

Catering Menu ... From Dec 2018

Gourmet Sandwiches . . . selection of salads, meats & gourmet fillings **\$9.50 per round**

Tortilla Wraps Silverside, cheese, tomato, honey mustard mayo, rocket OR chicken, avocado, semi dry tomatoes, dill mayo & spinach OR sweet potato/fetta/spinach/pesto/semi dry tomatoes OR salad (w ham option) **\$10.50** (full – 2 pce per serve)

Roast Vegetable Frittata **\$8.50 each**

Bircher Muesli Cup w rhubarb, coconut, chia seed & sweet dukka **\$12.50 each**

Fruit Platter **per person \$7.50** (includes rockmelon, watermelon, orange, grapes & other seasonal fruit)

Croissant filled with leg ham cheese & tomato **\$8.50 each**

Continental Breakfast Platter croissant, bakery rolls, homemade preserves, fresh fruit, ham & cheese **\$16.50 per person**

Muffins apple & rhubarb , mixed berry, chocolate hazelnut, orange poppyseed **\$5.50 each**

Housemade Petit Slices .. selection of petit slices **\$3.50 pp**

Housemade Scones Plain or Raisin & Lemon w berry jam & cream **\$4.00 each**

.... Herb & Cheese w onion relish & butter **\$4.00 each**

SALAD PLATTERS... *Medium serves 4-6 Large serves 8-10*

	<u>Medium</u>	<u>Large</u>
Grilled Chicken w haloumi, spinach, pinenuts, sweet potato & Semi dry tomatoes	\$45	\$70
Roast Veg Cous Cous w rocket, dukkah, lemon & mint yoghurt	\$40	\$65
Grilled Beef w tomato salsa, avocado, corn, beans, lettuce, chilli & sour cream	\$45	\$70
Harvest Salad W carrot, cucumber, lettuce, onion, tomato, salad seed, honey mustard dressing	\$35	\$60

**** SEE OUR ALL DAY MENU FOR MORE INDIVIDUAL MEAL OPTIONS "TO GO" ****

