

Breakfast Goods

Chocolate buckwheat cookie (gf)
Blueberry, lemon and poppy seed muffin

AVAILABLE TO PURCHASE DAILY (MON- FRI)

TUES: Toasted muffin with avocado, feta and pickled chilli
WED: Mini bagels with smoked salmon and a lemon and dill cream cheese

Rise & Shine

MON: Greek yoghurt or coconut chia pudding served with seasonal fruit compote, granola, toasted seeds, honey and seasonal chopped fruit

Mini pain au chocolate

TUES: Gluten free porridge with coconut milk served with a variety of premium toppings

WED: Gluten free breakfast bircher with sultanas, cranberries and toasted coconut shavings

THUR: Gluten free banana bread with whipped vegan maple butter (ve)

Gluten free porridge with coconut milk served with a variety of premium toppings

FRI: Smoothie bowl with blueberries, vanilla, chia, and maple toasted oats

A FRESH JUICE OR SMOOTHIE AVAILABLE DAILY

IF YOU REQUIRE ALLERGEN
INFORMATION FOR ANY DISH
OR ITEM, PLEASE ASK MEMBER
OF THE CATERING TEAM.

Soup

MON: Wild mushroom, spinach and tarragon (ve)

TUES: Green lentil, chickpea and rose harissa (ve)

WED: Roasted tomato soup and basil pesto (ve)

BREADS & TOPPINGS AVAILABLE DAILY

Veggie Mains

MON: Spinach gnocchi, bocconcini, nocellara olives, red peppers, rocket in a smoked tomato sauce (VE) (GF)

TUES: Burrito bowl: Organic plant based chilli, black turtle beans, peppers and sour cream with cheesy nachos with sour cream, chipotle salsa and Jalapenos"

WED: Spiced vegetable biriyani with fresh coriander, mint and crispy onions, black lentil and spinach dahl

Bistro Mains

MON: Basil pesto roasted chicken thighs with Steamed Broccoli and sea salt and thyme roasted new potato

TUES: Burrito bowl: Braised beef shin chilli with pickled red chilli with cheesy nachos with sour cream, chipotle salsa and Jalapenos"

WED: Spiced lamb and vegetable biriyani with fresh coriander, mint and crispy onions, black lentil and spinach dahl

A VARIETY OF SIDES AVAILABLE DAILY

Big Bowl Salads

MON/TUES: Maple roast heritage carrot Medjool date and red chicory with a bitter orange dressing

Beetroot carrot and kimchi slaw

WED: Beetroot, red chard and watercress with pink grapefruit and a horseradish and yoghurt dressing

Clementine Cranberry, Baby Spinach and Feta Salad with sweet chilli dressing

A VARIETY OF SIMPLE SALADS, GRAINS, PULSES, TOPPINGS AND DRESSINGS AVAILABLE DAILY

Protein Toppers

MON: No egg vegan potato and roasted pepper tortilla with vegan saffron aioli

TUES: Harissa roasted chicken supreme

No egg vegan potato and roasted pepper tortilla with vegan saffron aioli

WED: Pesto grilled chicken supreme

Beetroot falafel with beetroot hummus

Afternoon Treats

Gluten free orange and polenta loaf cake

Carrot cake with orange cream cheese frosting

AVAILABLE TO PURCHASE DAILY (MON- FRI)

