

# Bakery

\$3.80 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.*

\$4.20 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

\$5.20 per person + GST

## Blueberry Hotcakes (V)

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

\$7.30 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.*

\$65.00 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

\$3.80 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*

\$4.20 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*

\$5.80 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

\$3.80 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.

\$4.20 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

\$4.60 per person + GST

## Gourmet Sausage Rolls

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

## Beef Kebab

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

## Chicken Kebab (G/F, D/F)

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

## Lamb Kebab (G/F, D/F)

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

## Chicken Pasties

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

## Vegetarian Pasties (V)

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

## 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.*

\$4.70 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*

\$5.40 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