



Catering menu 2025

Pastry

Croissant 6

Pain au chocolat 6.5

Pain au raisin 6.5

Cinnamon brioche 6.5

Almond croissant 8

Almond pain au chocolat 8

Far breton 6

Prosciutto & parmesan croissant 8

Roasted garlic & spring onion croissant 7

Crème brûlée doughnut 7

Lime cheesecake doughnut 7

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 10

Juice 9

Kumeu orange

Carrot, orange, apple, lemon, chilli

Beetroot, apple, carrot, lemon, black pepper

Broccoli, kale, celery, apple, parsley, lemon

Breakfast pot 10

Granola, yoghurt, seasonal fruit

Breakfast Sandwiches 15

Pancetta, provolone, chilli & folded egg

Tomato, basil, , provolone & folded egg

Breakfast Mini croissants 9

Salami, egg & cheddar croissant

Folded egg, kale & cheddar croissant

Frittata gf 7 | 10

Pancetta, kale, potato

Kale, potato, feta

Egg white, kale, potato, feta

Market Sandwiches 16

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, basil, rocket, mozzarella, pesto aioli

Lunchbox 32

Market sandwich, side salad, chocolate & macadamia brownie

Salad Large 120

Serves 10-12 people

Potato, baby gem, spring onion & almond

Tomato, cucumber, basil & mozzarella, sherry vinaigrette

Beetroot, kale, walnut, pickled red onion

Sweets

Chocolate & salted caramel tart 9

Lemon meringue tart 9

Blueberry & apple shortcake 10

Chocolate & macadamia brownie 6.5

Chocolate & rhubarb slice *vegan* 6.5

Carrot cake 9

Orange & poppy seed friand *gf/df* 6.5

Tiramisu slice *gf* 9

Chocolate chip cookie 3

Cakes

Medium - suitable for 6-8 people

Large - suitable for 10-12 people

Chocolate & salted caramel 60 | 80

Strawberry & vanilla 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 70 | 160
campagne, ciabatta, baguette
pesto, white bean, avocado

Charcuterie plate 85 | 180
prosciutto, salami & mortadella
pickled vegetables & baguette

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

Cheese plate 100 | 210
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