

PLATTERS TO SHARE - Regular (8-10 serves) Large (12-15 serves)			
ITEM	REG	LRG	QTY
Sweets Platter (V) Slices, GF brownies, muffins and banana breads garnished with fresh fruits	\$75	\$105	___
Premium Pastries Platter (V) Almond & chocolate croissants and danishes garnished with fresh fruits	\$95	\$135	___
Classic Breakfast Platter Filled croissants, breakfast rolls and wraps	\$105	\$145	___
Mini Croissant Platter Filled with ham cheese, cheese tomato and smoked salmon cream cheese	\$85	\$125	___
Vegetarian Crudités & Dips Platter (V) Carrots, capsicums, cucumber, cherry tomatoes and breadsticks served with hummus and tahini dips	\$75	\$105	___
Seasonal Fruit Platter (VG, GF) Fresh seasonal fruits	\$95	\$135	___
Cheese, Fruits & Crackers Platter (V) Assorted cheese with fresh fruits, berries and crackers	\$105	\$145	___
Savoury Platter Mini pies, quiches, sausage rolls served with BBQ and tomato sauce	\$115	\$155	___
Sliders Platter Grilled chicken, classic beef, pulled pork and halloumi pineapple	\$105	\$145	___
Mixed Gourmet Sandwiches & Wraps Combining a selection of chicken, ham, salami, beef and halloumi	\$115	\$170	___
Deluxe Antipasto Platter Ham, salami, corned beef, prosciutto served with selection of breadsticks, crackers, olives, dried and fresh fruits	\$115	\$170	___

CLASSIC PLATTER - Regular (5-6 serves) Large (8-10 serves)			
ITEM	REG	LRG	QTY
Triangle-Cut Gourmet Sandwich Platter Combining a selection of chicken, ham, salami, beef and halloumi	\$60	\$85	___

DIETARY GUIDE	V Vegetarian	VG Vegan	GF Gluten Free
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CUSTOMER DETAIL Company _____ Contact _____ Address _____	Require Date _____ Require Time _____ Special Requirements _____	Orders must be placed at least 24 hours before the event date Confirmed orders will be fully charged upon cancellation Last minute orders will be accommodated where possible, but product range will be restricted
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SALAD TO SHARE - Regular (8 serves) Large (12 serves)			
ITEM	REG	LRG	QTY
Spicy Chicken & Feta (GF)	\$85	\$125	___
Roasted Sweet Potato (V, GF)	\$85	\$125	___
Fried Chicken & Garden	\$85	\$125	___
Roasted Pumpkin (V, GF)	\$85	\$125	___
Avocado Garden (V, GF, DF)	\$85	\$125	___
Halloumi-Pineapple Garden (V, GF)	\$85	\$125	___
Italian Salad (V, GF)	\$85	\$125	___
Chicken Caesar	\$85	\$125	___

INDIVIDUAL CATERING - Minimum order of 8 units per item		
ITEM	PRICE	QTY
Sweet (Muffin Banana Bread Brownie Slice)	\$6.5	___
Breakfast Cup (Granola Bircher Chia)	\$6.5	___
Breakfast Roll or Wrap (Bacon & Egg BLT Double Egg)	\$11	___
Sandwich or Wrap (Chicken Ham Salami Beef Halloumi)	\$14.9	___
Nourish Bowl - Salad Base (GF) (Cold) Pick a Protein: Grilled Chicken Halloumi Sliced Avocado	\$19.5	___
Nourish Bowl - Rice Base (GF) (Warm) Pick a Protein: Grilled Chicken Halloumi Sliced Avocado	\$21	___

DRINKS		
ITEM	PRICE	QTY
Bottled Juice 2L (Orange Apple)	\$11	___
Bottled Juice 400ml (Orange Apple)	\$5	___
Soft Drink (Coke Coke Zero Sprite)	\$4.5	___
Sparkling Water 250ml Spring Water 600ml	\$4	___

MAIN OPTIONS - Suggested 10 - 12 serves per tray

ITEM	PRICE	QTY
Roasted Spicy Chicken (GF) With house-made sweet & spicy sauce	\$95	_____
Chicken Schnitzel Herb & parmigiano cheese lightly crumbed crispy chicken	\$95	_____
Grilled Chicken (GF) With lemon juice & herb	\$95	_____
Falafel (V) With hummus & tahini sauce	\$95	_____
Slow Cooked Beef (GF) With special house-made sauce	\$115	_____
Twice Cooked Pulled Pork With gravy & house-made BBQ sauce	\$115	_____
Grilled Salmon (GF) With dill & lemon	\$125	_____

