



## MORNING/AFTERNOON TEA SPECIAL \$8.5 per person

Havana filter coffee & T Leaf tea selection, crockery incl. with your choice of one of the following:

**Scone** with butter – Cheese, date, or plain w/ jam & cream (GF or VE on request)

**Fry bread** with butter and jam

**Sweet Muffin** baker's choice (butter on request) (GFF/DFF/VE on request)

**Savoury Muffin** baker's choice (butter on request) (GFF on request)

**Flaky Pastry Savoury** vegetarian or non-vegetarian

**Fruit & Sweet Platter** a ½ slice & ½ serve of fruit (per person) (GFF/DFF/VE on request)

## MORNING BAKERY

**Scone** with butter - Cheese, date, or plain w/ jam & cream **Small - \$4, Large - \$4.8**

**Herb & cheddar scone** **Vegan** with vegan margarine **VE \$5**

**Cheese scone** **Gluten-Free** with butter **GFF Small - \$4.2, Large - \$5**

**Fry bread** with butter and jam **\$5**

**Muffins** sweet or savoury, baker's choice (butter on request) **Small \$4, Large - \$5**

**Muffins** **Gluten-Free** savoury, baker's choice (butter on request) **GFF/V \$5.2**

**Muffins** **Vegan** Tropical passionfruit muffins **GFF/DFF/VE \$5.2**

**Small Cinnabon** swirled cinnamon bun with cream cheese frosting **\$5**

**Apple & Raisin scroll's** **Gluten-Free** swirled cinnamon bun with cream cheese frosting **GFF \$5**

**Cheesy cauliflower cake** with smoky mayo **GFF/V \$5**

**Cut Fresh Fruit** **\$4.5** (per serve)

**Fruit & Sweet Platter** ½ slice & ½ serve of fruit (GFF/DFF/VE on request) **\$5** (per person)

**Crunchy (grain free) cacao granola**, w/ Greek yoghurt (individual serve) **\$6.50**

(DF/Paleo on request)

**Fresh Fruit Salad**, with house made Greek yoghurt (individual serve) **\$6.50**

V - Vegetarian VE - Vegan GFF - Gluten free friendly DFF - Dairy free friendly NS - Natural Sugars

\* Special requests or custom plated items have an additional \$1 fee applied \*

Prices exclude GST & delivery fee

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## SANDWICHES & WRAPS

### **Club Sandwiches** (2 fingers per serve) **\$4.50**

Chef's choice – a selection of vegetarian & non-vegetarian (DF/VE available on request)

### **Room service club sandwich** a generous ½ sandwich cut in two (minimum order of 2) **\$6**

- Roast chicken, crispy bacon, tomato & egg w/ house made mayo & salad greens
- Mexican refried beans, avocado & halloumi with chipotle sour cream V

### **Ploughman's Sandwich** a generous ½ sandwich on rye bread (minimum order of 2) **\$6**

- Corned Beef with Sauerkraut & Swiss cheese
- Chicken & Cranberry
- Steak & Beetroot chutney DF
- Avocado with pickled onions & spicy mayo V
- Egg mash & sundried tomato pesto with alfalfa V

### **Banh Mi** a filled Vietnamese baguette **\$6.50**

- Hoisin chicken w/ pickled carrot & daikon radish, fresh herbs, cucumber & chilli DF
- Miso pumpkin & red cabbage with pickled carrot, daikon radish, fresh herbs & chilli V/DF

### **Pita Bread** (2 halves per serve) **\$7**

- House made Falafel with pickled gherkins, tahini & chilli sauce VE/DF
- Beetroot, Cucumber & house made hummus with vegan basil pesto VE/DF

### **Steamed Bao Buns** **\$5.50**

- Crispy buttermilk chicken with sweet chilli mayo & pickled veg
- Sticky Beef with hoisin sauce, red cabbage, spring onion & sesame
- Roast miso pumpkin, pickled cucumber & vegan mayo V

