LUNCH

LUNCH PLATTER

Assorted wraps, club sandwiches, and sweet slices INCL. V

PROTEIN

Madras chicken roti, cabbage duo, mango yoghurt, coriander, tomato relish, seeds

BBQ pulled pork bao bun, pickled salad, coriander, mayonnaise ^D

Egg, bacon, tomato, cheddar quiche

Hoisin chicken wrap, cucumber, mesculin, coriander, kewpie mayonnaise $^{\rm D,\;GO}$

Herbed potatoes rosti, smoked chicken, brie

Prawn sesame toast, sweet and sour

Char siu chicken pita, iceberg, pickles, tomato, red onion, coriander sweet chilli

PLANT-BASED

Cherry tomato skewer, marinated tofu, cucumber, balsamic gel $^{\rm VG,\ G}$

Grilled seasonal vegetable skewers, roast garlic purée VG, G

Tumeric roasted cauliflower roti, pickled cabbage, curry leaves, sriracha, lime egg free mayo ^{VG}

Falafel wrap, egg-free mayo, iceberg lettuce, pickled cucumber, tomato salsa, coriander ^{VG, GO}

Feta, tomato, kale, pumpkin, pesto quiche v

Smoked paprika roasted vegetable, rocket, beetroot cashew sub $^{\rm VG,\ GO}$

Cajun-spiced roasted eggplant capsicum and courgette pita, black bean tomato rice, pumpkin hummus ^{vg}

MINIMUM ORDER OF 10 GUESTS

2 × Items ^{PP} + Tea & Coffee

CHEF RECOMMENDS

2 × Savoury 1 × Salad 1 × Sweet Tea, Coffee, Juice, Water

BEVERAGES

Tea, Coffee, Water

Tea, Coffee, Juice, Water

All Day Tea, Coffee, Water

RADES	SET UP WITH LABELS	SERVICED	TABLES	LINEN	PLATES	CUTLERY
UPGI	+ PRICE VARIES	+ PRICE VARIES	+ PER TABLE	+ PER TABLE	+ EACH	+ EACH

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

AVAILABLE ON REQUEST: GO = Made without Gluten Option DO = Made without Dairy Option VGO = Vegan Option

PLEASE NOTE: Our meals are prepared in a kitchen that also handles Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites, and Lupin, and may contain traces of allergen residues.



TUMERIC ROASTED CAULIFLOWER ROTI, PICKLED CABBAGE, CURRY LEAVES, SRIRACHA, LIME EGG FREE MAYO $^{\rm vg}$



HOISIN CHICKEN WRAP, CUCUMBER CUCUMBER, MESCULIN, CORIANDER, KEWPIE MAYONNAISE ^{D, GO}



PRAWN SESAME TOAST, SWEET AND SOUR





BBQ PULLED PORK BAO BUN, PICKLED SALAD, CORIANDER, MAYONNAISE D



FETA, TOMATO, KALE, PUMPKIN, PESTO QUICHE $^{\rm v}$



SMOKED PAPRIKA ROASTED VEGETABLE, ROCKET, BEETROOT CASHEW, SUB VG, GO



TOMATO, RED ONION, CORIANDER SWEET CHILLI

LUNCH

PIDE SANDWICHES

Mini sandwich Full sandwich

Red pepper jam chicken, smoked mozzarella, pickled onion, chipotle mayonnaise GO, DO

Fennel roasted kumara, pickled beetroot, lemon hummus, mesculin, egg-free mayonnaise ^{D, VG}

Honey leg ham, chow chow slaw, carrot, red onion, lettuce, spiced mayonnaise GO, DO

Roast beef, onion jam, swiss cheese, tomato, mesculin, dijon mustard mayonnaise ^{G, D}

Char siu tofu, cabbage duo, iceberg, pink ginger, mung beans, egg-free mayonnaise $^{\rm VG,\,GO}$

ADDITIONS

Make it a packed lunch

Chef's selection of sweet treats GO, VGO

Chef's selection of cookies ^v

Seasonal whole fruit G, VG

Bottled water

Bottled orange juice

MINIMUM ORDER OF 10 GUESTS

2 × Items PP + Tea & Coffee

OR 3 x Items PP

PACKED LUNCH RECOMMENDATION

1 × Full Pide Sandwich

1 × Sweet Slice

1 × Piece of Fruit

V = Vegetarian $\ \mbox{G}$ = Made without Gluten $\ \mbox{D}$ = Made without Dairy $\ \mbox{VG}$ = Vegan

AVAILABLE ON REQUEST: GO = Made without Gluten Option DO = Made without Dairy Option VGO = Vegan Option PLEASE NOTE: Our meals are prepared in a kitchen that also handles Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites, and Lupin, and may contain traces of allergen residues.



