

# Office catering



As at 01 April 2026. Menus subject to change.

(gf) Gluten Free | (v) Vegetarian | (n) Contains nuts | (vg) Vegan | (df) Dairy Free | (k) Keto

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## Daily - Baking

- Cheese scone with butter on the side - \$5.00
- Granola, Greek yoghurt, fresh fruit (gf | v | n) - \$6.50
- Gluten free cheese scone with butter on the side (gf) - \$5.75
- Apple, sultana and cinnamon scones with butter on the side - \$5.25
- Salted pistachio and dark chocolate cookie (gf | n | v) - \$4.50
- Cranberry and white chocolate crunch cookie (gf | v) - \$4.50
- Banana and choc chip muffin with oatly crunch top (vg) - \$5.50
- Maple, pecan and walnut muffin (gf | n | vg) - \$5.50
- Mini lamington muffin with raspberry bits, chocolate glaze, and whipped coconut cream with a sprinkle of raspberry powder (df | gf) - \$4.00
- Friand of the day (gf | n | v) - \$4.50
- Chocolate and raspberry brownie (gf | v) - \$4.50
- Triple chocolate brownie (gf | v) - \$2.50
- Sloppy dog slice - Peanut and coconut slice with lemon icing (gf | v) - \$4.50
- Apricot and salted caramel shortcake - \$4.50
- Mini Christmas mince pies - \$4.00

## Daily - Savoury

- Beef, cheddar and caramelised onion sausage roll, with plum sauce on the side - \$5.50
- Vegetarian sausage roll (two per serve) (v) - \$5.50
- Steak and cheese pie (k) - \$5.50
- Lamb tagine pie - \$5.50
- Chicken, leek, bacon and grainy mustard pie - \$5.50
- Roast vegetable and herb filo parcel (vg) - \$5.00
- Marinated chicken skewers with satay sauce (df | gf) - \$6.00
- Harissa chicken skewers with za'atar and a lime mayo (df | gf) - \$6.00
- Sesame crusted Thai pork skewer with nam jim sauce (df | gf) - \$5.25
- Dukkah crusted lamb koftas with a tahini and capsicum sauce (df | gf) - \$6.50
- Paneer and vegetable tikka skewers with a green chilli and mint chutney (gf | vg) - \$5.50
- Spanish tortilla with chorizo, potato and onion with a red pepper sauce (gf) - \$6.00
- Pumpkin, spinach, feta and roasted cashew fritters with minted yoghurt dip (two per serve) (gf | v) - \$5.50
- Buttered leek, pea and feta frittata (gf | v) - \$5.00
- Croissant filled with ham, brie and hot honey - \$7.00
- Croissant filled with sundried tomato pesto, spinach and feta (v) - \$7.00

## Daily - Fruit

- Fresh fruit - \$5.00

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- Fresh Fruit - served in individual serve pottles - \$5.50
- Whole fruit bowl - \$4.00
- Fruit cups - Fresh seasonal fruits in a single serve including a bamboo spoon. - \$6.00

## Daily - Sushi

- Sushi selection - ginger, wasabi and GF soya sauce (two per portion) - \$5.00

## Daily - Sandwich

- Sandwich platter: A platter containing our chefs choice of a mix of classic sandwiches. Suitable for 10 to 15 people. - \$125.00
- Wrap: Lemon and garlic roast chicken with Syrian Muhammara, pomegranate and baby spinach (df) (two halves per serve) - \$6.50
- Wrap: Lemon roasted cauliflower, hummus, baby spinach and pickled red onion (two halves per portion) (vg) - \$6.75
- Wrap: Falafel with hummus and beetroot pickle (vg) - \$5.50
- Turkish bread filled with Moroccan roast lamb, beetroot hummus, crumbled feta, mint and baby spinach - \$5.50
- Rare roast beef, caramelised onion, provolone cheese and mustard mayo in a brioche bun - \$6.00
- Focaccia with rocket, grilled mediterranean vegetables, tomato and pesto (v) - \$5.50
- Roast mushroom, sundried tomato, spinach and grilled halloumi on focaccia (v) - \$5.50
- Club sandwich: Ham, cheese and pickled onion with Branston pickle (two triangles per serve) - \$4.50
- Club sandwich: Egg mayo, sprouts and cucumber (two triangles per serve) (v | df) - \$4.50
- Club sandwich: Hot smoked salmon and cream cheese, cucumber and sprouts (two triangles per serve) - \$4.50
- Corn bread crostini topped with chargrilled eggplant, buffalo curd and oven dried tomatoes (gf | v) - \$5.50
- Vegetarian sandwich variety - chefs choice - \$6.50
- Gluten Free sandwich variety - chefs choice - \$6.50
- Dairy Free sandwich variety - chefs choice - \$6.50
- Vegan sandwich variety - chefs choice - \$6.50

## Daily - Salad - Shared

- Moroccan spiced carrot salad, with chickpea, quinoa, avocado, sunflower seeds and dates. Pomegranate dressing. (gf, df, vg) >> sharing bowls - \$6.00
- Roasted vegetable salad, chilli lime dressing, peanuts, coriander and yoghurt >> sharing bowls (gf | n | v) - \$6.00
- Citrus roasted yam and carrot salad with semidried pickled grapes, honey spiced almonds, feta, and a honey and orange vinaigrette >> sharing bowls (gf | v) - \$6.00
- Baby spinach, crispy chickpeas, preserved lemon and sumac roast kumara with a coconut yoghurt and confit garlic tzatziki (vg, gf) >> sharing bowls - \$6.00
- Grilled courgette with honey roasted stone fruit, buffalo mozzarella and a rocket and caper

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dressing >> sharing bowls - \$6.00

## Daily - Salad - Individual Servings

- Moroccan spiced carrot salad, with chickpea, quinoa, avocado, sunflower seeds and dates. Pomegranate dressing >> served individually (gf | vg) - \$6.50

- Roasted vegetable salad, chilli lime dressing, peanuts, coriander and yoghurt >> served individually (gf | n | v) - \$6.50

- Citrus roasted yam and carrot salad with semidried pickled grapes, honey spiced almonds, feta, and a honey and orange vinaigrette >> served individually (gf | vg) - \$6.50

- Baby spinach, crispy chickpeas, preserved lemon and sumac roast kumara with a coconut yoghurt and confit garlic tzatziki >> served individually (gf | vg) - \$6.50

- Grilled courgette with honey roasted stone fruit, buffalo mozzarella and a rocket and caper dressing >> served individually (gf | v) - \$6.50