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**Wraps** (2 halves per serve) (GF available on request) **\$10.5**

NON - VEGETARIAN

- Chicken schnitzel with alfalfa & garlic yoghurt
- Cajun Chicken with siracha yoghurt
- B.L.A.T. (Bacon, lettuce, avocado & tomato)
- Hoisin pulled pork with pickled pear **DF**

VEGETARIAN & VEGAN

- House made herbed Falafel with fresh summer vegetables & garlic tahini **VE/DF**
- Halloumi with oregano, fresh summer vegetables & garlic yoghurt **V**

**Omelette wrap** **Gluten-Free** (minimum order of 2) **\$4.80**

- Crispy bacon, red onion jam, herbed cream cheese & salad greens **GF**
- Sautéed mushroom, red onion jam, herbed cream cheese & salad greens **GF/V**

**Croissants \$5.50**

- Ham off the bone, Swiss cheese, tomato & wholegrain mustard.
- Haloumi, basil pesto & baby spinach **V**

**Open Seed & Almond Bread Sandwich** **Gluten-Free & Dairy free** **\$6.5**

- Roast seasonal veggies, garlic & coriander hummus, feta and toasted pumpkin seeds **V/GF**
- Roast chicken, red pepper hummus, cucumber & cashew **GF/DF**

**Vietnamese Summer Rolls** **Gluten-Free & Dairy free** small - **\$4**, large - **\$5.5**

- Lemongrass chicken, nuoc cham sauce pickled cucumber with quinoa, slaw & sesame seeds **DF/GF**
- Chilli cashews with quinoa, slaw & sesame seeds **VE/DF/GF**

**Sweet potato sourdough filled bun** **GFF/VE/Fodmap** **\$6.5**



## SAVOURIES

**Sausage Rolls** Kiwi classic with house made tomato sauce **small - \$4, large - \$5.50**

**Madras Curried Vegetable Rolls** with mango dipping sauce **V small - \$4, large - \$5.50**

**Cheesy cauliflower cake** with smoky mayo **GFF/V \$5**

**Quinoa Pattie** with smoky mayo **GFF/VE/DF \$5**

**Curried Carrot & cumin fritter** with mango & labneh sauce **GF/V (DF on request) \$4.80**

**Dusted & Delicious Tarts** light flaky pastry base with fresh savoury toppings **\$4.80**

- Smoked chicken, Mango chutney & spring onion
- Herbed cream cheese, roast beetroot & toasted walnut with balsamic glaze **V**

**Flaky Pastry Savouries** puffed pastry with a quiche filling **\$4.20**

- Bacon, thyme, pumpkin seed & feta
- Chicken, leek & sage
- Basil pesto, sundried tomato **V**
- Roasted red pepper, jalapeño & corn **V**

**Vegetarian Egg breakfast cup** **V/GFF \$4.20**

**Vegan breakfast cup** **VE/GF \$4.50**

**Bacon & Egg breakfast cup** **GFF/DF \$4.20**

**Sushi chef's choice** **V & Non-V** (two pieces per serve) **(GFF/DF/VE on request) \$4.50**

**House made Pies \$6**

- Hangi with kawakawa gravy **V & Non-V**
- Chef's choice

**Jerk Chicken Skewer** with mint labneh **GFF (DF on request) \$4.80**

**Black Pepper Tofu Skewer** with soy & ginger **GFF/VE \$4.80**



## SET LUNCH PLATTERS

*Our set platters have been created to cater for 12 – 20 guests.*

*Making food choices quick and easy, and offering good value*

### VEGETARIAN

- **Club Sandwich Platter** (30 pieces per platter) chefs' choice **\$65**
- **Club Sandwich Platter VEGAN** (30 pieces per platter) chefs' choice **\$65**
- **Cocktail Sandwich Platter** (40 pieces per platter) chef's choice of dainty sandwiches **\$70**
- **Ploughman's Sandwich Platter** (20 pieces per platter) (VE available on request) **\$95**
- **Vege Roll Platter** (24 pieces per platter) madras curry rolls w/ house made mango sauce **\$85**
- **Vegetarian Flaky Pastry Platter** (24 pieces per platter) chef's choice **\$85**
- **Wraps - Chefs Choice** (VE available on request) 12-pieces platter - **\$60**, 24-piece platter **\$110**
- **House made Cheese ball and Cracker Platter** (serves 10 - 12) (GFF on request) **\$70**