RED PEPPER JAM CHICKEN, SMOKED MOZZARELLA, PICKLED ONION, CHIPOTLE MAYONNAISE ^{GO, D}



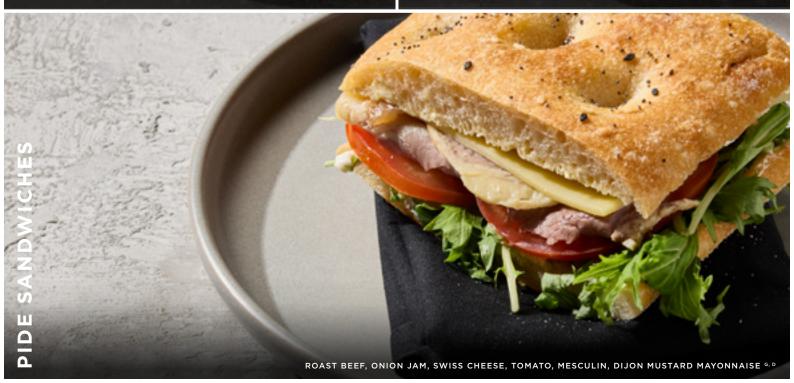
FENNEL ROASTED KUMARA, PICKLED BEETROOT, LEMON HUMMUS, MESCULIN, EGG-FREE MAYONNAISE $^{\rm D,\, VG}$



HONEY LEG HAM, CHOW CHOW SLAW, CARROT, RED ONION, LETTUCE, SPICED MAYONNAISE $^{\rm GO.}$



CHAR SIU TOFU, CABBAGE DUO, ICEBERG, PINK GINGER, MUNG BEANS, EGG-FREE MAYONNAISE $^{\rm vG,\ GO}$



LUNCH

SALADS

Add chicken ⁵⁰ª Add salmon ⁵⁰g

Turmeric rice salad, red capsicum, Spanish onion, black beans, coriander, ginger lime dressing $^{\rm G,\,VG}$

Pickled cabbage, carrots, vermicelli noodles, sesame oil, shallots, seeds, pink ginger, miso dressing ^{G, VG}

Agria potato, sun dried tomato, olives, capers, baby spinach, egg mayonnaise $^{\rm G,\ D,\ V}$

Beetroot, carrots, sultana, cranberries, to asted sunflower and pumpkin seeds, mint, cider maple vinaig rette $^{\rm G,\,VG}$

Cauliflower rice, pickled daikon, edamame, baby spinach, tomato, ranch dressing $^{\rm G,\,VG}$

Fennel roasted kumara, buckwheat, baby peas, tomato, mesculin, Italian dressing $^{\rm G,\,VG}$

MINIMUM ORDER OF 10 GUESTS

2 × Items ^{PP} + Tea & Coffee OR 3 x Items ^{PP}

CHEF RECOMMENDS

2 × Savoury 1 × Salad 1 × Sweet Juice or Tea & Coffee

BEVERAGES

Tea, Coffee, Water

Tea, Coffee, Juice, Water

All Day Tea, Coffee, Water

RADES	SET UP WITH LABELS	SERVICED	TABLES	LINEN	PLATES	CUTLERY
UPG	+ PRICE VARIES	+ PRICE VARIES	+ PER TABLE	+ PER TABLE	+ EACH	+ EACH

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

AVAILABLE ON REQUEST: GO = Made without Gluten Option DO = Made without Dairy Option VGO = Vegan Option

PLEASE NOTE: Our meals are prepared in a kitchen that also handles Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites, and Lupin, and may contain traces of allergen residues.



TUMERIC RICE SALAD, RED CAPSICUM, SPANISH ONION, BLACK BEANS, CORIANDER, GINGER LIME DRESSING $^{\rm e,ve}$



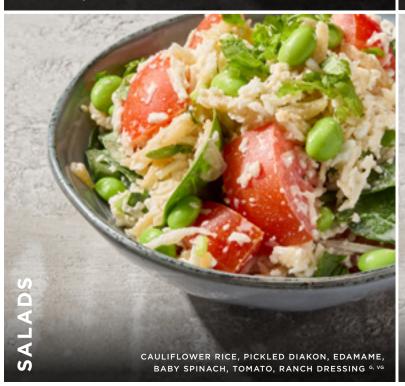
PICKLED CABBAGE, CARROTS, VERMICELLI NOODLES, SESAME OIL, SHALLOTS, SEEDS, PINK GINGER, MISO DRESSING $^{\rm e,ve}$



AGRIA POTATO, SUN DRIED TOMATO, OLIVES, CAPERS, BABY SPINACH, EGG MAYONNAISE ^{G. D. V}



BEETROOT, CARROTS, SULTANA, CRANBERRIES, TOASTED SUNFLOWER PUMKIN SEEDS, MINT, CIDER MAPLE VINAIGRETTE $^{\rm 6,\, VG}$





FENNEL ROASTED KUMARA, BUCKWHEAT, BABY PEAS, TOMATO, MESCULIN, ITALIAN DRESSING ^{G, VG}