

Bakery

\$4.80 item + 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

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.

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

Banoffee Tart (V)

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

Chocolate Fudge Brownie (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 (V)

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

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

Lemon Curd Tart (V)

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

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

Bakery

\$5.90 per item + GST

Blueberry Hotcakes (V)

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

Macarons (V)

Sweet french almond meringue sandwiches in a variety of flavours and colours.

\$7.90 per item + GST

Gourmet Cupcakes (V)

Our gourmet cupcakes come in 3 flavours, orange & almond, carrot and chocolate mud.

\$8.30 per item + GST

Berry Parfait (V)

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

Tropical Fruit Parfait (V)

Peach, mango & passionfruit compote, freshly toasted muesli, natural yoghurt, topped with golden threads of toasted coconut.

\$93.50 per cake + 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

Glazed Cherry Tart (V)

Short butter crust pastry with glazed cherries

Black Forest Gateaux (V)

Layered chocolate cake filled with whipped cream and cherries

Rich Chocolate Truffle Gateau (V)

A rich triple layered chocolate butter cake sandwiched with rich rum flavoured truffle cream.

Lemon Madeira Cake (V)

A lemon madeira cake with a tangy citrus icing.

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

Orange infused almond cake served with a creamy Greek yoghurt

Banana Cake Whole (V)

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

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Cold Finger Food

\$5.20 per item + GST

Asparagus Roll (V)

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

Avocado Pinwheel (V)

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

Pumpkin Pinwheel (V)

Pumpkin/kumara rolled in wholemeal bread, sun-dried tomato, aioli, and cracked pepper.

Filled Bagel

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

Filled Croissants

Freshly baked croissants 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

Smoked Chicken Roll Over

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

Sushi

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

Club Sandwiches

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

Chicken Pinwheels

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

Pistolet Rolls

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

Salmon Rolls

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

Gourmet Rolls

Freshly baked gourmet rolls 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

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

Wraps

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

\$5.70 per item + GST

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

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

\$6.70 per item + GST

Salmon Bagels

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

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Hot Finger Food

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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.

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

Lamb Samosa

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

Wontons Pork (D/F)

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

Beef Nuggets (G/F, D/F)

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

Bacon, Egg & Cheese Savouries

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

Vol au vents

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

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

Spring Rolls (V, Ve)

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

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

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

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

Hot Finger Food

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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

Savoury Croissants

Mini croissants with a selection of fillings of bacon & scrambled egg, ham and cheese or tomato and cheese

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.

\$5.70 per item+ 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.

Lamb Kofta (G/F)

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

Caramelised Onion & Feta Tarts (V)

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

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.

Lamb Kebab (G/F, D/F)

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

\$6.20 per item+ GST

Bacon & Egg Muffin Spit

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

\$7.20 per item + GST

Frittata - Bacon, Spinach, Kumara

Egg, bacon, spinach, grated cheese, red onion and roasted kumara

Frittata - Roast Vegetable (V,GF)

Egg, roasted kumara, pumpkin, potato, spinach and grated cheese

Filo Triangles (V)

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

\$8.00 per item + GST

Sweet Corn Fritter & Bacon Stack

Skewers of sweet corn fritters with bacon . Served with sweet chilli sauce

Pork Bao Bun

Steamed Buns, roasted pork belly, pickled vegetables, fresh coriander and hoisen sauce.

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