



THE CATERING MENU

SET MENU'S

Morning/ Afternoon Refreshment \$19.90 PP

A selection of club sandwiches (2 minis), sausage rolls (2 minis), sweet slices (2 minis) + fruit platters per person

Gourmet Lunch \$29.90 PP

2 hot canapé + small gourmet salad box + half gourmet wrap / sandwich + fruit platters / sweet slices per person

Executive Hot Lunch/ Dinner \$59.00 PP

All mains are displayed in bain maries and served with crispy bread rolls, fruit platters or your choice of dessert / sweet slices - inquire with us for list of sweet options

Minimum of 25 people

Alternative protein selections may be provided on request

Your choice of 3 varieties of mains - 2 meats plus 1 vegetarian

- Home-style roast chicken with gravy
- Rare roast beef with horse radish sauce or grilled market fish with lemon butter sauce
- Chickpea curry or mushroom creamy pasta
- Herbed roast gourmet potato
- 3 varieties of salad



— HOT CANAPÈS —

Choose from -

Arancini di Riso seasonal roast vegetables, mozzarella & parmesan (V)	\$3.90 _{EA}	Cajun Crumbed Chicken Goujons served w spiced apricot sauce	\$3.20 _{EA}
Salt & pepper squid squids crumbed	\$3.20 _{EA}	Beef kofta skewers with mint yoghurt (GF) (DF)	\$3.90 _{EA}
Lime & garlic prawn skewers w chilli soy dip (GF, DF)	\$3.90 _{EA}	Lamb kofta w/ cucumber & mint yoghurt (GF) (DF)	\$4.20 _{EA}
Harissa chicken skewers w/ muhamara aioli (GF) (DF)	\$3.90 _{EA}	Haloumi & Chorizo skewers drizzled w herb pesto (GF)	\$4.20 _{EA}

Selected items only; please inquire with us for extended menu. We can tailor an offer to suit the nature of your event, preference & budget.





GOURMET WRAPS/ SANDWICHES

SEASONAL SELECTION
11.90^{EA}

Harissa marinated chicken wrap

w mint & yoghurt, lettuce,
tomato & cucumber

Curried cauliflower wrap

crispy kale, hummus, lettuce &
tomato (V, DF, VG)

Turkish pide

w crispy crumbed chicken,
basil, red onion, cheddar,
relish & aioli

Falafel wrap

fried eggplant, roast peppers,
citrus tahini dressing, lettuce &
tomato (V, DF)

Listed variety may vary subject
to season; inquire with us for
available offerings

CLUB SANDWICHES

10.90^{EA} - GF +3.90^{EA}

Creamy chicken, lemon mayo
& rocket

Cucumber, herbed cream
cheese, tomato & lettuce (V)

Two large or four small triangles -
other filling available on request



GOURMET SALAD BOXES

SEASONAL SELECTION

SMALL 8oz - 7.90

REGULAR 16oz - 9.90

Char-grilled Broccoli

w confit garlic, roast onion, red chilies, toasted almonds w citrus dressing (GF, V, VG, DF) – signature salad

Chicken Caesar

fresh baby romaine, pulled chicken, crispy bacon, boiled eggs, parmesan, tossed in anchovies Caesar dressing (GF) - signature salad

Moroccan Spiced Couscous

w chickpea, sundried tomatoes, sliced roast almond, feta crumble, fresh coriander, paprika, toasted cumin seeds and sultanas in lemon dressing (V, VEG)

Grilled Haloumi & Lentil

w baby spinach, cherry tomato, beetroot, lemon vinaigrette (V, GF, NF)

Cumin Roasted Pumpkin

w chickpeas, feta, green beans, dates, baby spinach & balsamic vinaigrette (V, GF)

Listed variety may vary subject to season; inquire with us for available offerings





HOUSE-MADE GOURMET ROLLS

5.90^{EA}

Sausage rolls

cut in 3s & served w tomato sauce

Vegetarian rolls (filling may vary)

cut in 3 & served w aioli/tomato sauce

FILLED CROISSANTS

MINI 5.90^{EA}

LARGE 9.90^{EA}

Smoked salmon, herby cream cheese,
dill & preserved lemon

Chicken, brie and cranberry

Mediterranean grilled vegetables (V)





— HOME BAKES & SWEET BITES —

Choose from -

Mini slices assorted flavours	\$2.90 ^{EA}	Home baked Scones sweet / savoury – assorted flavours	\$3.20 ^{EA} (small) \$5.90 ^{EA} (large)
Sweet blueberry fritters served with maple syrup on the side (popular!)	\$4.90 ^{EA}	Mini Danishes assorted flavours	\$3.90 ^{EA}
Freshly baked muffins sweet/savoury- assorted flavours	\$3.20 ^{EA} (small) \$5.90 ^{EA} (large)	Portuguese Tarts	\$5.90 ^{EA}

— WHOLE CAKES AND SEASONAL FRESH FRUIT —

Choose from -

Classic rich chocolate cake coated in thick chocolate ganache	\$69.00	Orange & almond cake w slow poached oranges and coated in olivani icing & toasted sliced almonds (GF, DF)	\$109.00
Classic carrot cake jumbo size w crushed walnuts & thick cream cheese icing	\$69.00	Fresh seasonal fruit skewers / platters / skewers	\$5.90/4.90 ^{EA}
Red velvet cake delicious flavours of chocolate, topped w vanilla frosting & coated in white chocolate flakes	\$89.00		

Orange & almond cake also
available in small cupcake
serving \$5.90 each





— BOARDS & PLATTERS —

CHEESE BOARD

A selection of New Zealand gourmet cheese (soft and hard variety) served with grapes, dried fruit, nuts & artisan crackers

Small: 79.90 per platter
(serves approx. 9 people)

Large: 129.90 per platter
(serves approx. 15 people)

ANTIPASTO MEZZE PLATTER

A selection of gourmet cured meat, pickles, olives & house-made dips

Small: 69.90 per platter
(serves approx. 9 people)

Large: 119.90 per platter
(serves approx. 15 people)

All prices are ex GST. 48-hour notice is recommended for all orders. Same-day orders available on a limited basis. Call for seasonal specialties and consultations. Menu and prices are subject to change. Before placing your order, please inform us if a person in your party has a food allergy or any specific dietary requirement. Cancellation policy: Please allow 24 HOURS NOTICE for cancellations.

If you cancel the same day, there will be a minimum 25% cancellation fee (depending on the time and size of your order).