ON-SITE CATERING



SANDWICH PLATTER 1 \$13.50pp

Select up to 3 options.

- Falafel and hummus wrap (V)
- Creamy eggs and spring onion wrap
- Cream cheese and chives (V)
- Triple smoked ham with cheese, lettuce & tomato
- Roasted vegetables roll (V)

Gluten free bread extra \$4.50pp

FRUIT PLATTER \$10pp

Made using the best quality seasonal fruit. (GF/V)

SANDWICH PLATTER 2 \$15.50pp

Select up to 3 options.

- Mini frankfurts with tomato sauce
- Smoked salmon with cream cheese and dill
- Slow cooked pulled beef with seeded mustard
- Chicken and creamed corn

Gluten free bread extra \$4.50pp



Including carrot, celery, cucumber and red pepper stick with house made hummus and flatbread.



Buns may include brioche, sourdough or wholemeal based on availability.
Please consult staff for any special dietary needs.
All prices exclusive of GST.



ARTISANAL CHEESE PLATTER \$16.50pp

- Vintage cheddar, blue cheese and triple brie
- Quince paste
- Green olives
- Dried fruits
- Grapes
- Pistachios
- · Water crackers, rosemary crackers and lavosh

SAVOURY SNACKS \$6.50pp

Mix of cheese, pulled beef and pulled chicken croquette.

GF/V option available

Each portion comes with 5 units.

DESSERT PLATTER \$12pp

Select up to 3 options.

- Mini orange cake (GF)
- Chocolate brownie (GF) (V)
- Caramel slice
- Coconut and mixed berry slice
- Chocolate fudge
- Cookies and cream cheesecake slice

INDIVIDUAL PIES \$8pp

- · Chicken pot pie with creamy cheese sauce
- Leek and caramelized onion
- Pulled beef and sweet potato





Please consult staff for any special dietary needs. All prices exclusive of GST.

CAKE IN A JAR \$6.50pp

- Dark Belgian chocolate cake filled with chocolate ganache and coconut cream
- Dark Belgian chocolate cake filled with milk and chocolate ganache
- Vanilla sponge filled with fresh cream and home made mixed berried jam
- Vanilla sponge filled with home made dulce de leche and walnuts praline

GF option extra \$1.50pp.

CUPCAKES \$5.50pp

- Vanilla
- Chocolate
- Red Velvet
- Cookies and cream
- Chocolate fudge

GF option extra \$1.50pp.



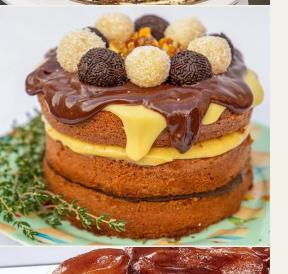






MERINGUE AND LEMON

Fluffy sponge cake filled with Italian meringue, caramel sauce, and lemon curd.



DOUBLE BRIGADEIRO

Chocolate cake filled and covered with white and milk chocolate brigadeiros.



Fluffy vanilla sponge cake filled with homemade dulce de leche, cinnamon and vanilla custard. Covered with freshly whipped cream and churros.



MAKE YOUR OWN

Refer to last page



MIXED BERRIES AND CREAM

Fluffy sponge cake with homemade mixed berries jam, whipped cream and crème brulèe.



PINEAPPLE PAVLOVA

Vanilla sponge cake filled with pineapple compote and vanilla cream. Topped with whipped cream and pavlova.



DOCE DE LEITE

Vanilla sponge cake filled with homemade doce de leite and vanilla crème brulèe.



CHOCOLATE MUDCAKE

Chocolate cake with milk and bittersweet chocolate ganache. Topped with dark brigadeiros.



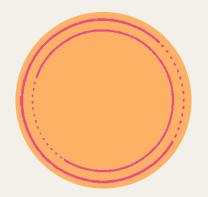
MERINGUE AND LEMON

My mother's recipe. Chocolate cake filled with coconut and chocolate. My personal choice.

SIZES:



SMALL 8/12 slices \$130



LARGE
Up to 30 slices
\$250

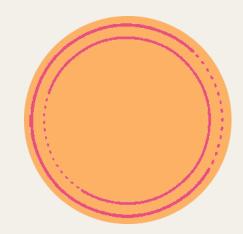
EXTRA SMALL 4 slices

\$50



MEDIUM 15/18 slices

\$170



MAKE YOUR OWN:

CHOOSE:

- 1. Size
- 2. Filling
 - Milk Chocolate
 - Cookies & Cream
 - Creamy Coconut
 - Cream & Mixed Berries Jam

3. Base

- Vanilla
- Chocolate
- Red Velvet

4. Topping

- Chocolate Buttercream
- Vanilla Buttercream
- Chocolate Ganache
- White Chocolate ganache

