

CATERING

GRANOLA CUPS (GF & VEGAN OPTION AVAILABLE)	\$6.00
GRANOLA, VANILLA BEAN YOGHURT, BERRY COMPOTE, SEASONAL FRUIT	
BREKKY ROLLS	\$10-12
BACON, EGG, CHEESE, ONION RELISH, BBQ SAUCE ON ENGLISH MUFFIN \$10	
BACON, EGG, CHEESE, ONION RELISH, BBQ SAUCE ON BRIOCHE \$12	
MUFFINS & PASTRIES	\$4.50
(GF) BREAKFAST MUFFINS, BACON, CHEESE, RELISH, AVOCADO, SPRING ONION	
MINI CROISSANTS, HAM/CHEESE, TOMATO/CHEESE, HAM/TOMATO/CHEESE	
MINI MUFFIN SELECTION ORANGE & POPPYSEED, CHOC, BLUEBERRY	
MINI DANISH SELECTION BOYSENBERRY, APPLE, CINNAMON, CHOC HAZELNUT	
SCONES	\$4.50
HOUSE BAKED SCONES WITH JAM & WHIPPED CREAM	
SANDWICHES (GF & VEGAN OPTIONS AVAILABLE)	\$10.00
CHICKEN MIX, CHEESE, AVOCADO	
HAM, CHEESE, RELISH, CUCUMBER	
CORN BEEF, CHEESE, TOMATO PICKLES, CUCUMBER	
VEGAN, NUTTELEX, PICKLED ONION, AVOCADO, CUCUMBER, RELISH	
WRAPS (GF & VEGAN OPTIONS AVAILABLE)	\$14.00
-12-INCH TORTILLA WRAPS CUT IN HALF WITH OPTIONS OF:	
CHICKEN SCHNITZEL PIECES, AIOLI, SLAW	
CHICKEN SCHNITZEL PIECES, LETTUCE, CHEESE, HOUSE CAESAR DRESSING	
LAMB, TABOULI, CUCUMBER, TZATZIKI	
FALAFEL, TABOULI, CUCUMBER, TZATZIKI	
SALADS (GF, VEGAN OPTION AVAILABLE)	\$14.00
SUPERFOOD SALAD, QUINOA, ROASTED SWEET POTATO, AVOCADO, BROCCOLI,	
POMEGRANATE, NUTS & SEEDS, MARINATED FETTA, HOUSE DRESSING	