

SHARE PLATTERS

AVAILABLE FOR PICK-UP 7AM TO 2PM or DINING-IN 7AM TO 1PM

BRUNCH GRAZING SHARE PLATTERS

MINIMUM 10 PPL

\$22 PP

GRANOLA

G.F.O V

w seasonal fruit | natural yoghurt

BANANA BREAD

V

served w butter

BACON + EGGS

G.F.O

w hash browns | roast tomatoes | chorizo | mushrooms | mixed breads | hollandaise + tomato relish

LUNCH GRAZING SHARE PLATTERS

MINIMUM 10 PPL

\$25 PP

MIXED TOASTIES + GARDEN SALAD

CHICKEN TOASTIES

G.F.O

basil mayo chicken breast | cheese | bacon | mesclun | tomato relish on turkish bread | served with side garden salad

STEAK TOASTIES

G.F.O

eye fillet steak | roast tomatoes | spanish onion | mesclun | mustard aioli on turkish bread | served with side garden salad

CLASSIC FISH + CHIPS

beer battered flathead | shoestring fries | tartare sauce

ROASTED PUMPKIN PASTA

V

w garlic | chilli | cherry tomatoes | baby spinach | w creamy parmesan white wine sauce | feta

SWEET OR SAVOURY SHARE PLATTERS^A

MINIMUM 10 PPL

^A24 HOURS NOTICE REQUIRED

CAKES

V G.F.O

pastries | cakes | muffins

\$6.0 PP

CHEESE

V G.F.O

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

\$7.5 PP

DEVONSHIRE TEA

V

scones w jam + cream | with a small tea or coffee

\$12 PP

MOSELLES
CATERING

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.

13 FEB 2020

SHARE PLATTERS