

Bakery

\$3.65 per person + GST

Brandy Snap (V)

Brandy snap, crisp ginger biscuit, rolled and filled with fresh whipped cream

Carrot Cake Slice (V)

Carrot cake slice, carrots, walnuts and cinnamon topped with a cream cheese icing

Sweet Muffins (V)

Freshly baked sweet muffins, with a variety of flavours, raspberry & bran, chocolate and caramel, peach & passionfruit and lemon

Sweet Scones (V)

Fresh baked scones in 3 flavours, apricot & almond, date & walnut and apple & sultana served with fresh whipped cream

Lemon Curd Tart (V)

Lemon curd tart, sweet pastry case filled with custard and topped with a tangy lemon curd

Chocolate Fudge Browie (V)

Chewy chocolate fudge brownie slice, made with rich dark chocolate

Chocolate Cake Slice (V)

Chocolate cake slice, dark chocolate cake, topped with a rich dark chocolate icing

Savoury Muffins

Freshly baked savoury muffin with feta cheese, spring onion, capsicum and basil pesto

Savoury Scones

Freshly baked savoury scones with feta cheese, spring onion, capsicum and basil pesto

Homemade Slice Platter (V)

A particular favourite for corporate lunches, these slices offer a sweet end to the meal. You will receive a variety of; chocolate, caramel, coconut, ginger and lemon slices.

\$4.00 per person + GST

Chocolate Profiteroles (V)

Chocolate profiteroles, freshly whipped cream, drizzled in chocolate and garnished with strawberries

Savoury Danish Pastries

Fresh baked savoury Danish pastries with a variety of savoury fillings: spinach & feta, ham & cheese and smoked chicken & cheese

Cookies (V)

Fresh baked cookies with a variety of flavours, chocolate chew, double chocolate chip, white chocolate and macadamia nut.

Fruit Tartlet (V)

Fruit tart with a chocolate pastry case, sweet custard, grape, mandarin, kiwifruit, strawberry and apricot glaze

Banoffe Tart (V)

Cream caramel, fresh banana, whipped cream in a chocolate pastry case

Truffles (V)

Freshly made Truffles, rich dark chocolate, rum, cherries, raisins and rolled in coconut.

Sweet Danish Pastries (V)

Fresh baked sweet Danish pastries with a variety of sweet fruit fillings including; apricot, blueberry, raspberry, rhubarb, and raisin.

Bliss Balls (V, Ve, G/F, D/F)

Healthy Bliss Balls, we have a chocolate, orange, almond & date and a cashew, coconut & lemon.

Raspberry Doughnut (V)

Freshly baked doughnut rolled in cinnamon sugar with fresh whipped cream and raspberry jelly

Dietary: V= Vegetarian, Ve= Vegan, G/F= Gluten Free D/F = Dairy free

Bakery

\$4.50 per person + GST

Blueberry Hotcakes (V)

Fresh baked blueberry hotcakes with a warm cream cheese filling, served with maple syrup

\$6.65 per person + GST

Berry Parfait (V)

Layers of berry compote, fresh berries, freshly toasted muesli, toasted nuts, natural yoghurt, topped with golden threads of toasted coconut.

\$59.60 per person + GST

Carrot Cake Whole (V)

Carrot cake slice, carrots, walnuts and cinnamon topped with a cream cheese icing

Chocolate Cake Whole (V)

Chocolate cake slice, dark chocolate cake, topped with a rich dark chocolate icing

Orange & Almond Cake Whole (V, G/F)

Orange infused almond cake served with a with a creamy Greek yoghurt

Banana Cake Whole (V)

A slice of traditional banana cake baked fresh and topped with cream cheese icing.

Dietary: V= Vegetarian, Ve= Vegan, G/F= Gluten Free D/F = Dairy free

Cold Finger Food

\$3.65 per person + GST

Asparagus Roll (V)

Asparagus roll, fresh baked bread, asparagus, seeded mustard aioli and cracked pepper

Club Sandwiches

Club sandwiches filled with a selection of deli style meats, seasonal salads and relishes

\$4.00 per person + GST

Avocado Pinwheel (V)

Avocado, rolled in fresh baked bread, sundried tomato, aioli & cracked pepper

Chicken Pinwheels

Chicken, rolled in fresh baked bread with spinach, sundried tomato, aioli & cracked pepper

Sushi

Sushi, a selection of fresh salmon, tuna, avocado, chicken and vegetarian (2 pieces)

Pistolet Rolls

Crusty pistolet roll filled with a selection of deli style meats, seasonal salads and relishes

Filled Bagel

New York style mini bagel with a selection of deli style meats, relishes and seasonal garnishes

Salmon Rolls

Smoked salmon slices rolled in fresh baked bread, cream cheese, capers, dill and cracked pepper

Fruit Kebab (V,Ve,G/F,D/F)

Fruit kebab, seasonal fruits that include, melon, red grapes, kiwi, pineapple and orange

Gourmet Rolls

Freshly baked gourmet rolls filled with a selection of deli style meats, seasonal salads and relishes

Filled Croissants

Freshly baked croissants filled with a selection of deli style meats, seasonal salads and relishes

Ciabatta Rolls

Freshly baked ciabatta rolls filled with a selection of deli style meats, seasonal salads and relishes

Prawn Rice Paper Roll (G/F, D/F)

Prawn rice paper roll with lettuce, vermicelli, capsicum, carrot, fresh mint and coriander. Served with a sweet chilli sauce

Avocado Rice Paper Roll (V,Ve,G/F,D/F)

Avocado rice paper roll with lettuce, vermicelli, capsicum, carrot, fresh mint and coriander. Served with a sweet chilli sauce

Smoked Chicken Roll Over

Green spinach tortilla filled with smoked chicken, fresh garden salad and a cranberry sauce

\$4.95 per person + GST

Wraps

Tortilla wrap filled with a selection of deli style meats, seasonal salads and relishes

Salmon Bagels

New York style mini bagel with slices of smoked salmon, cream cheese, dill and capers.

