10</i>	\$13.50
Noodle Box	Singapore noodles with salad veggies, mint, basil, cashews, chicken & a homemade soy dressing	\$14.00

## ALL DAY FOOD PACKS

**Perfect for site visits, bus trips, conferences & boardroom meetings! Enquire for custom boxes. Minimum order of 5 applies per box type.**

Packed Day Box <i>DF, Ve*</i>	Includes Focaccia Sandwich, 350ml fresh juice, three slice bites & seasonal fruit. Flavours vary!	\$22.90
Good Day Box <i>GF, DF, Ve*</i>	Deliciously healthy pre-packed boardroom & conference food box. Includes Roast Beef & Lemon Myrtle Sweet Potato Salad, 350ml fresh juice, Jaffa & Lemon Delight Bliss Ball, with Coconut Sago Pudding Cup & seasonal fruit	\$28.80



## HOT MEALS

*Please note our hot meals have a minimum order of 8 people per meal.*

Picnic Pie	Individual pork picnic pie filled with apple, smoky paprika, onion, tomato, bacon & egg served with seeded salad.	\$15.00
Burgers <i>GF, DF, Ve*</i>	Build your own gourmet burger from platters containing Angus beef & lamb patties, focaccia buns, 2 types of sauces, vintage cheddar, avocado, baby spinach, beetroot, tomato, cucumber & carrot. <i>Additional \$2 for GF &amp; Ve</i>	\$15.00
Pulled Pork <i>GF, DF, Ve*</i>	Build your own roll by choosing from platters with our fragrant slow cooked pulled pork, creamy homemade coleslaw, baby spinach, sliced tomato and cucumber. <i>Additional \$2 for GF &amp; Ve</i>	\$15.00
Risotto <i>GF, V*</i>	Creamy semi-dried tomato, basil & chicken risotto served with seasonal garden salad and herb bread	\$15.00
Lasagne	Our very own beef lasagne served with seasonal garden salad and herb bread	\$15.00

## DESSERTS

*Please note our desserts have a minimum order of 20 people per dessert.*

Crumble <i>GF, DF*</i>	Baked raspberry & apple topped with a nutty spiced crumble served with vanilla custard	\$5.50
Cheesecake <i>GF*</i>	Creamy caramel cheesecake with a chocolate base served with vanilla custard	\$7.50
Florentine Fruit Cake	Individual fruit cakes topped with flaked almonds and sticky toffee served with rum cream	\$8.50



## GRAZING TABLES

### Grazing Tables

We custom each grazing table to suit your numbers, meal period & dietary requirements. A flat fee of \$250 is charged To cover table setup (2 staff approximately 45 to 60 minutes), platter hire, table liners & fillers (all the things that make the table look pretty; flowers, extra fruit, rosemary) The table is not included. Select items from our menu and email us for a quote.

\$250.00+

## CAKES

*We can bake you a fresh cake! These cakes can be made in either a 20x30cm rectangle or a 30cm circle.*

Carrot Cake	Delicious Traditional Carrot Cake with a lemon cream cheese icing	\$70.00
Orange Cake	Zesty Orange Sour Cream Cake topped with a juice glaze	\$70.00
Mud Cake	Rich Mississippi Dark Chocolate Mud Cake topped with a decadent ganache	\$75.00
Red Velvet	Chocolaty Red Velvet Cake topped with fluffy Marshmallow icing	\$75.00
Cake Plaques	We can custom write a plaque for your cake!	\$10.00
Gluten Free <i>GF*</i>	All of our cakes are also delicious as gluten free. There is an additional \$7 charge to bake them as gluten free	\$7.00
Dairy Free <i>DF*</i>	Our carrot cake is dairy free when un-iced. We can ice it with Lactose free cream cheese icing for an additional \$7	\$7.00



## CANAPES

*Our Canapes are \$3.50 per piece.*

*We recommend that you order 4 per person for a pre-meal snack serve (\$14pp) or 8 pieces per person (\$28pp) for a dinner serving.  
Minimum order of 20 per canape.*

Wine Chicken Salad <i>GF</i>	Creamy white wine mini chicken salads served in petit lettuce leave and sprinkled with toasted sesame seeds	\$3.50
Thyme & Onion Tart <i>v</i>	Baked tartlets filled with caramelised onion, fresh thyme and feta	\$3.50
Rice Cup <i>GF,DF,Ve</i>	Nutty brown rice salad served in tiny lettuce cups and topped with crunchy pepitas	\$3.50
Pancetta Pea Bites <i>GF</i>	Beautifully piped creamy mint pea on cucumber rounds topped with crispy pancetta	\$3.50
Hoisin Sausage Rolls <i>DF</i>	Perfect bite sized flaky sausage roll containing Hoisin Pork mixed with Asian vegetables	\$3.50
Ricotta Pesto Coins	Petit baked ricotta coins topped with pesto garnished with a wedge of cherry tomato	\$3.50
Hawaiian Bites <i>GF,DF</i>	Chunks of ham wrapped pineapple with a wholegrain mustard glaze	\$3.50
Sesame Crunch <i>GF,DF,Ve</i>	Crunchy cucumber rounds topped with hummus, grilled capsicum and toasted sesame seeds	\$3.50
Beef Mustard Puffs	Flaky pastry rolled with roast beef, wholegrain mustard & parmesan cheese topped with parsley	\$3.50
Zucchini Bruschetta	Grilled bread rubbed with garlic & olive oil topped with lemony grilled zucchini and crispy prosciutto	\$3.50



## HIGH TEA PACKAGE

*Minimum order for 20 people.*

*Gluten Free options available for additional \$5 per person.*

High Tea Package Includes Tea & Coffee Station (with urn hire if required), 3 ribbon sandwiches, 3 petit treats & 2 canapes per person \$25.00

**Choose 3 ribbon sandwiches:**

- Egg & Cress (if available)
- Salami Cream Cheese
- Hummus & Carrot v
- Tuna Mayo
- Ham & Beetroot Balsamic
- Roast Beef & Wholegrain Mustard

**Choose 3 petit treats:**

- Jaffa Bliss Balls *GF, DF, Ve*
- Raspberry & White Choc Mini Muffins
- Salted Caramel Tartlets
- Lemonies bite
- Ginger Date Scones with jam & cream
- Pecan Caramel bite
- Brownie bites

**Choose 2 canapes from our canape menu**

**MENU LEGEND**

*GF- Gluten Free*

*DF- Dairy Free*

*V- Vegetarian*

*Ve- Vegan, Vegetarian & Dairy Free*

*\*- Alteration available to suit the listed dietary requirements*

*(pp)- Number of pieces per serve per person*

*Minimum- Please note that some of our products have minimum order numbers*