**Breakfast**

**Breakfast Pots** 14 EACH
- House Made Granola, Nuts, Fresh Berries, Almond Milk
- Parfait, Fresh Fruit, Yoghurt, Granola, Honey
- Vanilla Chia Pudding, Almond Milk, Fresh Berries
- Fruit Salad, Fresh Mint, Greek Yoghurt, Honey

**Pastries** 9 EACH
- House made Dried Fruit Flapjack Bars
- Danishes
  - Apple, Apricot, Almond, Custard, Pistachio, Chocolate
- Muffins
  - Chocolate, Raspberry, Cranberry, White Chocolate, Apricot, Banana
- Croissants
  - Plain, Almond, Zatar, Cheese, Chocolate
- Bite Sized Quiches
  - Smoked Salmon & Leek, Field Mushroom, Turkey Bacon & Gruyere
- Fresh Bombolini
  - Coconut, Nutella, Apricot, Plain, Custard
- Cookies
  - Chocolate Chip, Oatmeal, Biscotti, Amaretti
- Bread Basket
  - Homemade Preserves, Butter, Cream Cheese
  - Zatar & Labneh Spread, Sundried Tomato Tapenade

**Savoury** 12 EACH
- Bite Sized Avocado on Toast, Quail Egg, Truffle Mushroom Duxelle
- Turkey Bacon Slider
  - Egg, Cheddar, Tomato Jam
- Bagels
  - Smoked Salmon Cream Cheese Chips, Labneh & Zatar, Turkey Bacon & Cheddar, Deviled Egg Smoked Paprika Mayo
- Filled Croissants
  - Smoked Salmon, Cream Cheese & Chips, Smoked Turkey & Cheese, Bresaola & Mozzarella

**Fresh Squeezed Juices** 16 PER GLASS
- Orange, Pineapple, Lemon Mint
- Pink Grapefruit, Pomegranate, Carrot, Apple
- Coffee / Tea
  - 15 per person

**Cold Pressed Juices**
- Rise & Shine
  - Carrot, Orange, Apple, Beetroot, Red Turmeric, Ginger 24
- Cold Defense
  - Carrot, Orange, Lime 20
- Tropical Treat
  - Pineapple, Mango, Orange, Passionfruit 22
- Green Machine
  - Green Apple, Spinach, Kale, Cucumber, Parsley 24
- Midnight Madness
  - Lemon, Lime, Agave Syrup, Activated Charcoal 23
- Purple Haze
  - Beetroot, Blueberry, Carrot, Lemon 22

Please inform us of any dietary requirements. Our chefs will do their best to accommodate when possible.
CANAPES

Meat
- Dukkah Chicken Lollipops, Pomegranate Molasses, Muhamarah Dip 10
- Mini Aussie Beef Pies 12
- Bite sized Chicken Empanadas, Salsa Verde 11
- Chimichurri Wagyu Beef Skewers 15
- Greek Lamb Slider, Feta, Tzatziki 13

Seafood
- Sesame Tuna Poke, Togarashi, Mango Chili Salsa, Lime 13
- Thai Crab Cake, Green Papaya Relish 13
- Mini Lobster Salad Rolls, Squid Ink Bun 15

Veggie
- Tapioca Cumin Fritters, Tomato Chutney 7
- Vietnamese Fresh Salad Rolls, Nouc Cham Dip 8
- Feta Stuffed Cherry Tomatoes, Olive Tapenade 9

Pizzettes
- Margherita, Fresh Basil 7
- Three Cheese, Pecorino, Buffalo Mozzarella, Smoked Provolone 9
- Bresaola, Arugula 9
- Spicy Sausage, Mushroom, Onion 8

Sweet
- Chocolate Mousse Trio Cup 9
- Lemon Pistachio Squares 9
- Mini Key Lime Tarts, Coconut Cream 9

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LUNCH

Salads  18 per person
- Supergreen, Kale, Spinach, Rocket, Edamame Beans, Broccoli, Cucumber, Hancots Verts, Lemon Pepper Vinaigrette (V)
- Asian Chicken, Mesclun Greens, Mandarin Segments, Toasted Almonds, Crispy Wonton Strips, Sesame Dressing
- Mixed Roasted Root Vegetables, Potatoes, Pumpkin, Carrots, Parsnip, Mustard Vinaigrette (V)
- Quinoa, Green Lentil, Chickpea, Cucumber, Grape Tomatoes, Pomegranate, Pumpkin Seeds, Miso Orange Dressing (V)
- Tuna Pasta, Corn, Celery, Carrots, Spring Onion, Red Capsicum, parsley, Cherry Tomatoes, Italian Vinaigrette

Sandwiches
- Seared Ahi Tuna, Wasabi Mayo, Lime Avocado, Butter Lettuce, Tomato, Grainy Mustard 54
- Pulled BBQ Beef, Coleslaw, Grated Monterey Jack Cheese, Siracha Lemon Mayo 54
- Oven Roasted Chicken Club, Turkey Bacon, Sliced Cheddar, Romaine Lettuce, Roma Tomato, Parmesan Ranch Sauce 48
- Smoked Salmon, Fresh Dill, Capers, Red Onion, Lemon Cream Cheese 50
- Grated Carrots, Roasted Beets, Hummus, Alfalfa Sprouts, Tomato, Toasted Cumin (V) 38
- Vegetarian Banh Mi, Grilled Tofu, Pickled Vegetables, Cucumber, Coriander, Tomato, Sweet Chili Sauce (V) 42

Sweet
- Chocolate Mousse Trio Cup 9
- Lemon Pistachio Squares 9
- Mini Key Lime Tarts, Coconut Cream 9
- Walnut Brownie Squares 9

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS. OUR CHEFS WILL DO THEIR BEST TO ACCOMMODATE WHEN POSSIBLE.
PLATTERS

All platters come with house made bread basket, crostinis and bread sticks

**Vegetarian**
- Cold Crudites, Baby Carrots, Celery, Broccoli, Cherry Tomatoes,
  Multi Colored Capsicum, Cauliflower, Asparagus Spears, Caramelized Onion Dip  
  **290**

**Cheese**
- Sharp Irish Cheddar, Brie, Manchego, Danish Blue, Herbed Goat Cheese,
  Parmesan, Fresh Grapes, Strawberries, Walnuts, Water Crackers, Honey, Figs  
  **525**

**Beef**
- Korean Flank Steak, Pickled Carrots and Daikon, Hoisin BBQ Sauce,
  Siracha Mayo  
  **620**

**Chicken**
- Chipotle BBQ Chicken, Roasted Baby Potatoes, Charred Shishito Peppers,
  Sour Cream, Grilled Onions  
  **550**

**Seafood**
- Korean Flank Steak, Pickled Carrots and Daikon, Hoisin BBQ Sauce, Siracha Mayo  
  **590**

**NOTE:** Kindly let us know of your “Platter” orders **1 day** in advance.

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