



Side dishes

Fresh, healthy handmade food to compliment your meal.

All prices exclude G.S.T

Breads \$3.50 pp

- Soft homemade bread roll with butter
- Home made garlic bread, kiwi style with parsley, sesame and roasted garlic
- Parmesan and rosemary pizza style bread

Salad \$6.00 pp/per salad

- Green salad tossed with cherry tomatoes, cucumber, capsicum, avocado, feta cheese and toasted seeds with red wine vinaigrette
- Moroccan spiced couscous salad with roasted vegetables black currents pistachio nuts and fresh herbs
- Orzo pasta salad with summer vegetables sun dried tomatoes and olives finished with fresh herbs
- Baby spinach, pear and toasted walnut salad with creamy blue cheese dressing topped with crispy bacon
- American style slaw with green apples and toasted walnuts
- Asian style slaw with a lime and sesame mayo
- Classic Greek salad, cucumber, vine tomato, red onion, herbs and creamy feta with lemon dressing
- Nicoise style salad, new season potatoes, green beans, egg, tomatoes and kalamata olives with a classic French dressing
- Caesar salad with crisp romaine lettuce, smoked bacon, shaved parmesan, toasted cashews and a soft boiled egg with homemade caesar dressing (anchovies optional)
- Cob salad with mixed greens, avocado, bacon lardons, shaved red onion, soft boiled eggs, black olives, sourdough croûtons, oven roasted tomatoes and buttermilk dressing
- Waldorf salad, mixed greens, granny smith apples, toasted walnuts, celery batons and blue cheese dressing
- Spanish style with mixed greens, watercress, toasted almonds, Spanish olives, orange segments, roasted red peppers and roasted garlic vinaigrette
- Curried cauliflower and chickpea salad with pickled red onions, pine nut, golden raisins and fresh herbs
- Farro wheat and black rice salad with roasted butternut squash, rocket, smoked bacon and seeded mustard dressing
- Fattouche salad, cos lettuce, shaved radish, vine tomato, Lebanese cucumber, mint, parsley and sumac with crispy flatbread and lemon dressing





Vegetables \$6.50 pp/per dish

Char grilled summer vegetables finished with balsamic and olive oil

Fresh steamed green seasonal vegetables finished with olive oil, lemon and toasted pine nuts

Roast root vegetables finished with honey and toasted seeds

Pea and bean salad with a mint and almond pesto

Cauliflower and leek gratin with herb crumbs and cheese sauce

Slow roast vine tomatoes with balsamic, basil and garlic (Seasonal)

Roast beetroot and red onion salad with feta, green beans and a lemon dressing

Potatoes \$5.00 pp/per dish

- New season potato salad three flavours, garlic aioli, crispy bacon and leek, **or** Red harissa mayo, spring onion capers and cream **or** Garlic and herb butter
- Steamed new season potatoes finished with smoked paprika and seeded mustard
- Roasted potatoes with rosemary, rock salt and olive oil
- Scalloped potatoes baked with cream, mustard, garlic and fresh herbs

Delivery fee \$12.00 per delivery for Hamilton city area

Minimum orders

10 – 15 people, chefs selection only

15 or more people chefs selection or choose your own

Equipment hire

Hired equipment if required can be provided, prices as follows,

- Plates \$1.00 each
- Side plates \$0.70 each
- Cutlery \$0.60 each
- Glasses \$0.70 each
- Cups/saucers \$0.70 a set
- Table cloths \$10.00 each
- Disposable plates, bowls and cups etc. \$0.50 each
- Serviettes \$5.00 per 100

Dietary requirements

We cater for **all** dietary requirements including vegetarian, dairy free, gluten free, vegan, food allergies and more. Just let us know when placing your order. Many of our menu items can be altered to suit special dietary needs.

Special dietary requests

Extra \$2.00pp charge for individual dietary requests may apply

