

The Lunchroom Catering Menu

EARLIER \$3.5

fruit salad with coconut yoghurt and cocoa nibs (gf, v)

banana blueberry spelt muffins (lg, v)

cheese and balsamic onion scones (lg, v)

medjool date scones (lg, v)

assorted danish pastries (v)

banana pikelets with mascarpone and house jam (lg, v)

grain free granola pots with yoghurt and blueberries (gf, v)

chia pudding with stone fruit and almonds (gf, v)

black rice with mango and toasted coconut (gf, v)

brioche rolls with house cured salmon and caper cream cheese

salash chorizo sausage rolls (hot)

courgette fritters with tomato relish and crème fraiche (lg, v, hot)

vegetarian frittata with kumara and mushroom (gf, v)

free range ham and cheese mini quiche (hot)

pumpkin, feta and balsamic onion mini quiche (v)

bruschetta with pumpkin dip, sprouts, seeds, parsley and feta (v)

LATER - \$4.5

braised wagyu pies with mozzarella and duck fat potato top (hot)

organic grilled vege and sprouted chickpea salad with feta (gf, v)

organic chicken liver pate on authentic baguette

midnight baker bruschetta with avocado, tomato and feta (gf, v)

organic chicken ceasar wraps

croque monsieur (hot)

organic braised lamb flatbread with labneh and sumac dukkah (hot)

rice paper rolls with crispy vege, peanuts and nam jim (gf, v)

salted chocolate caramel slice (v)

roasted pear and frangapane tart (v)