



C A T E R I N G M E N U

MENU 1

SUITABLE FOR LUNCH FUNCTIONS

\$28PP minimum 15 guests

- toritilla wraps (selection of chicken and vegetarian wraps)
- garden salad
- middle eastern sweets
- water & juice

This menu is served buffet style

MENU 2

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 for an additional cost

MENU 3

SUITABLE FOR DINNER FUNCTIONS

\$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 hire



C A T E R I N G M E N U

EXTRAS

LINEN HIRE

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

URN STATION

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

CROCKERY HIRE

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

STAFFING

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



C A T E R I N G M E N U

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 lebanese pastries (zaatar[vegan], halloumi, spinach & cheese, meat [min 2 doz]

\$4 per piece

-mini roast vegetable frittata(vegetarian &gf)[min 2 doz]

DRINKS

\$60

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

\$15

Juice or soft drink jug with refill

Coffee tab available at cafe upon request

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.