

CATERING MENU

OUR FAMOUS HOMEMADE BREKKIE COMBO

Create your own favourite combo from each of the following options

sml \$8.5 | med \$10 | lge \$11.5

granola | muesli | yoghurt | mixed berry compote | bircher (plain) | bircher (fruit & nut) | fruit salad | rhubarb compote

BREAKFAST CUP

granola, yoghurt, mixed berries

\$5.75

SEASONAL FRUIT PLATTER

Serves 10

\$45

BAGEL

Served on our freshly made wholemeal multigrain bagel

Salmon (F) \$12

smoked salmon, cream cheese, capers, avocado, Spanish onion, tomato & mixed green leaves

BREKKIE ROLLS

Served on our freshly made onion roll

Bacon or ham \$10

aioli, baby spinach, cheese, tomato, poached egg & hollandaise

Veggie (V) \$9.5

aioli, baby spinach, cheese, tomato, poached egg & hollandaise

Salmon (F) \$11.5

aioli, baby spinach, tomato, Spanish onion, capers, poached egg & hollandaise

FILLED CROISSANT

Baked fresh on our premises daily & can be cut into smaller portion sizes upon request

Ham, cheese & tomato \$7

Ham & cheese \$6

Cheese & tomato \$6

Salami & cheese \$6

Fried egg, bacon & cheese \$9.5

PANINI | BRIOCHE

Veggie panini (V) \$11

avocado, bocconcini, mozzarella, tomato, sundried tomato paste & basil leaves served on our freshly made multigrain lancienne stick

Prosciutto panini \$11

olive tapenade, bocconcini, mozzarella, tomato & roasted capsicum served on our freshly made multigrain lancienne stick

Avocado & egg brioche \$11

avocado, fried egg, spinach, tomato and mayonnaise on a freshly baked brioche bun

SANDWICHES

Gluten-free option is available at an additional \$2 per item

Roast veggie (V) \$12.5

multigrain sourdough, roasted pumpkin, zucchini, eggplant, capsicum, carrot, goats cheese, sundried tomato paste, rocket & honey mustard dressing

Halloumi (V) \$12.5

multigrain sourdough, grilled halloumi, roasted zucchini, eggplant, capsicum, sundried tomato paste, rocket & yoghurt basil pesto

Tuna (F) \$11

light rye sourdough, tuna mix (tuna, Spanish onion, salt, lemon juice, aioli), tomato & rocket

Basil mayo chicken \$12.5

white sourdough, grilled chicken, rocket, roasted capsicum & basil mayo

Slow cooked pulled beef \$12.5

rye sourdough, pulled beef, red cabbage coleslaw, tomato & dijon mustard mayo

Lemon chicken focaccia roll \$12.5

grilled lemon chicken (shredded chicken, lemon juice, lemon zest, aioli & celery) & baby cos lettuce

CLAT brioche \$12.5

poached chicken, avocado, tomato, lettuce, dijon mustard on a freshly based za'tar brioche

Pastrami on rye \$12.5

pastrami beef, provolone cheese, sauerkraut, tomato, dijon mustard, rye sourdough

CATERING MENU

MINI BRUSCHETTA

Served on our freshly baked baguette

Platter of 25 \$100

choose from any toppings below

Platter of 50 \$190

choose from any toppings below

avocado & bocconcini salsa (v) | tomato & avocado (V & DF)

salmon & tomato salsa (F) | tuna mix (F) | lemon chicken |

smoked salmon & cream cheese (F) | prawn & avocado

PASTRIES

Baked fresh on our premises daily & can be cut into smaller portion sizes upon request

