

Catering Menu



Seasonal Fruit Platter	8pp
Muffins and Pastries An assortment of house baked muffins, croissants and danishes	6pp
Cakes and Slices An assortment of house baked cakes, slices and brownies	7pp
Mini Breakfast Cups Bircher muesli, chia pudding and granola cups	8pp
Ham and Cheese Croissants	11pp
Savoury Pastries House made sausage rolls with relish House made potato, ricotta, fetta and spinach rolls	8pp
Wraps, Rolls and Sandwiches A assortment of meat and vegetarian options	12pp
Seasonal Salads	individual - 20pp shared - 17pp
Grazing Box Cured meats, cheeses, olives, lavosh and dried fruit	individual - 20pp shared - 15pp
San Pellegrino 250ml	4.5pp
Allie's Cold Pressed Juice 300ml	6pp
Tea and Coffee station (min. 10 serves) 'Coffee Coffee' batch brew Tea Drop breakfast tea and peppermint tea Full cream and altnerative milk Sugar	5pp

*All menu items are subject to change due to availability

*All prices are GST incl.