

Individual COVID-Safe packaging available on request.
 All packaging is eco-friendly and fully bio-degradable.
 Any dietary requirements and allergies can be catered for.

Baguettes	\$10.50
Wraps	\$10.00
Sandwiches GFO	\$9.50
<i>Fillings include ham, smoked turkey, oven roasted chicken, Mediterranean roasted vegetables, smoked salmon</i>	
Salads / <i>Chicken Caesar / Smoked turkey and avocado / Roast beef / Quinoa and roasted vegetables</i> V	\$12.50
Croissants / <i>Ham and cheese / Tomato and cheese</i> V	\$4.20
Bacon and egg Croissant	\$4.50
English Muffin w/ egg, bacon, cheese and tomato relish	\$4.50
Mini Homemade Sausage Rolls	\$3.40
Mini Gourmet Filos / <i>Spinach and feta</i> V / <i>Chicken and mushroom / Pumpkin, lentil, vegan feta</i> VG	\$3.40
Homemade Mini Gourmet Pies / <i>Beef and mushroom / Chicken and vegetables / Lentil and mushroom</i> V	\$4.00
Mini Quiches / <i>Lorraine / Roasted vegetable</i> V / <i>Spinach and tomato</i> V	\$3.60
Mini Vegetable Frittatas V GF	\$3.60
Portuguese custard tarts	\$3.80
Mini apple strudels	\$3.20
Homemade muffins	\$3.60
Yoghurt pot w/ berries & granola GF	\$4.50
Homemade scones w/ jam and cream	\$3.20
Banana bread w/ butter	\$3.20
Cheese Platter w/ dried fruit, nuts and crackers	\$7.50 pp
Grazing Boxes / <i>Individually packed - cheese w/ dried fruit, nuts and crackers</i>	\$7.80
Dip Platter	\$7.00 pp
<i>Chef's choice of 3 homemade dips served w/ veggie sticks and toasted pita bread</i>	
Grazing Platter 1	\$88.00 (for 10 – 12)
<i>Cured meats, cheese, olives, chargrilled vegetables, selection of artisan breads</i>	\$100.00 (for 12 – 15)
Grazing Platter 2	\$108 (for 10 – 12)
<i>Cured meats, cheese, olives, chargrilled vegetables, frittatas, fillos, quiches, selection of artisan breads</i>	\$120 (for 12 – 15)
Fresh Fruit Platter	POA

V – Vegetarian **VG** – Vegan **GF(O)** – Gluten Free (Offered)