

MORNING TEA & AFTERNOON TEA

CROISSANTS

	8	or	12
<i>Leg ham, aged cheddar, tomato</i> \$76 / \$114	<input type="checkbox"/>		<input type="checkbox"/>
<i>Tomato, aged cheddar(v)</i> \$76 / \$114	<input type="checkbox"/>		<input type="checkbox"/>

MINI PASTRIES for 9 guests \$60

<i>Mini danish</i>	<input type="checkbox"/>	9
<i>Mini croissant</i>	<input type="checkbox"/>	
<i>Mini almond croissant</i>	<input type="checkbox"/>	

MUFFINS/BANANA BREAD for 6 guests \$52

<i>Blueberry muffin</i>	<input type="checkbox"/>	6
<i>Apple crumble muffin</i>	<input type="checkbox"/>	
<i>Chocolate muffin</i>	<input type="checkbox"/>	

HEALTHIER OPTIONS for 12 guests \$85

<i>Granola, yoghurt, seasonal fruit</i>	<input type="checkbox"/>	12
<i>Chia & coconut, seasonal fruit</i>	<input type="checkbox"/>	
<i>Mixed fruit</i>	<input type="checkbox"/>	

PROTEIN BALLS for 20 guests \$60

<i>Peanut butter</i>	<input type="checkbox"/>	20
<i>Chocolate</i>	<input type="checkbox"/>	
<i>Raspberry</i>	<input type="checkbox"/>	



menus are seasonal and subject to change
credit card surcharge of 1.75%

LUNCH

SANDWICHES serves up to 10 guests, Sandwich \$140

Ciabatta, heirloom tomato, basil pesto, fresh mozzarella

Focaccia, mortadella, ricotta, red onion, aioli

Focaccia, salami, greens, capsicum, aioli

Chicken schnitzel, mayonnaise, avocado

SALAD for 10 guests \$120

Greek salad - tomatoes, cucumbers, kalamata olives, capsicum, feta cheese, Greek dressing

Caesar Salad - baby cos lettuce, croutons, pancetta, eggs, parmesan aioli

add chicken - \$60

FRESH HANDMADE PASTA for 10 guests

Penne- creamy tomato sauce, smoked pancetta, parmesan \$150

Casarecce- braised osso buco, parmesan \$160

Linguine - basil pesto, ricotta \$150

BEVERAGES \$5 each

Allie's cold pressed bottled watermelon juice

Allie's cold pressed bottled orange juice

Allie's cold pressed bottled green juice

Bottled water

BISTRO
Ebony
Catering

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