



AMANO

Catering menu 2024

Pastry

Croissant 5.5

Pain au chocolat 6

Pain au raisin 6

Cinnamon brioche 6

Almond croissant 6.5

Almond pain au chocolat 6.5

Far breton 5

Prosciutto & parmesan croissant 6.5

Roasted garlic & spring onion croissant 6

Creme brulee doughnut 6.5

Lime cheesecake doughnut 6.5

Bread

Traditional baguette 6

Ciabatta 7

Pain cereal (grain) 12

Traditional sourdough 12

Kumara sourdough 12

Olive & rosemary sourdough 12

Sprouted wheat sourdough 12

Prosciutto, parmesan & mustard l'epi 8

Juice 9

Kumeu orange

Carrot, orange, apple, lemon, chilli

Beetroot, apple, carrot, lemon, black pepper

Broccoli, kale, celery, apple, parsley, lemon

Breakfast pot 9

Granola, yoghurt, seasonal fruit

Breakfast Sandwiches 14

Pancetta, provolone, chilli & folded egg

Heirloom tomato, provolone & folded egg

Breakfast Mini croissants

Salami, egg & cheddar croissant 8

Folded egg, kale & cheddar croissant 8

Frittata gf 6|9

Pancetta, kale, potato

Kale, potato, feta

Egg white, kale, potato, feta

Market Sandwiches 14

Spicy chicken, cabbage, pickled onion

Smoked fish, rocket & salsa verde

Roasted beef, rocket & pecorino

Ham, mustard & cheddar baguette

Organic chicken, cos & mayonnaise baguette

Heirloom tomato, mozzarella, rocket & basil mayonnaise focaccia

Lunchbox 28

Market sandwich, side salad, chocolate & macadamia brownie

Salad

Individual 12

Potato, baby gem, spring onion & almond

Beetroot, kale, pickled red onion & walnut

Cauliflower, broccoli, pine nut & chilli

Sweets

Chocolate & salted caramel tart 8

Lemon meringue tart 8

Blueberry & apple shortcake 7

Chocolate & macadamia brownie 5.5

Chocolate & rhubarb slice *vegan* 5.5

Carrot cake 8

Orange & poppy seed friand *gf/df* 5.5

Tiramisu slice *gf* 8

Chocolate chip cookie 3

Cakes

Medium - suitable for 6-8 people

Large - suitable for 10-12 people

Chocolate & salted caramel 60 | 80

Vanilla & rhubarb 60 | 80

Lemon meringue 60 | 80

Twice the chocolate cake 60 | 80

Tarts

Medium - suitable for 6-8 people

Large - suitable for 8-12 people

Lemon meringue 50 | 70

Chocolate 60 | 80

Grazing Plates

Serves 4-6 people | 10-12 people

Bakery plate 60 | 120
campagne, ciabatta, baguette
pesto, white bean, avocado

Charcuterie plate 85 | 175
prosciutto, salami & mortadella
pickled vegetables & baguette

Bruschetta plate 85 | 175
avocado, feta, chilli
prosciutto, ricotta, almond
smoked warehou, green olive verde

Cheese plate 85 | 175
brie, blue & cheddar
walnuts, honeycomb
crackers & crostini

Platter hire 60

Your food will be served on ceramic & wooden plates & bowls.

Disposable range

Grazing plates .50

Main plates 1

Cutlery .50

White Amano coffee cups .50

Napkins 0