



CATERING MENU

BREAKFAST SELECTION

BREAKFAST CUPS (SMALL)

+Upgrade to Medium cup for \$1

\$5
EACH

FRUIT CUPS (VG, DF & GF)

Cubed seasonal fruit

CHIA PUDDING (VG, DF & GF)

Flavoured chia seeds with fresh seasonal fruit

BIRCHER MUESLI (V)

Oats infused with apple juice, berries yogurt

YOGURT CUP (V)

With fresh fruit, granola & berry compote

CROISSANTS

\$10
EACH

HAM & CHEESE

HAM, CHEESE & TOMATO

CHEESE & TOMATO

+ Add Pesto \$2

CHEESE & TOMATO

+ Add Smashed Avocado \$3

SOURDOUGH TOASTIES

\$10
EACH

HAM & CHEESE

HAM, CHEESE & TOMATO

CHEESE & TOMATO

+ Add Pesto \$2

CHEESE & TOMATO

+ Add Smashed Avocado \$3



BREAKFAST ROLLS

OG

Double Bacon, Fried Egg & Sauce of your choice

\$10

CLASSIC

Double Bacon, Fried Egg, Cheese & Sauce of your choice

\$12

F93

Double Bacon, Double Hash Browns, Fried Egg, Cheese & Sauce of your choice

\$17

SAVOURY MUFFINS (COCKTAIL SIZE)

+Upgrade to full size \$2 each

\$5
EACH

LORAINE

Egg, Ham, Cheese & Tomato

WOGGY

Proscuttio, Sun-dried Tomato & Pesto

VEGGIE

Spinach, Caramelised Onion & Cheese

PUMPKIN

Pumpkin, Roasted Capsicum & Feta

Minimum Order Required - 6 each of one flavour

PLATTERS (6-12 PEOPLE)

SWEET

Mixed selection of pastries, cookies, muffins, sweet breads

\$65

HOT BREAKFAST

Mixed selection of toasties, OG rolls, croissants

\$90

SWEETS (COCKTAIL SIZE)

+Upgrade to large \$2

MUFFINS

Chocolate, Blueberry, Orange & Poppyseed, White Choc & Raspberry, Carrot

DONUTS

Cinnamon, Sprinkle or Chocolate

LOBSTER TAILS

CUPCAKES - MIXED SELECTION

ZEPPOLE ITALIAN DONUTS (LARGE ONLY)

PORTUGUESE TARTS (LARGE ONLY)

BLISS BALLS - MIXED FLAVOURS (LARGE ONLY)

Minimum Order Required - 6 each of one flavour



\$5
EACH

\$4
EACH
\$4
EACH

BREAKFAST PACKAGES

PACKAGE 1 \$15 PER PERSON

SAVOURY MUFFIN
(Cocktail Size)

FRUIT CUP
(Cocktail Size)

PORTUGUESE TART

PACKAGE 2 \$25 PER PERSON

CROISSANT - OR -
CLASSIC ROLL
(Please Choose one)

COCKTAIL QUICHE

FRUIT CUP

SWEET MUFFIN
(Cocktail Size)

PACKAGE 3 \$35 PER PERSON

CROISSANT - OR -
CLASSIC ROLL
(Please Choose one)

COCKTAIL QUICHE
(2 / Person)

BIRCHER MUESLI
(Cocktail Size)

FRUIT CUP
(Cocktail Size)

BLISS BALLS - OR -
PORTUGUESE TART
(Please Choose one)



