

# Office catering

As at 12 December 2024. Menus subject to change.

All prices exclude GST and delivery

(gf) Gluten Free | (v) Vegetarian | (vg) Vegan | (df) Dairy Free | (n) Contains Nuts

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## Daily - Baking

- Cheese scone with butter on the side (v) - \$5.00
- Gluten free cheese scone with butter on the side (gf, v) - \$5.75
- Apple, sultana and cinnamon scones with butter on the side (v) - \$5.25
- Bacon, spring onion and cheese muffin, with herbed butter (gf) - \$5.50
- Lamington muffin with raspberry bits, chocolate glaze, and whipped coconut cream with a sprinkle of raspberry powder (gf, df, v) - \$5.50
- Banana and choc chip muffin with oatly crunch top (vg) - \$5.50
- Salted pistachio and dark chocolate cookie (gf, v, n) - \$4.50
- Cranberry and white chocolate crunch cookie (gf, v) - \$4.50
- Maple, pecan and walnut muffin (gf, vg, n) - \$5.50
- Friand of the day (v, gf, n) - \$4.50
- Mini danish pastries (v, n) - \$4.50
- Ginger crunch topped with pistachios and cranberries (gf, vg, n) - \$4.50
- Chocolate and raspberry brownie (v, gf) - \$4.50
- Keto friendly peanut bar (vg, gf, n) - \$5.50
- Raw vegan and refined sugar free slice of the day (gf, vg, n) - \$5.50
- Apricot and salted caramel shortcake (vg, gf) - \$4.50
- Granola, Greek yoghurt, fresh fruit (gf, v, n) - \$6.50

## Daily - Fruit

- Fresh fruit platter - \$5.00
- Fresh Fruit - served in individual serve pottles - \$5.50

## Daily - Savoury

- Beef, cheddar and caramelised onion sausage roll with plum sauce (two per serve) - \$5.00
- Vegetarian sausage roll (v) (2 per serve) - \$5.50
- Classic Kiwi bacon and egg pie - \$5.50
- Buttered leek, pea and feta frittata (gf, v) - \$5.00
- Purple kumara and spiced lentil fritter served with a lime and cucumber coconut raita (gf, vg) - \$5.00
- Marinated chicken skewers with satay sauce (df, gf, n) - \$6.00
- Pumpkin, spinach, feta and roasted cashew fritters with minted yoghurt dip (gf, v, n) (two per serve) - \$5.50
- Chicken, leek, bacon and grainy mustard pie - \$5.50
- Dukkah crusted lamb koftas with a tahini and capsicum sauce (gf, df, n) - \$6.50
- Spanish tortilla with chorizo, potato and onion with a red pepper sauce (gf, df, n) - \$6.00
- Croissant filled with sundried tomato pesto, spinach and feta (v, n) - \$7.00

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- Croissant filled with ham, brie and hot honey - \$7.00

## Daily - Sushi

- Sushi selection - ginger, wasabi and GF soya sauce (two per portion) - \$5.00

## Daily - Sandwich

- Club sandwich: Egg mayo, sprouts and cucumber (v, df) (two triangles per serve) - \$4.50
- Club sandwich: Ham, cheese and pickled onion with Branston pickle (two triangles per serve) - \$4.50
- Club sandwich: Hot smoked salmon and cream cheese, cucumber and sprouts (two triangles per serve) - \$4.50
- Corn bread crostini topped with chargrilled eggplant, buffalo curd and oven dried tomatoes (gf, v) - \$5.50
- Wrap : Jerk spiced chicken and caramelised pineapple slaw with a lime mayo (df) (two halves per portion) - \$6.50
- Wrap : Falafel, sumac onion and white bean skordalia (vg) (two halves per portion) - \$6.50
- Char grilled chopped chicken salad in a sesame brioche bun - \$5.50
- House made corn beef, mustard, pickled red onion and whipped brie on fresh 'Dough' rye bread - \$5.50
- Roast mushroom, sundried tomato, spinach and grilled halloumi on focaccia (v) - \$5.50

## Daily - Salad - Shared

- Spring orzo, pea, spinach and mint salad with roast tomatoes and feta (v) >> sharing bowls - \$6.00
- Charred corn and brown rice salad with cherry tomatoes, cucumber, red onion and radish with a blueberry vinaigrette and spiced sunflower seeds (vg, gf) >> sharing bowls - \$6.00
- Chargrilled asparagus and broccoli salad with toasted almonds, orange and pomegranate with coconut yoghurt (vg, gf, n) >> sharing bowls - \$6.00

## Daily - Salad - Individual Servings

- Chargrilled asparagus and broccoli salad with toasted almonds, orange and pomegranate with coconut yoghurt (vg, gf, n) >> served individually - \$6.50
- Spring orzo, pea, spinach and mint salad with roast tomatoes and feta (v) >> served individually - \$6.50
- Charred corn and brown rice salad with cherry tomatoes, cucumber, red onion and radish with a blueberry vinaigrette and spiced sunflower seeds (vg, gf) >> served individually - \$6.50

## Daily - Bowl / Lunch boxes

- Lunch box >> includes chef's choice bread roll or wrap, a salad and a sweet - \$15.00
- Keto Bowl: Chefs fresh daily creation - \$25.00
- Vegan Bowl: Chefs fresh daily creation - \$25.00

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## Daily - Beverages

- Charlie's Orange Juice - 2 Litre - \$15.00
- Mela Apple Juice - 2 Litre - \$17.00
- Phoenix Orange Mango Apple Organic - 275ml - \$5.00
- Tea, ACME & CO filter coffee, milk, sugar - \$4.50