FRESHLY MADE SALAD - Regular (8 serves) | Large (12 serves)

ITEM	REG	LRG	QTY
Spicy Chicken & Feta (GF)	\$85	\$125	_____
Roasted Sweet Potato (V, GF)	\$85	\$125	_____
Fried Chicken & Garden	\$85	\$125	_____
Roasted Pumpkin (V, GF)	\$85	\$125	_____
Avocado Garden (V, GF, DF)	\$85	\$125	_____
Halloumi-Pineapple Garden (V, GF)	\$85	\$125	_____
Italian Salad (V, GF)	\$85	\$125	_____
Chicken Caesar	\$85	\$125	_____

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SIDE OPTIONS - Suggested 10 - 12 serves per tray

ITEM	PRICE	QTY
Pasta Creamy Mushroom (V) Napolitana Chicken	\$65	_____
Seasonal Vegetables (VG) Roasted Vegetables Steamed Vegetables	\$65	_____
Hokkien Noodles Stir-Fry (V) With eggs, broccoli, capsicum, carrot, cabbage, onion & shallot	\$65	_____
Classic Fried Rice (V) With eggs and mixed vegetables	\$65	_____
Finger Food served with sweet chilli sauce Shrimp & Crab Net Spring Rolls Vegetarian Spring Rolls (V) Curry Puffs (V)	\$60	_____
Seasoned Chips Served with a large container of tomato sauce	\$48	_____
Aromatic Rice Jasmine Rice Brown Rice	\$38	_____

DISPOSABLE ITEMS

ITEM	PER UNIT	QTY
Plate	50c	_____
Cup	20c	_____
Quilted White Napkin	20c	_____
Cutlery Pack (set of wooden fork, knife & napkin)	80c	_____

CANAPÉ & BEVERAGE PACKAGES

COLD CANAPÉ SELECTION

- Flavour of Baguette (V)
- Sautéed Mushrooms With Truffle Cream Cheese (V)
- Pesto Marinated Bocconcini & Tomato (V)
- Chicken Salad Crostini
- Roast Beef & Creamy Roasted Red Pepper
- Antipasto Skewers
- Prawn & Lime Mayonnaise
- Smoked Salmon & Caper Herb Sauce

HOT CANAPÉ SELECTION

- Vegetable Spring Roll & Dipping Sauce (V)
- Sunblush Tomato Aranchini (V)
- Falafel On Boat With Creamy Hummus Dip (V)
- Grilled Vegetarian Skewer & Balsamic Glaze (V)
- Grilled Chicken Satay & Dip
- Shrimp & Crab Net Spring Roll With Sweet Chilli Sauce
- Twice Cooked Pulled Pork Slider & Smoky BBQ Sauce
- Duck Bao Bites + **\$2 per person**

SELECTION PRICE

	PER PERSON	QTY
• 4 Choices of Canapé	\$30	_____
• 5 Choices of Canapé	\$35	_____
• 6 Choices of Canapé	\$40	_____
• 8 Choices of Canapé	\$50	_____

BEVERAGE PACKAGES

	PER PERSON	QTY
• 1-hour	\$29	_____
• 2-hour	\$39	_____
• 3-hour	\$49	_____

Wine: Shiraz & Sauvignon Blanc

Water: Still & Sparkling

Bottle Beer: Peroni & Corona

Selection of Soft Drink & Juice

* **Add-on:** Sparkling Wine or Red Sangria + **\$15 per person**

SERVICE PACKAGES

	PER PERSON	QTY
• Serving Staff	\$45	_____
• Chef	\$45	_____

Conditions:

- * Minimum 40 people per order
- * Confirmation of your menu selections and guest numbers are required at least 7 days before your function date
- * 50% catering charge is payable for cancellation less than 6 days

Company: _____
Contact Number: _____
Address: _____

Required Date: _____
Required Time: _____
Special Requirements: _____



NAKED BLEND

Flavour: Chocolate, Toffee, Spice, Praline
 Body: Full, Rich
 Finish: Lingering, Smooth, Sweet
Best for milk based coffee

DUK BLEND

Flavour: Berries, Peach, Toffee
 Body: Medium, Silky
 Finish: Refined, Sweet
Best for black coffee

COFFEE

Espresso	\$4.6
Cappucino Flat White Latte Long Black Piccolo Macchiato	\$4.9
Mocha Hot Chocolate Chai Latte	\$5.3
Matcha Green Tea Latte Turmeric Latte	\$5.3
Iced Matcha Iced Mocha Iced Chocolate Iced Chai Latte	\$7.9
Iced Long Black Iced Latte	\$6.9
Extra:	
Bonsoy Almond Milk Oat Milk Lactose Free Add Syrup Decaf Strong Large Size	\$0.7

