

CATERING MENU

Breakfast

Breakfast Focaccia Platter

10 pax - \$195

Bacon, egg, cheese, house ketchup (nf)
 Mushroom, egg, cheese, house ketchup (ve, nf)
 Egg, spinach, cheese (ve, nf)
 Ham and cheese (nf)
 Tomato and cheese (ve, nf)

Croissant

10 pax - \$130

Ham and cheese (nf)
 Tomato and cheese (ve, nf)
 Cheese (ve, nf)
 Jam (ve, df, nf)
 Nutella
 Plain (ve, df, nf)

Fruit & Chia

Seasonal fruit platter (ve, gf, df, nf) 10 pax - \$90
 Coconut yoghurt and chia cups (gf, ve, df, nf) 10 pax - \$115
 Overnight oat cups (ve, df, nf) 10 pax - \$115

Pastry

Cookies, banana bread, and biscotti 10 pax - \$66
 Assorted pastries and muffins 10 pax - \$95

Lunch

Salad & Protein Box

Platter of 10 - \$230

Shared-style lunch, served in trays

Choose: 1 to 3 salads + 2 proteins:

Salad choices

- Green Leaf Salad (ve, df, gf, nf)
- Roast lemon potato, feta & herbs (ve, gf)
- Shaved fennel salad (ve, df, gf, nf)
- Augusta Caesar – kale, pecorino croutons, almonds, anchovy (gfo)
- Pumpkin & Quinoa – currant, mint, almond, pepita (df)
- Mixed bean, pickled chilli & walnut (gf, nfo)
- Pearl cous cous & sweet potato (ve, df)
- Cauliflower, green bean & nut crumble (ve, gf, nfo)

Protein choices

- Citrus-spiced pork shoulder (gf, df, nf)
- Garlic & herb lamb shoulder (gf, df, nf)
- Pulled beef with Reno's BBQ sauce (gf, df, nf)
- Garlic & thyme chicken (gf, nf)
- Salt & pepper tofu (v, gf, df, nf)
- Cauliflower popcorn (v, gf, df, nf)

Focaccia Platter

Cut into halves or quarters

Platter of 10 - \$200

Choose 4 flavours:

- **Fumo Classico** – smoked ham, aged cheddar, tomato (gfo, nf)
- **Pollo Verde** – chimichurri chicken, scamorza, rocket (gfo, nf)
- **Bella Mia** – roast peppers, pickled zucchini, stracciatella (gfo, ve, nf)
- **Cappo Donna** – San Daniele prosciutto, rocket pesto, fior di latte, tomato, baby spinach, basil (gfo, nf)
- **Mel Parm** – eggplant parmigiana, provolone, grana padano, pesto (ve, nfo)
- **Ciao Anna** – fennel sopressa, garlic aioli, fior di latte, olive tapenade (gfo, nf)
- **St Margaret** – tomato, basil, fior di latte, spinach pesto (gfo, ve, dfo, nfo)
- **Polpette** – meatballs, Napoli sauce, mozzarella, pecorino

CATERING MENU

Grazing & Shared Plates

Ideal for offices, launches and wine events

Italian Grazing Box

(min.) 10 pax - \$28pp

- Focaccia soldiers
- Italian salumi & cheeses
- Marinated olives
- Pickled vegetables
- Dips & crisps

Warm Plates (serves approx. 10)

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|-------------------------------------|----------------|
| • Arancini del giorno (gfo, nf) | \$75 |
| • Meatballs in sugo & focaccia (nf) | \$80 |
| • Eggplant parmigiana (ve, nf) | \$85 |
| • Calamari Fritti (gf, nf) | (10 pax) \$120 |

Pizza Focaccia (approx. 60 pieces)

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| • Sugo - tomato sugo, fior di latte, basil (ve, gfo, nf) | \$110 |
| • Bianca - garlic, rosemary, thyme, pecorino (ve, gfo, nf) | \$110 |
| • Mushroom - roasted mushrooms, pepita pesto, parmigiano, scamorza (ve, gfo, nf) | \$135 |
| • Pepperonzo - pepperoni, sugo, scamorza, parmigiano, chilli truffle honey (gfo, nf) | \$140 |

Dietary & Notes

- All catering labelled clearly on delivery
- Vegetarian, vegan, gluten-free & dairy-free options available
- Nut-free menus available on request
- Final selections confirmed at ordering
- Minimum 48 hours' notice required
- Minimum order is 10 pax

- (gf) Gluten-Free
- (gfo) Gluten-Free Option
- (df) Dairy-Free
- (dfo) Dairy-Free Option
- (ve) Vegetarian
- (v) Vegan
- (nf) Nut-Free
- (nfo) Nut-Free Option