Croissant \$3.5

Pain au chocolat \$3.8

Cheese pocket \$4.5

Snail \$4.5

Spelt berry scone \$3.5

Almond croissant \$5

CUPCAKES

Flourless chocolate \$5

Flourless orange & almond \$5

Flourless apple \$5

Flourless pear & almond \$5

PIES & SAUSAGE ROLLS

Chunky beef pie \$6

Chicken & mushroom pie \$6

Beef sausage roll \$5.5

Lamb & harissa sausage roll \$5.5

MINI PUFF PASTRY

Baked fresh on our premises daily

Triple cheese \$2.2

Spinach & feta \$2.2

Potato & mushroom \$2.2

Chocolate scroll \$2.2

Ricotta, honey & sultana twist \$2.2

COOKIES

Made fresh on our premises and can be cut into smaller portion sizes upon request

Chocolate chip \$4

Muesli \$4

Jam, walnut & currant \$4

Sour cream & walnut \$4

SLICES

Made fresh on our premises and can be cut into smaller portion sizes upon request

Brownie \$5

Banana & walnut slice \$5

Orange & poppyseed slice \$5

CATERING MENU

SALADS

Made to order and served with our organic sourdough toast which is baked freshly daily on our premises.

Large serves 4 people.

Seared tuna sml \$20.9 | lge \$83.6

seared tuna steak, green beans, roasted zucchini, kale, cabbage, edamamae beans, radish, coriander, dress with our ginger soy dressing, topped with toasted sesame seeds & lemon wedges

Grilled chicken sml \$16.9 | lge \$67.6

marinated grilled chicken, grilled corn, sundried tomato, celery, apple, croutons, shallots & mixed lettuce, dressed with garlic & lemon aioli

Mixed quinoa sml \$15.9 | lge \$63.6

quinoa, feta, mixed lettuce, Spanish onion, roasted carrot & zucchini, almonds & shallots, dressed with our classic vinaigrette

Pear & goats cheese sml \$15.9 | lge \$63.6

pear, goats cheese, mixed lettuce, pumpkin, beetroot, croutons, dressed with our honey mustard dressing

Mexican shredded beef sml \$17.9 | lge \$71.6

slow cooked beef, avocado, cherry tomato, baby cos lettuce, Spanish onion, radish, jalapeño, coriander, shredded cheese, dressed with classic vinaigrette, served with corn chips

Mediterranean brown lentil & halloumi

sml \$16.9 | lge \$67.6

grilled halloumi, brown lentil, sundried tomato, cucumber, walnuts, cabbage, mixed lettuce, dressed with classic vinaigrette

Asian style chicken sml \$16.9 | lge \$67.6

poached chicken, mixed lettuce, cabbage, cherry tomato, cucumber, carrot, walnuts & Asian mint dressing

DRINKS

Bruce cold pressed juice 300ml \$5.5

orange | apple | raspberry, apple & lemon | mango, peach & passionfruit | beetroot, apple & ginger

Lemonade quencher 450ml \$4.5

San Pellegrino natural sparkling

mineral water 250ml \$4 | 750ml \$5.5

EXTRAS FOR YOUR SALAD

Halloumi sml \$5 | lge \$20

Avocado sml \$4 | lge \$16

Chicken sml \$5 | lge \$20

Smoked salmon sml \$5 | lge \$20

Fresh tuna sml \$8 | lge \$32

Gluten free option +2

BURGERS

Served on an organic soft bun

Chicken burger \$13

free range grilled chicken in our homemade marinade with tomato, roasted capsicum, mixed lettuce, avocado & chill aioli

Chicken schnitzel burger \$13

free range chicken schnitzel with tomato, roasted capsicum, mixed lettuce, avocado & chilli mayo

Tuna burger \$14

freshly grilled tuna steak with tomato, avocado, mixed lettuce & chilli aioli

Beef burger \$13

grass fed burger patty with tomato, beetroot, caramelised onion, mixed lettuce & our lemon aioli

EXTRAS FOR YOUR BURGER

Chips \$5.5

Salad \$5.5

LO BROS live fermented soda \$5

cola 330ml | lemon, lime bitters | lemon fizz

Kombucha 330ml \$5.5

ginger & lemon | raspberry & lemon | watermelon

Original spring water 600ml \$3