COLD BREW COFFEE

coffee infused with cold water over 24 hours	\$6.9
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HOT TEA

English Breakfast Earl Grey Chamomile Peppermint Green Tea	\$5.6
Lemon, Ginger & Honey Tea	\$6
Soy House-made Sticky Chai Tea	\$7

HOUSE-MADE ICED TEA

Please ask our staff for this week flavour	\$7.9
* No ice +\$1	

COFFEE & TEA



FRESH JUICE

Mellow Yellow - orange, lemon & ginger \$8.5

Green It Up - cucumber, apple, kale, mint & lemon \$8.5

* No ice +\$1

FRUIT SMOOTHIES

Blended with yogurt and milk

Berry Queen - blackberry, strawberry and mulberry \$9.9

Green Machine - spinach, kale, pineapple and banana \$9.9

Tropical Tango - mango, pineapple and banana \$9.9

DAIRY FREE & VEGAN BLENDED SMOOTHIES

Blended with organic coconut water

Glowing Coco Green - kale, spinach, pineapple and banana \$9.9

No Dairy Berry - blackberry, strawberry and mulberry \$9.9

Supernova - lychee, strawberry and watermelon \$9.9

Acai Super Smoothie - acai, strawberry, blackberry, mulberry, blueberry and granola \$12.9

SIGNATURE FRAPPÉ

Blended with milk

Salted Caramel \$8.5

Salted caramel sauce, milk and whipping cream

ADD Coffee +\$1

Green Tea Matcha \$9.5

Green tea matcha powder, condensed milk and whipping cream

SOFT DRINK & MINERAL WATER

Coke | Coke Zero | Sprite \$4.5

Original Spring Water 600ml \$4

San Pellegrino Sparkling Mineral Water (250ml | 750ml) \$4 | \$9

FRESH JUICE & SMOOTHIES



SNACKS

Squid Rings (M) - served with tartare sauce	\$12.9
Crumbed Prawn Cutlets (M) - served with tartare sauce	\$12.9
Bowl of Chips - served with tomato sauce	\$12.9

BOTTLED BEER & CIDER

Peroni Nastro Azzurro	\$8
Corona Extra	\$8
Beer Bucket (5 bottles) - mix of Peroni & Corona	\$35

WHITE WINE

	GLASS	BOTTLE
Oyster Bay Marlborough Sauvignon Blanc	\$11	\$55

RED WINE

Chris Ringland CR Barossa Shiraz	\$11	\$55
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ALCOHOL & SNACKS

served from 11am



Breakfast

served till 11am

Simply Eggs (V)	\$13
eggs of your choice (fried poached scrambled) served with toasted organic buttered white sourdough	
ADD smoked salmon chorizo bacon sauteed mushroom sliced avocado +\$5 ea	
Avocado, Halloumi and Fried Egg Wrap (V)	\$15
crushed avocado, grilled halloumi, fried egg, aioli and BBQ sauce	
Avocado Salsa on Toast (V)	\$19
avocado, cherry tomatoes, feta cheese, watercress, red onion, lemon served with toasted organic buttered white sourdough	
ADD a poached egg +\$2.5	
smoked salmon chorizo bacon +\$5 ea	
Eggs Florentine (V)	\$19
poached eggs served on toasted thick slice of potato bread, spinach and hollandaise sauce	
ADD smoked salmon bacon sauteed mushroom sliced avocado +\$5 ea	
Egg & Mushroom on Toast (V)	\$19
poached egg, sauteed mushrooms, spinach, cherry tomatoes, shiitake mushroom crisps served on toasted organic buttered white sourdough	
ADD smoked salmon chorizo bacon +\$5 ea	
Cheesy Vegetable Omelette (V)	\$22
spinach, tomatoes, mushrooms, capsicum, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	
Meat Marvel Omelette	\$23
eggs, bacon, ham, chorizo, parmesan and mozzarella cheese served with toasted organic buttered white sourdough	
Healthy Bowl	\$23
smoked salmon, poached eggs, avocado, cherry tomatoes, snow pea leaves, kale, red radish, edamame and beetroot relish	
Giant Duck	\$29
eggs of your choice (fried poached scrambled), bacon, sauteed mushrooms, chorizo, avocado and cherry tomatoes served with toasted organic buttered white sourdough toast	
House-made Granola / Bircher Muesli (V)	\$14
Toast (V)	\$8.5
choice of white sourdough brown sourdough soy-linseed turkish raisin	
served with butter and a choice of spread - honey vegemite peanut butter nutella berry jam	
SIDES	
smoked salmon chorizo bacon sliced avocado eggs	\$5
kale spinach sauteed mushroom ham halloumi cheese	\$5
substitute to gluten free bread extra sauce extra spread	\$1
hash brown	\$4

