

PUBLIC CATERING MENU /

BREAKFAST & MORNING TEA /

- / Assorted freshly baked pastries & muffins *from* \$4 each
- / Croissant with leg ham and swiss cheese \$6.50 each
- / Brioche with pancetta, egg, swiss cheese and mayo \$7.50 each
- / Banana bread with honey and whipped butter \$5.00 each
- / Poppy's muesli with yoghurt \$8.00 each

- / Coffee and tea in various sizes *from* \$3.50 each
- / Assorted juices and soft drinks *from* \$4 each

/ Seasonal Fruit Platter
Small \$35 each (serves 4-6 people)

Large \$60 each (serves 6-10 people)

LUNCH PLATTERS /

Assorted breads including sourdough rolls, ciabatta, piadina flat breads and baguettes, with assorted fillings *from* \$8.00 each

Example fillings /

- / Prosciutto, provolone, tomato, rocket
- / Pork belly, green tomato pickle, iceberg lettuce
- / House cured salmon, cream cheese, red onion, capers
- / Turkey, Brie, cranberry, lettuce
- / Feta, eggplant pickle, roast capsicum
- / Roast chicken, rye, avocado, tomato
- / Gypsy ham, tomato, Swiss mushroom, seeded mustard

Please ask any of our friendly staff for any items not listed that you would like us to cater for, and also, for any dietary requirements.

SALADS /

from \$10 per single serve and \$60 per platter. (Serves 10 people)

- / Roast beetroot, fennel, feta, orange and lentils
- / Shredded chicken breast, quinoa avocado, basil pesto
- / Tomato, bocconcini, cucumber, red onion and balsamic dressing
- / Asian beef noodle salad, capsicum, snow peas and coriander dressing

PUBLIC TASTING PLATES /

- / Small platter \$60
- / Large platter \$90

Includes the following /

- / Cumin and chilli marinated olives
- / San Danielle Prosciutto thinly sliced
- / Grilled red peppers
- / Pate with puffed grains, raisins and croutons
- / "PFC" Public Fried Chicken with chilli aioli
- / SA Gulf Prawns wrapped in vermicelli noodles with chilli and lime leaf suspension
- / Chorizo and Feta Arancini Balls
- / Wild Mushroom frittata with tomato caramel and rocket
- / Fresh Artisan bread

CHEESE PLATTERS /

A selection of quality cheeses including brie, blue cheese and cheddar with dried fruit, crackers and nuts.

- / Small platter \$40
- / Large platter \$70