

CATERING PLATTERS

AVAILABLE FOR PICK-UP DURING NORMAL TRADING HOURS

~ unavailable when Dining-In ~

SWEET PLATTERS[^]

MINIMUM 8 PEOPLE

[^]24 HOURS NOTICE REQUIRED

SEASONAL FRUITS

V G.F.O

selection of fresh seasonal fruits

\$5 PER PERSON

CAKES

V G.F.O

pastries | cakes | muffins

\$6 PER PERSON

SAVOURY PLATTERS[^]

MINIMUM 8 PEOPLE

[^]24 HOURS NOTICE REQUIRED

CHEESE

V G.F.O

assorted cheeses | crackers | dried fruits | nuts | fruit paste |
baked breads

\$7.5 PER PERSON

ANTIPASTO

cured meats | mediterranean vegetables | marinated olives | pesto
bocconcini | garlic + herb labneh | baked breads

\$8.8 PER PERSON

V VEGETARIAN V.O. VEGETARIAN OPTION D.F. DAIRY FREE
G.F. GLUTEN FREE G.F.O. GLUTEN FREE OPTION

HAVE A CHAT TO OUR STAFF ABOUT VEGAN + DAIRY FREE OPTIONS

© HAPPY TO ACCOMMODATE ALL DIETARY REQUIREMENTS, WHERE WE CAN ©

MENUS SUBJECT TO CHANGE AT ANY TIME

15% SURCHARGE ON PUBLIC HOLIDAYS

ALLERGY STATEMENT: Nuts, seeds, gluten, eggs, soy, shellfish and dairy are used in our kitchen. Not every individual ingredient is listed. We do our best to avoid cross contamination, but we are unable to guarantee that any menu item is completely free of allergens. Please inform our Staff of any allergies when ordering.

10 July 2020