BREAKFAST

served till 11am



Lunch

served from 11:30am



SIGNATURE DUCK SALAD \$29
with cucumber, carrots, spanish onions,
cashews, mints, lettuces, lemon &
chilli coconut dressing



LEMON GLOW SALMON (M) \$29
with broccolini, cherry tomatoes, red onions,
red radish & lemon collagen dressing



YUZU BEURRE BLANC CHICKEN \$29
with grilled fennel, roasted cherry tomatoes &
garlic croutons

PORCINI MUSHROOM RIGATONI (V) \$29
with porcini and shiitake mushrooms,
parmesan cheese & house-made
creamy sauce



PRAWN & SCALLOP LINGUINE (M) \$32
with roasted cherry tomatoes, lemon &
house-made creamy sauce



SIGNATURE LUNCH



Lunch

served from 11:30am

LUNCH YOUR STYLE - Design Your Own Plate

\$18.5

One Main & Any Two Sides

MAIN - Pick 1 Option

- **Twice Cooked Pulled Pork**
slowly cooked tender pork shoulder in our special house sauce
- **Roasted Spicy Chicken**
slow roasted chicken with sweet and spicy sauce
- **Chicken Schnitzel**
herb and parmesano cheese lightly crumbed crispy chicken
- **Slow Cooked Beef**
with sauce of the day
- **Grilled Salmon +\$8**
lightly seasoning with salt & pepper
- **Boneless Roasted Duck +\$8**
lightly seasoned and served with a hoisin drizzle
- **Chef' Special of the Day**
please ask our staff for daily special

SIDE - Pick 2 Options

- Seasoned Fries
- Aromatic Rice
- Cooked Seasonal Vegetables
- Pasta of the Day
- Variety of Healthy Fresh Salad

EXTRA

- Another Choice of Main
- Another Choice of Side

\$6

\$5

Please ask our staff for daily specials - Main | Pasta | Salad

BOWL OF CHIPS - served with tomato sauce

\$12.9

LUNCH YOUR STYLE

served from 11:30am



Lunch

served from 11:30am

NOURISH BOWL - Build Your Healthy Lunch

Choose Your Base - Pick 1 Option

- ◆ **Salad Base (Cold)** \$19.5
spinach, cherry tomatoes, roasted chickpeas, red radish, quinoa, edamame, pepitas, extra virgin olive oil and beetroot relish
- ◆ **Rice Base (Warm)** \$21
brown rice, kale, cherry tomatoes, roasted chickpeas, edamame, spinach, quinoa, pepitas, red radish, fried shallots and house-made ginger sauce

Top Up with a Protein - Pick 1 Option

- Sliced Avocado (VG)
- Grilled Halloumi Cheese (V)
- Grilled Chicken (GF)
- Twice Cooked Pulled Pork
- Grilled Salmon (GF) (M) +\$8
- Boneless Roasted Duck +\$8

Optional Add-ons

- Crushed Avocado | Boiled Egg +\$2.5
- Sliced Avocado | Halloumi Cheese +\$5
- Grilled Chicken | Pulled Pork +\$6
- Lemon Vinaigrette Dressing (GF) +\$1
- Red Wine Vinaigrette Dressing (GF) +\$1
- House-made Ginger Sauce (GF) +\$1

CHEF'S RECOMMENDS

- SALAD BASE with Boneless Roasted Duck
- RICE BASE with Grilled Salmon (GF)
- SALAD BASE with Grilled Chicken & Crushed Avocado (GF)



Lunch

served from 11:30am

SPECIALTY BURGERS - served on housemade potato bun with a side of seasoned fries

Signature Duck	\$25.5
with lettuce, sweet cucumber pickles, aioli and hoisin sauce	
Crispy Fish (M)	\$19.5
with lettuce, red onions, cucumber and rich tartare sauce	
Classic Beef	\$19.5
with lettuce, tomato, cheese, tomato relish and aioli	
Chicken Schnitzel	\$19.5
with lettuce, tomato, cheese, aioli and BBQ sauce	
Grilled Chicken	\$19.5
with tomato, lettuce and aioli	
Halloumi-Pineapple (V)	\$19.5
with lettuce, tomato, aioli and BBQ sauce	

EXTRA

fried egg crushed avocado sliced pineapple	\$2.5
sliced cheese extra sauce	\$1
substitute to gluten free bread	\$1