



Drop off Catering menu

Minimum order of 8 per item

Breakfast options:

\$16 per item Breakfast is served with a fresh fruit platter

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- Continental toast, with berry jam and lemon honey
 - Bircher muesli with fresh fruit roasted nuts
 - Turmeric granola with nut milk, coconut yoghurt and poached fruit
 - Bacon and egg pie
 - Croque monsieur
 - Herb breakfast loaf with pesto
 - Breakfast salad with grilled veggies, savory granola and pickled pink egg

Tea break options:

\$6 per item

Vegan options

- Rice paper rolls with miso dressing
- Spinach, mushroom and hazelnut cream filo
- Pumpkin, kumara, black bean and coriander filo
- Veggie fritter with harissa
- Mexican wraps with avocado and corn and bean salsa

Vegetarian options

- Savoury pinwheels with mushroom, cream cheese and basil pesto
- Mixture of mini quiches
- Vine tomato, basil and feta pastry
- Cheese scones, date scones

Meat options

- Mixed Ficelle rolls with cured meats and cheese
- Club sandwiches



- Bacon and egg tarts
- Homemade pork sausage rolls with chilli jam

Something sweet

\$5 p.p.

- Mini carrot cakes
- Banana and coconut loaf
- Berry friands
- Chocolate brownie
- Lemon yoghurt cakes
- Chocolate and caramel slice
- Chocolate mousse cake
- Orange almond bikkies
- Lemonade scones with cream and jam

Raw vegan slices

\$5 p.p.

- Carrot slice
- Raspberry slice
- Ginger slice
- Cherry and chocolate slice
- Peanut butter slice
- Chocolate and peppermint
- Turmeric bars
- Raw balls
- Coconut macaroons

Raw vegan cheesecake

\$8 p.p.

- Avocado and chocolate cheesecake
- Lemon and thyme cheesecake
- Berry and lime cheesecake
- Chocolate and orange cheesecake



Mains: **\$18 p.p.**

Vegetarian and Vegan

- Coconut broth, ramen noodles and bak choj
- Veggie curry with coconut rice
- Mujaddra; middle eastern rice dish
- White bean and veggie chilli

Meat Main Options **\$20p.p.**

- * Smoked fish pie with herb bread
- * Chinese masterstock pork belly with Asian greens
- * Lamb moussaka with garlic cheese bread
- * Chicken korma with coconut rice
- * Pork, Chicken or Lamb larb
- * Bone broth
- * Soup of the day

Salads **\$5.50 p.p.**

- Quinoa salad with hazelnuts, blue cheese, baby spinach and pear
- Bulgur wheat salad with pomegranate, apple, kale, cranberries roasted pistachios
- Coconut Vietnamese slaw with lemon grass, lime leaf and chilli lime dressing
- Radish, fennel and apple slaw with pine nuts and feta
- Organic green salad with roasted beetroot, walnuts, orange and brown lentils
- Macadamia nut coleslaw with Greek yoghurt dressing
- Fattoush salad - cucumber, radish, herbs, tomatoes & dukkha dressing
- Miso soba noodles with Asian veggies, peanuts, chilli and coriander
- Organic salad with parmesan, almonds, apple and poppy seed dressing
- Edamame bean, vine tomato, avocado, grilled corn and mint salad
- Red superfood salad with beetroot, orange and cumin
- Green superfood salad with pesto dressing
- Celery and apple slaw with raisins, walnuts and parmesan



Sides

\$6.00 p.p.

- Duck fat roasted potatoes
- Steamed baby potatoes with mint and butter
- Maple roasted pumpkin with walnuts, chilli and goats cheese
- Roasted root veggie salad with tahini and yoghurt dressing
- Char grilled veggies with barley, Kalamata olives and harissa
- Rosemary roasted beetroot, lentil, walnut and baby spinach salad
- Buttered corn on a cob with citrus zucchini
- Fried buttered kale, green beans and brocolinni
- Roast turmeric cauliflower with Persian eggplant
- Potato and rosemary gratin