SANDWICH PLATTER 1 $15pp
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 $5pp

SANDWICH PLATTER 2 $17pp
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 $5pp

FRUIT PLATTER $11pp

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

VEGETABLE AND HUMMUS PLATTER $10pp

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 inclusive of GST.

ARTISANAL CHEESE PLATTER $19pp

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

DESSERT PLATTER $14pp
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

SAVOURY SNACKS $8pp

Mix of cheese, pulled beef and pulled chicken croquette.

GF/V option available

Each portion comes with 5 units.

INDIVIDUAL PIES $9pp

- 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 inclusive of GST.

CAKE IN A JAR $8pp

- 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 $2pp.

CUPCAKES $7pp

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

GF option extra $2pp.