



A catering company with a difference

Plant based

Minimum 10 each per item

Breakfast

Chia pudding (gf)	4.50
almond milk, blue berries, roasted almonds	
Bruschetta	4.50
with tomato, basil pesto and feta	
Granola cup	4.50
homemade maple and coconut granola, coconut yoghurt, rich mix berry compote	
Variety of pastries	4.50
Sautéed mushroom and thyme filled in a vol au vent cups	4.50
Fruit cups	4.00
Fruit platter per person	4.00
Whole fruit (banana, apple, mandarin)	2.00

Morning & Afternoon Tea

Lemonade scones.	4.00
with butter and homemade berry jam	
Seasonal fruit muffin	4.00
Mozzarella cheese Muffin	4.00
red onion and parsley muffin	

Cheese roll	4.00
Tomato & cheese melts	4.00
on an artisan toasted bread	
Homemade biscuit	4.00
Fruit cups	4.00

Lunch

Bruschetta	4.50
tomato, basil pesto and cheese	
butternut pumpkin, caramelised red onion and sweet chilli smash with aged balsamic glaze	

Breads

Beetroot hummus, grilled eggplant, dukkha, capers and crispy leaves	5.50
Avocado and pickled cumin carrot with preserved lemon (gf option)	
Chefs choice of filling	
Crispy or soft taco	5.00
Black bean, pickled onion, tomato and siracha vegan mayo	
Tomato and spiced rice, pulled jack fruit and mayonnaise	

Savouries

Vol au vent	
filling with mushroom, spinach and cream cheese	
Curry puffs	
aromatic vegetable curry filling pastry	

Cont.



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Savouries4.50

Arancini ball (gf)

packed with crushed green peas, roasted coriander seeds, cheese (gf)

Portobello mushroom (gf)

stuffed with Mexican red bean and corn with pickled onion

Salad (gf)8.50

Super salad

Broccoli, beetroot, almond, quinoa, dry fruits and nuts drizzled with lemon dressing

Our own sushi bowl

Sushi rice, avocado, edamame beans, pickled ginger, lotus heart, sesame seeds, siracha mayo, teriyaki tofu

Garden salad

Kebab 4.00

Moroccan vegetable kebab (gf)

Sweet 4.00

Fruit cups/platter

Homemade Slice of the day

House baked Cakes or friends (gf)

Cando cocoa and coconut ball (gf)

Canape3.50

Hot

Vegetable pakora (gf)

deep fried Indian spiced vegetable fritters with tamarind chutney

Homemade mini savouries

Chefs choice

Cold

Homemade kumara rosti (gf)

roast vegetable relish and watercress

Black bean and avocado salsa cup

Thin shaved cumin carrot pickle

with berries and beetroot relish on a charcoal shell

Chargrilled pepper

pesto, pickled vegetable, lemonade gel, dukkha on a sesame toast

Chefs choice

Platter nibbles up to 10 people 90.00

Grilled marinated vegetables, slow roasted garlic and herb tomatoes, assorted falafels, olives, pickled vegetables, dips and relishes with fresh bread

(gf options on request)