### NON-VEGETARIAN

- **Club Sandwich Platter** (30 pieces per platter) chef's choice **\$65**
- **Cocktail Sandwich Platter** (40 pieces per platter) chef's choice of dainty sandwiches **\$70**
- **Ploughman's Sandwich Platter** (20 pieces per platter) **\$95**
- **Sausage Roll Platter** (24 pieces per platter) sausage rolls w/ house made tomato sauce **\$85**
- **Non-Vegetarian Flaky Pastry Platter** (24 pieces per platter) chefs' choice **\$85**
- **Mince Savouries** with house made tomato sauce (20 pieces per platter) **\$75**
- **Bacon and Egg Pie** served with tomato sauce, 12-piece platter - **\$55**, 24-piece platter - **\$85**
- **Wraps - Chefs Choice** 12-pieces platter - **\$60**, 24-piece platter **\$110**

### SWEETS & FRUIT

- **Mini Sweets Platter** (26 pieces per platter) a bite-sized sweet slice selection (GF/DF/VE on request) **\$60**
- **Platter of Cut fresh Fruit** (serves 20) a selection of fresh cut fruit **\$85**

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CATERING

## SUMMER SALADS

**Chef's Salad Bowl to share \$6 per person**

**Individual salads served in a biodegradable noodle box \$8 each**

*Please let us know if you have any special dietary requirements & we will adjust our salads to best suit your needs.*

- Chicken Caesar salad with crispy bacon, herbed croutons topped with parmesan  
non-vege
- Roasted chicken & vegetables salad with sundried tomato pesto non-vege/GFF
- Spiced chickpea & fresh vegetable salad with Greek tzatziki dressing V/GFF
- Roasted kumara & green bean quinoa salad with a lemon & cumin dressing  
VE/DF/GFF
- Chef's choice of the day – vegetable, grain or pulse based (GFF/VE/DF on  
request) \*changes seasonally\*

*\*Please note that serving plates, cutlery & serving utensils are extra & provided only on request.*

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CATERING

## SWEET TREATS

**\$4.20 each**

### BISCUITS

Afghans  
Belgium biscuits  
Chocolate chunk biscuit  
Ginger kisses  
Choc & coffee crèmes  
Traditional shortbread  
Monte carlo  
Passionfruit melt  
Oaty apple crumble cookie **VE**  
Walnut coffee crème **GFF**  
Cinnabun cookie **VE**  
Almond & choc chunk cookie **GFF/VE/NS**  
Vanilla biscuit with vanilla crème icing **VE/GFF**

**\$4.20 each**

### SLICES

ANZAC slice  
Banoffee slice  
Belgium slice  
Brownie **GFF**  
Chocolate caramel  
Coconut & apricot bar **GFF/VE/DFE**  
Fudgy walnut  
Ginger crunch  
Peanut, choc, caramel slice  
Raspberry & coconut slice  
Vegan dark chocolate & caramel slice  
**DFE/VE/NS**  
Almond chocolate cherry delight **GFF/DFE/NS**  
Lemon shortcake

**\$4 each**

### BAKERS SELECTION OF MINI MORSELS

Chocolate bliss ball **GFF/DFE/VE/NS**  
Bounty ball w/ dark chocolate **GFF/DFE/VE/NS**  
-Raspberry  
-Matcha green tea  
Chocolate truffle (**GF on request**)  
Baker's choice assortment

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