



SALADS

Roast beetroot, lentil, apple, spinach, kale, walnuts with lemon vinaigrette (GF/Vegan)

Shaved broccoli, freekeh, mint, parsley, currants, almonds, feta with lemon vinaigrette

Roast carrot, brown rice, radicchio, herbs, currants, rocket, almonds with a pomegranate dressing (GF/Vegan)

Green beans, asparagus, broccolini, roast fennel, rocket, almonds, parsley with caper lemon dressing (GF/Vegan)

Roast broccoli, kale, apricots, almonds with a maple mustard dressing (GF/Vegan)

House slaw with cabbage, fennel, peas, mint, parsley, parmesan with lemon vinaigrette (GF)

Roasted seasonal vegetables, mint, parsley, feta, toasted pepita's with lemon vinaigrette (GF)

Quinoa, corn, kale, bacon, spring onion, radicchio, parmesan with lemon vinaigrette (GF)

Seasonal salads (BYO bowl available)

- Family \$48 (feeds 5 – 6)
- Catering box \$95 (serves 10 – 12)

Roast pumpkin wedges with spiced yoghurt, herbs, toasted pepita's and pomegranate (6 wedges) \$42

Roast vegetables with rosemary and garlic \$42

Payment

We require full payment prior to collection of your order.

Dietary Requirements

We can modify our menu to accommodate vegetarian, celiac and other dietary requirements, however do require 2 working day's notice.

Please note we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

Please note, due to seasonality and availability menu items are subject to change.