

LIGHT WORKING LUNCH

Minimum orders and conditions apply. Menus served from buffet as standard.
 V = Vegetarian, G = Made without Gluten, D = Made without Dairy

KIWI EATS	Spiced Beef Soft Taco, Rocket, Black Beans, Tomato, Coriander Salsa ^D	\$7.10	BEVERAGES Tea, Filter Coffee & Water Station \$5.00 With OJ \$9.90
	Classic Kiwi Bacon and Egg Pie	\$7.10	
	Brie and Champagne Ham Toastie	\$7.10	
	Bruschetta, Tomato, Basil, Feta, Avocado ^V	\$7.10	
POKE BOWLS	Fish Taco, Tartare Sauce ^D	\$7.10	The Chef Recommends LIGHT LUNCH CHOOSE 2 x Savoury 1 x Sweet OJ, Tea & Filter Coffee FILLING LUNCH CHOOSE 4 x Savoury 1 x Sweet OJ, Tea & Filter Coffee To see our sweet options, check out our Sweet Treats Menu
	Poke Bowl, Chicken, Quinoa, Diced Kumara, Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy Chickpeas, Pickled Carrot, Hummus ^{G/D}	\$7.10	
	Salmon Poke Bowl, Teriyaki, Quinoa, Diced Kumara, Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy Chickpeas, Pickled Carrot, Hummus ^{G/D}	\$7.10	
SANDWICHES & WRAPS	Marinated Tofu Poke Bowl, Quinoa, Diced Kumara, Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy Chickpeas, Pickled Carrot, Hummus ^{V/G/D}	\$7.10	
	Chicken, Avocado, Brie, Salad and Aioli Sandwich	\$7.10	
	Roast Beef, Local Salad, Smoked Over the Moon Cheddar, Pickled Onions on Bread	\$7.60	
	Chicken Cuban Sandwich on Bread	\$7.60	
	Roast Honey Chicken, Spinach, Sundried Tomato Aioli, Lettuce and Cheddar Wrap	\$7.10	
	Smoked Salmon, Watercress, Pickled Red Onion, Capers, Lemon Crème Fraîche Wrap	\$7.10	
	Roasted Courgette, Capsicum, Eggplant, Vegan Cheese and Egg-free Mayo Wrap ^V	\$7.10	
UPGRADES	SHARED TABLE SERVICE + \$3PP		

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SLIDERS & BAO	Mussaman Pulled Pork Slider, Apple and Asian Slaw ^D	\$6.20	BEVERAGES Tea, Filter Coffee & Water Station \$5.00 With OJ \$9.90
	Montana Fried Chicken Slider, Smoked Cheese, Jalapeño, Spicy Mayo	\$6.20	
	Mini Beef Cheeseburger, Pickle, Tomato Relish, Smoked Cheddar	\$6.20	
	Fried Tofu Slider, Chilli Caramel, Slaw ^{V/D}	\$6.20	
	Haloumi Slider, Smoky BBQ Sauce, Pickled Red Onion ^V	\$6.20	The Chef Recommends LIGHT LUNCH CHOOSE 2 x Savoury 1 x Sweet OJ, Tea & Filter Coffee FILLING LUNCH CHOOSE 4 x Savoury 1 x Sweet OJ, Tea & Filter Coffee To see our sweet options, check out our Sweet Treats Menu
	Mini Falafel Cheeseburger, Vegan Cheese, Egg-free Mayo, Pickle, Tomato Relish ^{V/D}	\$6.20	
	Honey-glazed Sticky Pork Belly Bao, Coriander, Spring Onion, Turmeric Slaw ^D	\$6.20	
	Montana Fried Chicken Bao, Fresh Chilli, Pickled Cucumber, Peanut Sauce ^G	\$6.20	
Tofu Bao, Soy Glaze, Crispy Onions, Spring Onions, Chilli ^{V/D}	\$6.20		
UPGRADES	SHARED TABLE SERVICE + \$3PP		

CURATED LIGHT WORKING LUNCH

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CURATED LWL #1	Classic Kiwi Bacon and Egg Pie	\$35.10
	Spiced Beef Soft Taco, Rocket, Black Beans, Tomato, Coriander Salsa ^D	
	Bruschetta, Tomato, Basil, Feta, Avocado ^V	
	White Chocolate and Raspberry Rocky Road ^{W/G}	
	Basket of Whole Seasonal Fruit	
	Tea Selection, Filter Coffee and Water Station	
CURATED LWL #2	Poke Bowl Chicken, Quinoa, Diced Kumara, Edamame, Pickled Cucumber, Wakame, Cabbage, Crispy Chickpeas, Pickled Carrot, Hummus ^{G/D}	\$39.20
	Fish Taco, Tartare Sauce ^D	
	Brie and Champagne Ham Toastie	
	Local Sushi; Salmon, Avocado and Chicken Served with Pickled Ginger, Soy, Wasabi ^{G/D}	
	Lamington, Cream, Jam ^V	
	Tea Selection, Filter Coffee and Water Station	

CURATED PACKED LUNCHES

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PACKED LUNCH #1 PACKED LUNCH #2 PACKED LUNCH #3	Chicken, Avocado, Brie, Salad and Aioli Sandwich \$20.90 Balsamic Beets Salad, Toasted Walnuts, Goat Feta, Pickled Onion, Parsley and Rocket ^{V/G} Rhubarb, Custard and Oat Slice ^V
	Classic Prawn and Thousand Island Dressing, Crisp Lettuce and Pickles Sandwich \$20.90 Cherry Tomato, Mozzarella, Basil, Rocket and Red Onion Salad, Red Wine Vinaigrette ^V House-made Chocolate Brownie ^{V/G}
	Roasted Courgette, Capsicum, Eggplant, Vegan Cheese and Egg-free Mayo Wrap ^V \$20.90 Sautéed Broccoli Salad, Kale, Toasted Almonds, Chilli Flakes, Balsamic Vinaigrette ^{V/G/D} Apple and Strawberry Shortcake ^V

ORDER FORM

Prices are GST exclusive unless otherwise stated and menu content is subject to change due to market or seasonal availability.

A minimum of three items to be selected.

A minimum order of 30 applies to Packed Lunch orders only. These are only available for off-site deliveries.

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

OTHER NOTES / DIETARY REQUIREMENTS

We are happy to cater for individuals with food related allergies and/or medical conditions. We are also able to cater for vegetarian, vegan, gluten free, dairy free, pescatarian and pollotarian diets.

**We require advanced notice of guests requiring any of the above.
We are unable to cater for any other lifestyle choices.**