CATERING MENU

LUNCH SELECTION

HOME MADE PANINI

Select your preferred bread: Olive Oil Focaccia, Crunchy Panino or Wrap

BASIC RANGE

\$13
EACH

NUMBER 1

Smashed Avo, Smoked Chicken & Homemade Aioli

NUMBER 2

Seeded Mustard, Fresh Tomato, Provolone Cheese & Champagne Ham

NUMBER 3

Double Bacon, Fresh Tomato, Lettuce, Provolone Cheese & Bbq Sauce

NUMBER 4

Smashed Avocado, Lettuce, Cucumber, Carrot, Pickled Onion & Fresh Tomato

ITALIAN RANGE

\$15
EACH

NUMBER 5

Sopressa, Stracciatella, Roasted Capsicum, Chilli Honey

NUMBER 6

Mortadella Piccante, Stracciatella, Spilt Sicilian Olives, Lettuce, Chilli Oil

Number 7

Prosciutto, Stracciatella, Rocket, Sun-dried Tomato, Truffle Mayo

GOURMET RANGE

\$17
EACH

NUMBER 8

Smoked Turkey, Smashed Avo, Cranberry, Baby Spinach, Cucumber

NUMBER 9

Grilled Halloumi, Pesto, Sun-Dried Tomato, Baby Spinach

NUMBER 10

Smoked Chicken, Bacon, Parmesan, Baby Spinach, Homemade Aioli

NUMBER 11

Champagne Ham, Provolone Cheese, Lettuce, Sun-Dried Tomato, Pesto

NUMBER 12

Champagne Ham, Salami Slices, Provolone Cheese, Lettuce, Capsicum

ASSORTED SALADS

MEDIUM SIZE (SERVES 6 - 8 PEOPLE)

\$150

LARGE SIZE (SERVES 10 - 12 PEOPLE)

\$225

SUSHI BOWL

Lettuce, Brown Rice, Pickled Onion, Edamame Beans, Seeded Avocado, Smoked Salmon, Miso Dressing with Fried Shallots & Coriander

VIET BOWL

Lettuce, Rice Noodles, Pickled Onion, Pickled Carrot, Sliced Cucumber, Crispy Glazed Pork Belly with Fried Shallots & Coriander

SUMMER VIBE

Lettuce, Chipotle Mayo, Fresh Corn, Black Beans, Pickled Salsa, Seeded Avocado, Grilled Halloumi, Moroccan Chicken with Fresh Lime

CAESAR SALAD

Fresh lettuce, Double Bacon, Smoked Chicken, Fried Egg, Parmesan Mayo & Shaved Parmesan

GREEK SALAD

Seasoned Lamb, Grilled Halloumi, Pickled Salsa, Sliced Cucumber, Tzatziki Dressing with Fresh lemon & Parsley

BUDDA JAP

Vermicelli Noodles, Baby Spinach dressed in Miso Ginger with Fresh Cucumber, Pickled Carrot, Edamame Beans, Fresh Avocado, Sautéed Mushrooms & Pickled Cabbage

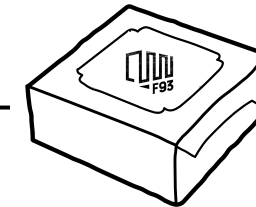
**Individual (32oz Bowls) also available
Boxes (Choose One type of salad)**



FINGER FOOD

Please enquire for our cocktail menu with outlining options of our gourmet selections.

SHARED BOXES



ANTIPASTO PLATTERS

Italian Cold Cut Meats, Italian Cheese, Olives, Stuffed Peppers, Arancini, Croquettes, Bread

FRUIT PLATTERS

Mixed Seasonal Fruits

SEAFOOD PLATTERS

Fresh Oyster & Kilpatrick, Pickled Octopus, Jumbo Prawns & Calamari

CHEESE PLATTERS

Mixed Gourmet Cheeses, Crackers, Nuts, Dried & Fresh Fruit

DIPS PLATTERS

3 Selected Dips and Crackers

L	M	S
135	95	60
90	65	45
225	165	110
175	115	80
85	60	45

LUNCH PACKAGES

PACKAGE 1 \$19 PER PERSON

**1/2 PIECE OF
PANINO SELECTION**
(Basic Filling)
**+ upgrade to a
full panino for \$6**

HOT PASTRY
(Mix Sausage Roll, Pies
& Pastry - 1 / Person)

FRUIT CUP
(Cocktail Size)

PORTUGUESE TART

PACKAGE 2 \$27.5 PER PERSON

1 PANINO
(Basic Filling)

ANTIPASTO SKEWER

HOT PASTRY
(Mix Sausage Roll, Pies
& Pastry - 1 / Person)

FRUIT CUP
(Cocktail Size)

PACKAGE 3 \$35 PER PERSON

1 PANINO
(Basic Filling - 1 / Person)

HOT PASTRY
(Mix Sausage Roll, Pies
& Pastry - 1 / Person)

**BOCCONCINI &
TOMATO SKEWER**

ARANCINI
(Truffle & Mushroom)

FRUIT CUP
(Cocktail Size)

CONTINENTAL CAKES
(Cocktail size)

This is just a small sample of what we offer. We're happy to work with you to accommodate your menu or catering requirement, please contact Francesco to discuss further.