Dietary: V= Vegetarian, Ve= Vegan, G/F= Gluten Free D/F = Dairy free

Hot Finger food

\$3.65 per person + GST

Beef Nuggets (G/F, D/F)

Prime beef nuggets, with mixed herbs, sundried tomato & olive relish wrapped in streaky bacon

Sausage Rolls Pork & Fennel

Sausage roll, course ground pork, with fennel and pear wrapped in a light puff pastry

Thai Chicken Meatballs (G/F, D/F)

Chicken meatballs, with coconut cream, Thai spices and lemon served with sweet chilli sauce

Vegetarian Pizza (V)

Vegetarian pizza topped with tomato, mushroom, spring onion, capsicum, cheese and oregano

Lanterns (V)

Chinese wonton filled with a curried vegetarian filling and served with sweet Thai chilli sauce

Mixed Savouries

A selection of 5 delicious fillings, beef & mushroom, beef potato top, pepper beef, chicken & mustard and butter chicken. You can choose individual fillings.

Wontons Pork (D/F)

Chinese pork wontons with a pork and vegetable filling served with sweet chilli sauce

Fish Bites

Lightly crumbed hoki fillet pieces, shallow fried and served with a tangy tartare sauce

Spinach, Feta & Ricotta Sausage Rolls (V)

Vegetarian roll, creamy ricotta & feta cheese with fresh spinach, wrapped in a light puff pastry

Savoury Meatball (G/F, D/F)

Savoury beef meatballs, with a Moroccan spice served with a plum sauce

Ham & Pineapple Pizza

Focaccia bread pizza topped with sun-dried tomato & olive relish, cheese, ham, and pineapple

Samosas (V, Ve)

Indian style samosa pastry triangle, with a spice potato pea and carrot filling

Lamb Samosa

Indian style samosa pastry triangle, with a spice lamb & potato filling

Spring Rolls (V, Ve)

Mini Chinese spring rolls with a vegetable filling, baked and served with sweet chilli sauce.

\$4.00 per person + GST

Crumbed Cauliflower Florets (V, Ve, G/F, D/F)

Cauliflower florets, coated in a panko crumb serviced with a sweet chili sauce

Bacon, Egg & Cheese Savouries

Buttery savoury pastry filled with bacon, egg, cheese, tomato, onion and fresh herbs.

Crumbed Scallops

New Zealand fresh scallops crumbed and shallow fried, served with Tartare sauce.

Tempura Prawns

Whole tempura style prawns, coated with flour, deep fried and served with tartare sauce

Vol au vents

Vol au vent pasty cups with a selection of creamy mushroom & Ham, creamy smoked chicken and curried vegetable

Savoury Croissants

Mini croissants with selection of bacon & scrambled egg, ham & cheese and cheese and tomato (on request)

Vegetarian Quiche (V)

Buttery savoury pastry filled with cheese, egg, tomato, onion and fresh herbs

Butterfly Prawns

Juicy butterfly-cut prawns, crumbed and shallow fried, served with a tangy tartare sauce.

Chicken Wingdrum (G/F, D/F)

Oven baked chicken wing drums coated with a Moroccan spiced bread crumbs

Polenta Chips (V, Ve, G/F, D/F)

Oven baked polenta chips served with a sweet chilli sauce

Dietary: V= Vegetarian, Ve= Vegan, G/F= Gluten Free D/F = Dairy free

Hot Finger food

\$4.35 per person + GST

Gourmet Sausage Rolls

Italian sausage wrapped in streaky Manuka smoked bacon rolled in a light puff pastry

Chicken Kebab (G/F, D/F)

Skewers of chicken, marinated in Moroccan spices, flash grilled, served with a sweet chilli & apricot sauce

Chicken Pasties

Savoury pastry filled with chicken, mixed vegetables, fresh herbs and sprinkled with sesame seeds.

Mixed Cocktail Burgers

Mini cocktail burgers with a variety of: beef mince patty, cheese & relish; Thai style chicken with pineapple & chilli sauce; and Vegetarian, with a rice and basil pesto patty and parmesan cheese.

Beef Kebab

Skewers of prime beef sirloin in an Asian marinade, flash grilled served with a satay sauce

Lamb Kebab (G/F, D/F)

Skewers of succulent, tender lamb loin with anchovie, flash grilled.

Vegetarian Pasties (V)

Buttery savoury pastry filled with Indian spiced kumara, pumpkin, potatoes and capsicum.

\$4.50 per person + GST

Cheesy Mini Hot Dogs

A mini American hot dog roll with a smoked cheese kransky served topped with cheese, mustard relish and tomato sauce.

Bacon & Egg Muffin Spit

A toasted English muffin split filled with manuka smoked bacon and scrambled egg.

Caramelised Onion & Feta Tarts (V)

Caramelised onion, feta, oven dried tomato, fresh herbs & egg in a savoury pastry case

Lamb Kofta (G/F)

Traditional Turkish lamb kofta, prime New Zealand lamb with middle eastern spices on a skewer served with a natural yoghurt

\$4.95 per person + GST

Filo Triangles (V)

Triangles of crisp flaky filo pastry filled with spinach, mushroom and feta cheese

Dietary: V= Vegetarian, Ve= Vegan, G/F= Gluten Free D/F = Dairy free