

menus.

BREAKFAST + BOARDROOM //

Perfect for a corporate function, product launch or the day after a dream wedding...

Our breakfast & boardroom menus consist of ~

- Cold selections
- Hot selections
- Sandwiches
- Break boxes
- Juices & Platters



HOT & COLD BREAKFASTS //

COLD SELECTIONS

Vanilla yoghurt cup, seasonal berries, caramelised corn flakes

Seasonal fruit salad cups, nut free granola, lime yoghurt

Smoked salmon breakfast pumpernickel, dill, caper berry and cream cheese

Mango coconut chai cups with white peach, Logan berry and lime

Whipped ricotta and torn fig tart

Selected pastries and breakfast breads

HOT SELECTIONS

Mini crumpets with lavender honey

Blueberry blinis, maple Chantilly

Haloumi and sweet potato rosti, lime avocado salsa

Scrambled egg brioche slider of salmon or ham, chopped chives

Mix of pork & fennel sausage + spinach & feta sausage rolls + roast vegetable tartlets

Spanish omelette

SANDWICHES & BREAK BOXES //

SANDWICHES

~ served finger style or pinwheel

Cucumber

Cucumber and Tweed Valley labneh

Shredded chicken, walnut, mint & aioli

Bangalow leg ham, vintage cheddar & pickles

Corned silverside, pickles, sauerkraut & Russian dressing

Roast beef, shredded radicchio, caramelised onion & horseradish

Hot smoked salmon, dill cream cheese and capers

Tuna, watercress, apple & radish with lemon kewpie

BREAK BOXES

Our break boxes are made up of all local produce, hand selected and delivered ready to enjoy between sessions.

- Selection of finger sandwiches
- Fresh seasonal fruit
- Bakery selection
- Bottled pressed juices

PLATTERS & JUICES //

BRUSCHETTA PLATTER

Rye & sourdough bruschetta served with
Roasted peppers/ salsa verde/ labneh/ zaatar/ white anchovies/ char grill eggplant
/tapenade/ tomato salsa

BREADS DIPS, CRUDITE & PICKLES PLATTER

Selection of middle eastern dips served with
Sourdough/ flat bread/ baby carrots/ radishes/ turnips/ peppers/ cucumbers/ tahini lemon
mayo/ pickles

SALMON & PUMPERNICKEL PLATTER

Thinly sliced HUON Valley smoked salmon accompanied by
Pumpernickel/ chives/ caper berries/ parsley and eschallot/ radishes/ cream cheese/ sauerkraut

JUICE BAR

Cold pressed carrot, orange, ginger, turmeric
Cold pressed celery, cucumber, kale, lemon
Cold pressed watermelon, pomegranate, strawberry

SMOOTHIE BAR

Banana, almond milk, date & nutmeg
Daily greens of kale, spinach, banana, avocado, cucumber, lime & mint
Blueberry, cashews, coconut water, cocoa butter, maple
Cashew milk, strawberries, coconut cream, agave, vanilla, plant protein



ADDITIONAL INFO + PRICING //

1 breakfast (hot or cold)	\$24 per person
2 breakfast (hot or cold)	\$42 per person
2 types sandwiches	\$26 per person
3 types sandwiches	\$32 per person
Break Boxes	\$48 per person
Platters	\$48 per person
Pressed juices	\$9 each
Smoothies	\$12 each

\$250 Minimum order applies + delivery fee

Orders need to be placed with 3 business days notice

Deliveries not available Sunday

some items may be subject to market availability

CONTACT US