



Catering Menu 2016

Prices are exclusive of GST & delivery fee

Breakfast

Scones with preserves and butter	3.50
Breakfast bagel with streaky Bacon, or Spinach, Egg & Hollandaise	8.50
Home made coconut yoghurt, paleo muesli, fresh fruit	11.50
Coconut Chia Pudding with mango and passion fruit, fresh fruit and goji berries	9.50
Scrambled ham and egg brioche rolls	7.50

AFTERNOON AND MORNING TEA

Assorted cookies	2.00
Al's assorted donuts	5.50
Al's signature injected donuts	6.50
Selection of Muffins	4.00
Selection of slices	4.00
Seasonal fresh fruit platter	7.00
Lamingtons	4.00
Hot Stuff!	
Spinach and feta quiche	5.00
Paleo bacon and egg Pie	6.50
Ham and cheese quiche	5.00
Sausage Rolls	4.50
Mince and cheese pie	6.00
Lamb shank pie	8.00
Marinated sesame chicken skewers	4.00
Pulled pork sliders with apple slaw	6.00

Working Lunches

Selection of signature sandwiches on home made bagels, freshly baked bread (minimum 10)	9.00
Selection of signature sandwiches, salads, and sweet slices (minimum 10)	20.00
Add Fresh Fruit	5.00

Salads

Basmati rice, charred apricot, lemon, almond and herb salad	9.00
Roasted new potato, chorizo, and roasted capsicum salad	9.00
Hot smoked salmon, quinoa, spinach	10.00
Red cabbage, beetroot, carrot and chicken slaw	9.00
Bacon and egg new potato salad	9.00

Beverages

We have a wide selection of beverages, alcohol and non alcoholic available on request. We make all our own craft soft drinks, ginger beer, Beer, Gin, Cider & Vodka

Hire

Plates, cutlery, crockery, and other equipment can be quoted for on request for your event.

Disposable cutlery and plates are available for \$2 per person	
Set up fee if required	70.00
Wait Staff	35 ph
Senior Wait Staff	40 ph
Senior Chefs	45 ph
Assistant Chefs	40 ph