

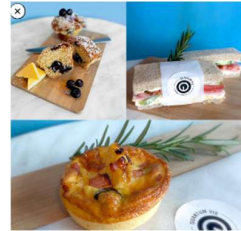
## Catering Menu 2025.

Our catering is provided from Quantum vis café nearby. Gluten free and dairy free available upon request.

### Morning Tea

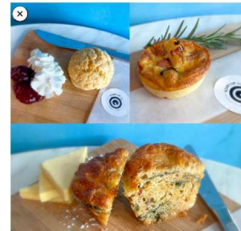
#### Option 1 (\$15 per person)

- Mini sweet muffins
- Assorted finger sandwiches
- Mini quiches with roast pumpkin, feta & caramelised onion



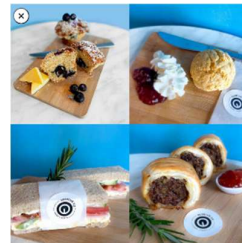
#### Option 2 (\$15 per person)

- Mini scones with jam and cream
- Mini quiches with ham cheese and pineapple
- Cheesy pesto feta and caramelised onion mini muffin



#### Option 3 (\$20 per person)

- Mini sweet muffins
- Mini scones with jam and cream
- Assorted finger sandwiches
- Mini beef and rosemary sausage rolls with tomato relish



**Add fresh fruit – \$7 per person**

## Lunch Menu

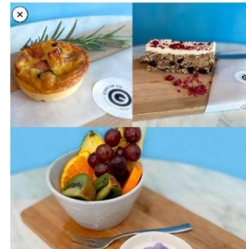
### Option 1 (\$22 per person)

- Selection of filled baps
- Club sandwiches
- Chocolate brownie



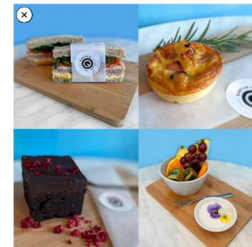
### Option 2 (\$22 per person)

- Assorted hot Quiches
- Almond and cranberry granola slice
- Fresh seasonal fruit platter



### Option 3 (\$31 per person)

- Club sandwiches
- Assorted hot Quiches
- Chocolate brownie
- Fresh seasonal fruit platter



## Extras

- Box salad \$12
  - Curry roast kumara and spinach
  - Pad thai noodle salad
  - Broccoli bacon and aioli slaw
- Wrap \$11 each
  - Hummus cheddar and salad
  - Ham egg salad
  - Chicken Caesar salad)
- Blueberry friand \$6.60
- Almond and cranberry granola slice \$7.60