



CATERING MENU 2026

MORNING/AFTERNOON TEA OPTIONS

SWEETS

\$4 per piece

- mini muffins (vegan & gf)[min 2 doz]
- mini sweet pastries (croissant, choc croissant, fruit danish, escargot)[min 2 doz]

\$3 per piece

- middle eastern sweets (baklava & harissa)
- Seasonal Fruit board for up to 40 guest \$150

SAVOURIES

\$3 per piece

- mini savoury middle eastern pastries (zaatar[vegan], haloumi, spinach & cheese, meat [min 2 doz]

\$4 per piece

- mini roast vegetable frittata(vegetarian & gf)[min 2 doz]
- mini beef sausage rolls/mini spinach & ricotta rolls (vegetarian)

DIETARIES

Please note our kitchen can cater to a range of dietary requirements such as vegan, vegetarian and gluten-free on request. Some dietaries may incur additional costs.

Please note that our kitchen does handle allergens such as wheat & nuts. We do our best to avoid cross-contamination, but cannot guarantee.



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DRINKS PACKAGES

TEA & COFFEE

Urn Station \$60

with a selection of teas and coffee and milk for up to 40 guests.

Coffee tab available at cafe upon request

\$4.50 small/\$5 medium for preorder coffees & tea (chai and other menu items an additional cost).

COLD DRINKS PACKAGES

Unlimited bottles of sparkling water \$3 per person

Jugs of juice with free refill \$15 per jug

Mocktail jugs \$15 per jug (no refill)

- pomegranate, lime & mint mocktail
- lemon lime bitters mocktail



CATERING MENU 2026

MENU 1

SUITABLE FOR BREAKFAST & LUNCH FUNCTIONS

\$25PP minimum 15 guests

-a mix of savoury middle eastern baked goods (vegetarian & meat)

vegan option available on request

-seasonal fruits plate

-a selection of mini muffins (vegan)

-water & juice

This menu is served buffet style

Optional extra- add a cereal station for \$3pp

MENU 2

\$28PP minimum 15 guests

-tortilla wraps (selection of chicken and vegetarian wraps)

-garden salad

-middle eastern sweets

-water & juice

This menu is served buffet style

MENU 3

SUITABLE FOR LUNCH OR DINNER FUNCTIONS

\$37PP minimum 20 guests

-falafel platter served with hummus and lebanese bread (falafel & hummus gf/vegan)

-lamb kofta skewers (1 skewer per guest)

-chicken skewer (1 skewer per guest)

-fattoush salad (vegan)

-middle eastern sweets

-water & soft drinks

This menu is served buffet style

Optional extra- middle eastern rice \$3pp



MENU 4

S U I T A B L E F O R D I N N E R F U N C T I O N S

\$50PP minimum 25 guests

- pumpkin kibbeh(vegan)served with babaganoush
- zaatar roast vegetables (gf/vegan)
- lamb kofta skewers (1 skewer per guest)
- chicken skewer (1 skewer per guest)
- fattoush salad (vegan)
- middle eastern rice
- middle eastern sweets
- water & soft drinks

This menu is served banquet style per table

Includes crockery & linen hire

EXTRAS

L I N E N H I R E

\$9 per table cloth, [black or white linen available]

U R N S T A T I O N

\$60 a selection of teas and coffee and milk for up to 40 guests.

Unlimited sparkling water can be added at \$3 per person

C R O C K E R Y H I R E

please note eco disposables are provided with catering, should you wish to hire crockery (includes plates, glasses, cutlery) this is an additional \$5pp

S T A F F I N G

For any catering orders outside of cafe hours (after 3pm or Sundays) there will be an additional charge of \$150 to have a staff member on site until food service complete.

If you require additional waitstaff please contact us for a quote.

BOOKING POLICY

- Whilst we do not currently require a deposit, catering must be paid in full 48hrs **prior** to your booking
- 5 days notice required for all catering orders
- Cancellations less than 48hrs from your booking time will incur a charge of 50% of your total