CATERING MENUS

Breakfast

Continental Breakfast (minimum 10 people) \$18 pp
Fruit Platter
Muesli, Brioche, Ham & Cheese Croissants, Bacon & Egg Rolls (served assorted unless individual pre-orders received in advance)
Orange Juice and Apple Juice
■ Hot beverage
Cooked Breakfast (minimum 10 people) \$20 pp
 Traditional Breakfast - fried or scrambled eggs, bacon, spinach, mushroom, with sourdough toast Vegan option available (e.g. smashed avocado)
Orange Juice and Apple Juice
■ Hot Beverage
■ Plus optional Fruit Platter\$5 pp
Note: Other cooked breakfast options may also be available at additional cost, on request.
Morning / Afternoon Tea (minimum 6 people)
■ Fruit Platter\$7 pp
 Delicious seasonal fresh fruits
Sweet Platter \$8 pp
 Assorted selection of pastries, biscuits, muffins, slices.
Savoury platter \$9 pp
Mini Savoury DanishMini Quiches
 House made dips, veggie sticks and pita bread
Orange Juice and Apple Juice included with all platters.
■ Choice of any two platters\$14 pp



CATERING MENUS

Lunch

Sandwich and Wrap platters (minimum 6 people)	\$12 pp
■ Choice of 3 options. Various flavours available including:	
 Pulled pork 	
 Ham, Cheese & Tomato 	
Pesto Chicken	
 Garden Salad 	
 Marinated Vegetables 	
Quiche & Frittata Platter	\$12 pp
Quiche Lorraine	
Spinach & Tomato Quiche	
Vegetable Fritatta	
Hot Bites Platters	
Cocktail Samosas (approx. 20-25 pieces)	\$20/platter
■ Cocktail Spring Rolls (approx. 20-25 pieces)	\$20/platter
■ Cocktail Sausage Rolls (approx. 20 pieces)	\$30/platter
■ Dumplings (approx. 20-25 pieces)	\$30/platter
■ Arancini – Assorted Flavours (approx. 15 pieces)	\$30/platter
Salads (serves 6)	\$30
Pumpkin Chickpea and Baby Spinach Salad	
■ Brown Rice Tabouli	
Lentil and Tomato Salad	
Couscous with Roast Vegetables	
■ Thai Satay Slaw	
■ Greek Salad	
■ Garden Salad	
Antipasto Platters (serves 5-6)	\$35
Selection of cured meats	
■ House-made Dips with pita bread	
Marinated vegetables	
Australian Cheese Plate (serves 6-8)	\$35/nlatter
Selection of cheeses and crackers, dried fruit and accompa	animents



SET MENU

2 Course Menu

1 x Entrée, 1 x Main \$37 1 x Main, 1 x Dessert \$37 Each additional choice \$3 per course

3 Course Menu

1 x Entrée, 1 x Main, 1 x Dessert \$47 Each additional choice \$3 per course

Service will be by alternate drop, unless a pre-order of all choices is received 1 week in advance of booking.

The Set Menu requires a minimum of 10 people.

Entree:

- Antipasto and Cured Meats shared entrée
- Cured Salmon with chargrilled vegetables and a citrus dressing
- Moroccan Lamb Stuffed Pepper
- Haloumi and Roast pumpkin salad (vegetarian option, GF)

Main Course:

- Rolled Pork Loin with wilted greens and candied root vegetables
- Herb butter Roast Chicken Maryland with grilled salad
- Eggplant Moussaka (vegetarian option, GF)

Dessert:

- Vanilla Panna Cotta with poached summer berries (GF)
- Trio of Sorbet (VGN, GF)

Christmas Pudding with Brandy sauce or Ice cream



OUR SPACES

The Board Room

- Private meeting room
- Seats up to 12
- TV/AV (HDMI)
- Free Wi-Fi
- Print and Copy facilities, whiteboard, flipchart

Room Hire ONLY

The Boardroom: \$25 / hour \$75 / half day \$135 / day

Minimum Catering Spend (to waive room hire)

The Boardroom: \$50 / hour \$150 / half day \$275 / day

Available for hire day and night 7 Days, subject to availability

The Atrium -

- Lovely separate back area of the café with beautiful natural light
- Multi-function space: Theatre style, Boardroom, U-Shape, Set menu, Cocktail.
- TV/AV (HDMI)
- Free Wi-Fi
- Print and Copy facilities, whiteboard, flipchart

Room Hire ONLY

The Atrium:: \$60 / hour \$200 / half day \$350 / day

Minimum Catering Spend (to waive room hire)

The Atrium:: \$120 / hour \$400 / half day \$700 / day

Available for hire day and night 7 Days, subject to availability

