

Sandwich Platters

Baguette Platter \$14pp

An assortment of freshly baked baguettes with quality gourmet fillings

Sandwiches, Wraps and Baguettes Platter \$14pp

An assortment of fresh and handmade sandwiches, fresh baked baguettes and wraps with quality fillings.

Wraps Platter \$14pp

A premium selection of all your favourite wrap fillings.

Sandwiches Platter \$14pp

An assortment of fresh and handmade sandwiches with quality gourmet fillings.

A minimum order of \$150 on weekdays and \$350 on weekends applies. All platters include 20% vegetarian fillings. Gluten free options can be ordered separately.

Salad Platters

All salad platters serve approximately 8 people.

Smoked Salmon Green Goddess (GF) \$120

Smoked salmon, mixed lettuce, sunflower seeds, cucumber, edamame beans, avocado and crispy shallots finished with a green goddess dressing.

Asian Greens (Vegan, GF) \$100

Avocado, edamame beans, peas and fresh mixed lettuce tossed in a ginger, coriander and lime dressing, finished with toasted sesame seeds and fresh coriander.

Tofu & Sweet Potato (V) \$110

Roasted sweet potato, marinated tofu, edamame beans, brown rice, cucumber, pickled ginger, coriander and shredded cabbage, topped with a creamy roasted sesame dressing.

Chicken Vietnamese (GF) \$110

Shredded poached chicken, cucumber, shredded carrot, vermicelli noodles, shredded cabbage, coriander, mint and crispy shallots, topped with a Japanese-style dressing.

Tuna Avocado \$110

Tuna, avocado, cucumber, lemon, cherry tomatoes, cous cous, boiled egg, sweetcorn and mixed lettuce, finished with a balsamic vinaigrette dressing.

Falafel & Beetroot Tahini (V) \$110

Falafel, mixed lettuce, shredded beetroot, cucumber, mint, radish and red onion, topped with beetroot tahini dip and a beetroot and blood orange dressing.

Mediterranean Chicken (GF) \$110

Poached lemon and herb chicken, spinach, kalamata olives, creamy feta cheese, cherry tomatoes, cucumber, red onion and oregano, topped with a light Italian dressing.

Pumpkin & Cous Cous (V) \$110

Cous cous with roasted pumpkin, chargrilled capsicum and zucchini, topped with creamy feta cheese, sunflower seeds and a balsamic and olive oil vinaigrette.

Chicken Caesar \$110

Shredded poached chicken, mixed lettuce, boiled egg, crispy bacon, olive oil croutons and avocado, finished with a creamy Caesar dressing.

Chicken Burrito (GF) \$120

Roasted peri peri chicken, avocado, brown rice, sweetcorn, pickled jalapenos, crispy tortillas, roast pumpkin, coriander and shredded cabbage, dressed with a spicy chipotle mayo.

A minimum order of \$150 for weekdays and \$350 for weekends applies.

(Vegan) Vegan | (V) Vegetarian | (GF) Gluten free