

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)
**(Gluten free +\$2 per focaccia)*

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

- Pulled jerk 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, df, 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 leg ham, aged cheddar, vine-ripened tomato, butter (gfo, nf)
- **Pollo Verde** – Chimichurri chicken, vine-ripened tomato, provolone, wild rocket, aioli (gfo, nf)
- **Bella Mia** – Roast peppers, pickled zucchini, guindilla, aioli, provolone, baby spinach (gfo, ve, nf)
- **Cappo Donna** – San Daniele prosciutto, rocket pesto, provolone, vine-ripened tomato, baby spinach, basil (gfo, nf)
- **Mel Parm** – Fried eggplant fritters, San Marzano sugo, provolone, pecorino, rocket pesto (ve, nf)
- **Ciao Anna** – Fennel sopressa, garlic aioli, provolone, olive tapenade (gfo, nf)
- **St Margaret** – Tomato, basil, fior di latte, spinach pesto (gfo, ve, dfo, nfo)
- **Polpetta** – House-made meatballs, provolone, parmesan, pesto, baby spinach (nf)

**(Gluten free +\$2 per focaccia)*

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

Cocktail Platters (serves approx. 10)

- Arancini del giorno (gfo, nf) \$75
- Meatballs in sugo & focaccia (nf) \$80
- Eggplant parmigiana (ve, nf) \$85
- Frittata (ve, gf) \$90
- Calamari Fritti (gf, nf) \$120

Pizza Focaccia (approx. 32 pieces)

- Sugo – tomato sugo, mozzarella, provolone, basil (ve, gfo, nf) \$90
- Bianca – garlic, rosemary, thyme, pecorino (ve, gfo, nf) \$90
- Mushroom – roasted mushroom, pepita pesto, parmigiano, mozzarella, provolone (ve, gfo, nf) \$110
- Pepperonzo – pepperoni, sugo, mozzarella, parmigiano, provolone (gfo, nf) \$115
- (Gluten free +\$10 per slab)

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

