

Catering Menu



Seasonal Fruit platter ^(VE, GF)	8pp
Muffins and Pastries ^(V) An assortment of house baked muffins, croissants and danishes	6pp
Cakes and Slices ^(VEO, GFO) An assortment of house baked cakes, slices and brownies	7pp
Mini Breakfast Cups ^(VEO, GFO) Bircher muesli, chia pudding and granola cup	8pp
Ham & Cheese Croissants ^(VO)	11pp
Wraps, Rolls and Sandwiches ^(VO, VEO, GFO) An assortment of meat and vegetarian options	12pp
Seasonal Salads ^(VO, VEO, GFO)	individual - 20pp shared - 15pp
Grazing Box ^(VO, GFO) Cured meats, cheeses, olives, lavosh, dried fruit	individual - 20pp shared - 17pp
San Pellegrino Sparkling 250ml	4.5pp
Allie's Cold Pressed Juice 300ml	6pp
Tea & Coffee station Redbrick Coffee Steep Bags or Batch Brew Tea Drop breakfast tea & peppermint tea Full cream milk & almond milk Sugar	5pp

Gluten free (GF)

Vegan (VE)

Vegetarian (V)

GFO, VEO, VO on request

*All menu items are subject to change due to availability