

SUSTAINABLE + PLANT-BASED LIGHT ITEMS

01

DESIGN YOUR OWN MENU

This menu is a non-serviced, drop off option. Any chef/wait staff and equipment required will incur additional charges. Our team will quote this for you, as needed.

Due to the 'made to order' nature of our cooking, a minimum order of 10 is needed for

V = Vegetarian GF = Gluten free DF = Dairy free VG = Vegan CN = Contain Nuts Available on request: GFO = Gluten Free Option DFO = Dairy Free Option VGO = Vegan Option



Sustainable, plant-based and sourced with providence

MORNING / AFTERNOON TEA

SAVOURY (S)

Spiced tomato risotto cake, Italian parsley, capers, olive tapenade (GF. VG)

Grilled seasonal vegetable skewers, roast garlic puree (GF, VG, DF)

Cherry tomato skewer, marinated tofu, compressed cucumber, balsamic gel (GF. VG)

Vegan chicken nugget slider, slaw, tomato chutney (DF. VG)

Falafel wrap, egg free mayo, ice burg, pickled cucumber, puffed rice (DF. VG)

Sweet chilli tofu sub, coriander, soaked cabbage, pickled cucumber, katsu sauce (DF, VG)

Egg free frittata, potato, kale, peppers, garden herbs (v. GF. DF. VG)

Soy eggplant flaky roti, sesame, soaked cabbage, coriander-coconut chutney (DF. VG)

SWEET (S)

Seasonal fruit salad, pomegranate, toasted coconut (GF, VG)

Vegan marshmallow skewers, lightly toasted (GE.VG)

Chocolate brownie, powdered sugar (GF, VG)

Vanilla and raspberry muffins (GF, VG)

Chocolate chip cookies (vg)

Chocolate peanut butter caramel slice (GF, VG)

BUDGET FRIENDLY LIGHT ITEMS

01

DESIGN YOUR OWN MENU

This menu is a non-serviced, drop off option, served on compostable platters.

Any chef/wait staff and equipment required will incur additional charges. Our team will quote this for you, as needed.

Due to the 'made to order' nature of our cooking, a minimum order of 25 is needed for this menu.

SAVOURY

Selection of cut sandwiches crust on egg salad and ham & cheese

Selection of mini pies

Chicken sausage rolls

Asparagus roll, white bread, mayo

Chicken and salad wrap, mayo, tomato chutney

SWEET

Apple crumble slice (v)

Vanilla scones with jam and cream (v)

Jelly tip brownie slice (v)

Orange poppyseed slice (v. df. gf. cn)

Fruit skewers (v, DF, GF, VG)

Packet of gingernuts (v)

PLATTER

Chef's choice - no substitutions.

Suitable for 10 guests.

OPTION 1

10 cut sandwiches, 10 sausage rolls, 10 mini pies, 10 slice selection

OPTION 2

10 lattice danish, 10 mini croissant, 10 mini scones with jam and cream