

Catering packages



Morning/Afternoon Tea	Per Serve
Danish pastries	\$3.50
Selection of mixed Danish pastries	
Bliss Balls GF & Vegan (Min 4 Per Flavour)	\$5.60
Lemon Bliss Balls	
Raspberry Acai Choc Truffles	
Pepper Mint Truffles	
Muffins: GF & Vegan (Min 6 Per Flavour)	\$9.65
Peanut Butter & Banana	
Raspberry Coconut	
Choc Chip & Banana	
Ham & cheese or Cheese & Tomato croissants	\$10.50
Chia Pot (GF & Vegan)	\$21.00
Matcha or Cacao served With Coconut Yoghurt And Fresh Fruits	
Mixed Option #1 (Min order 4 serves, pick up to 4 options)	\$22.40
Fresh fruit salad or fruit platter (GF VGN)	
Mini bacon & egg pies	
Sweet Danish	
Savoury croissants (VEG)	
Mini bruschetta (GF VGN)	
Chia pudding cups with coconut yoghurt and berries (GF VGN)	
Mixed Option #2 (Min order 4 serves, pick up to 4 options)	\$25.20
Meat, cheese & antipasto platter	
Fresh fruit platter (GF VGN)	
Vegetarian frittata (GF)	
Mini Bruschetta (GF VGN)	
Savoury croissants (VEG)	
Sweet & Savoury Muffins (VEG)	
	Per Platter
DOLCE BASKET (4 serves)	\$39.20
A selection of freshly made Italian style sweets. Including various pastries, cakes and muffins.	
Platter of mixed cakes (Approx. serves 15, GF option available)	\$77.00
Fruit Platter (approx. 15 serves) subject to seasonal availability	\$91.00
Vegan & GF Whole Banana Bread (12-14 Slices)	\$92.40
GF Brownie (Approx. 12 Slices)	\$105.00

GF Carrot Cake (12 Slices)	\$105.00
GF Mixed Veggie Frittata (approx 16 slices) Vegan Optional. Served cold	\$105.00
GF Savoury Pumpkin & Zucchini Loaf (12-14 Slices)	\$109.20

Lunch

Per Serve

Rolls

\$13.95

Selection: Ham & Salad, Chicken & Salad, Salami & Salad, Turkey & Cranberry, Continental, Vegaterian, Vegan Option

Wraps

\$20.30

Roasted Vegetable Wrap: Roasted Eggplant, Roasted Pumpkin, Roasted Capsicum, Creamy Pesto, Leafy Greens (Plant Based).

Mexican Wrap: Brown Rice & Quinoa, Tomato, Corn, Black Beans, Red Onion, Coriander, Avocado, Greens, Sprouts, Aioli, Jalapeno

Panini's

\$23.00

Selection: Casareccio, Calabrese, Italiano, Continental, Caprese, Cripsy Chicken.

Mixed Option #3 (Min order 4 serves, pick up to 4 options)

\$25.20

Asian Slaw with Beetroot (VGN GF)

Zucchini noodle salad (VGN GF)

Cold meat platter

Vegetarian frittata (GF)

Fresh fruit platter (GF VGN)

Chocolate Brownie

Mixed Option #4 (Min order 4 serves, pick up to 4 options)

\$26.60

Vegetarian/vegan wraps

Assorted meat and salad rolls

Mini sausage rolls

Vege tarts (VEG)

Fresh fruit platter (GF VGN)

Muesli Slice (VEG)

Salads

GARDEN SALAD

\$23.80

garden salad dressed with a homemade balsamic reduction toppedwith shaved parmesan (GF)

CAPRESE SALAD

\$25.20

buffalo mozzarella with cherry tomatoes, lettuce, onions,olives and our homemade balsamic reduction (GF)

SMOKED SALMON SALAD

\$29.40

garden salad dressed with a homemade balsamic reduction toppedwith sliced smoked salmon (GF)

SMOKED BRISKET SALAD

\$37.80

garden salad dressed with a homemade balsamic reduction toppedwith smoked beef brisket (GF)

Per Platter

Picnic Platter (approx. 6 people) **\$77.00**
Half cold roast chicken, ham, salami, camembert cheese, antipasto and fruit.

Large Salads (Serves ~ 8-10 People)

Mediterranean Potato Salad With Kale & Grilled Veggies (Vegan & Gluten Free)

Vietnamese Noodle Salad (Vegan & Gluten Free)

Pasta Salad With Pesto, Kalamata Olives, Sundried Tomato (Vegan, Not Gluten Free) **\$91.00**

Turmeric Rice Salad With Cauliflower, Kale, Almonds & Cranberries

Roast Medley Of Sweet Potato, Red Capsicum, Eggplant, Zucchini And Red Onion With Spinach Leaves.

Cocktail Menu

Per Serve

Mixed Option #5 (Min order 4 serves, pick up to 4 options) **\$26.60**

Mango salsa blini (VGN)

Dip & crudités platter (GF VEG/VGN)

Vegetarian arancini balls (VEG)

Korean crispy chicken bites (GF)

Lamb riblets (GF)

Exmouth Endeavour prawns with tartare (GF)

Per Platter

ANTIPASTO PLATE (To Share 2 people) **\$49.00**
4 types of meats, olives, dukkah, oil & balsamic, crackers, fresh bread, 3 types of cheeses

Vegan platter (approx. 15 people) **\$119.00**
Falafels, cheese, dip, crackers, antipasto and fruit.

Continental Platter (approx. 15 people) **\$133.00**
5 cold meats, a hard and a soft cheese, dip, crackers, antipasto and fruit.

Beverages

Per Person

Tea and Coffee **\$5.00**

Tea: English Breakfast, Earl grey, Green Tea, Peppermint, Chamomile.

Coffee: Instant or Freshly ground coffee, made to order.

Milk Options: Cow, Soy, Almond, Oat.

Non-Alcoholic Drink package **\$7.00**

Tea and coffee as above plus, Sparkling Waters, Soft Drinks and Juices. Various options available upon request.

Alcoholic Drinks Package **\$14.00**

Mid Strength Beer, Full Strength Beer, White Wine, Red Wine & Sparkling.

Beverage types available upon request.