

MORNING/AFTERNOON TEA SPECIAL \$8.50 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 - \$4.80

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

Cheese scone Gluten-Free with butter GFF Small - \$4.20, Large - \$5

Fry bread with butter and jam \$5.50

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 \$5.20

Muffins Vegan Tropical passionfruit muffins GFF/DFF/VE \$5.20

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 \$5.20

Cut Fresh Fruit \$4.80 (per serve)

Fruit & Sweet Platter ½ slice & ½ serve of fruit (GFF/DFF/VE on request) \$5.50 (per person)

Crunchy (grain free) cacao granola, w/ Greek yoghurt (individual serve) \$8

(DF/Paleo on request)

Fresh Fruit Salad, with house made Greek yoghurt (individual serve) \$8



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) \$6.50

- 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
- Avocado with picked 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

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Pita Bread (2 halves per serve) \$7.50

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

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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



Wraps (2 halves per serve) (GF available on request) \$11.50

NON - VEGETARIAN

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

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) \$5.20

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

Croissants \$6

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

Open Seed & Almond Bread Sandwich Gluten-Free & Dairy free \$6.50

- 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 - \$5.50

- Lemongrass chicken, nuoc cham sauce pickled cucumber with quinoa, slaw & sesame seeds DF/GF
- Pepita, pickled red peppers, chilli & sesame sauce with coriander, quinoa, slaw & sesame seeds VE/DF/GF

Sweet potato sourdough filled bun GFF/VE/Fodmap \$6.50



SAVOURIES

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

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

Cheesy cauliflower cake with smoky mayo GFF/V \$5.20

Quinoa Pattie with smoky mayo GFF/VE/DF \$5.20

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 \$4.40

Vegan breakfast cup VE/GF \$4.50

Bacon & Egg breakfast cup GFF/DFF \$4.40

Sushi chef's choice V & Non-V (two pieces per serve) (GFF/DFF/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 (DFF on request) \$4.80

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



SFT 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) \$105
- 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 \$64, 24-piece platter \$120
- 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 \$64, 24-piece platter \$120

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



SALADS

Chef's Salad Bowl to share \$7 per person

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

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

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

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



SWEET TREATS

\$4.50 each \$4.50 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

SLICES

ANZAC slice

Banoffee slice

Belgium slice

Brownie GFF

Chocolate caramel

Coconut & apricot bar GFF/VE/DFF

Fudgy walnut

Ginger crunch

Peanut, choc, caramel slice

Raspberry & coconut slice

Vegan dark chocolate & caramel slice DFF/VE/NS

Almond chocolate cherry delight GFF/DFF/NS

Lemon shortcake

\$4 each

BAKERS SELECTION OF MINI MORSELS

Chocolate bliss ball GFF/DFF/VE/NS
Bounty ball w/ dark chocolate GFF/DFF/VE/NS
-Raspberry
-Matcha green tea
Chocolate truffle (GF on request)

Baker's choice assortment