





Catering Menu

Monday Choose 3

- Sourdough, smoked chicken, brie, tomato, caramelised onion.
- Super salad, beetroot, kale, almonds, sherry vinegar (df.gf,v)
- Raw cabbage salad, carrots, spring onion, coriander (df.gf,v)
- Whole fruit selection
- Ginger slice (v)

Tuesday Choose 3

- Ciabatta, tandoori chicken, cucumber, yoghurt, mint
- Roasted pumpkin, quinoa, preserved lemon, coriander (df.gf,v)
- Spiced chickpea, halloumi, capsicum, caper (df.gf,v)
- Whole fruit selection
- Snicker slice (gf,v)

Wednesday Choose 3

- Bagel, pastrami, pickled cucumber, cheddar, tomato relish
- Winter tabouleh, roasted cauliflower, couscous, mint, parsley, lemon dressing (df.gf,v)
- Mixed leaf, cucumber, toasted seeds, balsamic (df.gf,v)
- Whole fruit selection
- Red velvet cake (v)

Thursday Choose 3

- Focaccia, salami, roasted capsicum, pickled cucumber, grain mustard.
- Napa corn salad, kale, green onions, feta, avocado, spring onion (df.gf,v)
- Brown lentil, carrot, sundried tomato, tahini, mint (df.gf,v)
- Caramel slice (v)
- Whole fruit

Friday Choose 3

- Mountain bread, champagne ham, cream cheese, red onion, tomato, baby spinach
- Orzo pasta, pumpkin, salsa verdi (df.gf,v)
- Roasted carrots, chickpea, honey, coconut yoghurt (df.gf,v)
- Whole fruit selection
- Cookie caramel slice (v)

DF = Dairy free, V = vegetarian, GF = Gluten Free, VE = Vegan, NF = Nut

Week Day Catering options

Grab n go style lunch. Wait staff included. Minimum 10 guests.









Finger Food Menu

\$40 per person

Hot

- Crispy confit pork belly, fennel salad, mustard (df)
- Fried chicken, Tonkatsu, Japanese mayo (df,gf)
- Roast pumpkin galette, sundried tomato, goats' cheese (v)
- Braised beef taco, jalapeno, onions, sour cream (gf)
- Charred prawn taco, shredded lettuce, siracha sour cream
- Roasted agria sarladaises, kimchi salt, parmesan custard (v,gf)
- Prawn shumai, soy and sesame (df)
- Beef slider, Swiss cheese, pickles, American mustard

Cold

- Market fish tartare, green apple and coriander, shallot (df,gf)
- Heirloom cherry tomato, coconut and lime (ve,v,gf,df)
- Bang bang chicken, Chinese cumber salad (df)
- Cured salmon, sesame seaweed (gf,df)
- Pea and edamame remoulade, cashew cream, crispy shallots (ve,df,gf)
- Raw beef, smoke baba ghanoush, fried potato (gf)
- Ceviche taco, coriander, fried shallots, soy (gf)

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Select 3 items from the above selection

Minimum 10 people





Pizza Menu

1 pizza per person

Margarita

Tomato, mozzarella, basil

Mediterranean

Tomato, mozzarella, spinach, zucchini, capsicum, artichoke, olives

Meat Fest

Tomato, mozzarella, selection of meats

■ Ham and Mushroom

Tomato, mozzarella, ham, mushroom





Beverage Upgrades

Beer Buckets

8 beers from the below range

- Heineken
- Heineken light
- Heineken zero

Mixed Buckets

4 Beers & 4 RTD's from the above range

Beer, Mixed & RTD Buckets \$64.00 per bucket

Soft Drink Bucket \$40 per bucket

RTD Buckets

8 mixed RTDs from the below range

- Long white
- Bourbon & cola

Soft Drink Buckets

8 mixed soft drinks from the below range

- Coke
- Coke no sugar
- Lemonade
- Pump water

*Manned bar service available upon request - minimum spend \$400

Wero Pizza Package Menu

Minimum 20 guests Available between 11am – 5pm 7 Days notice

All alcohol buckets must be pre-ordered and must include a low alcohol option









Platters Menu

New Zealand Cheese platter

Selection of New Zealand cheese, fruit paste, toasted nuts, lavosh and crackers (cold)

\$156.00

I From the Deli

Selection of New Zealand cold cuts & cured meats, served with pickles, relish and crispbreads (cold)(df)

\$156.00

Salmon platter

House hot smoked salmon and cold smoked salmon, pickled cucumber, herb cream cheese, lavosh, crostini (cold)

\$175.00

Veggie Patch,

Pumpkin frittata, vegetable crudites, hummus, spiced guacamole, chickpea falafel (cold)(v)

\$126.00

Sushi platter

Selection of Maki sushi and nigiri, pickled ginger, soy sauce, wasabi, edamame (cold)(df) \$218.50

Roadhouse Platter

mini mince and cheese pies, prawns, salt and pepper squid onion rings, tomato relish (hot) \$132.00

Artisan Cheese platter

Premier New Zealand and continental cheese selection, fruit paste, toasted nuts, lavosh and crackers (cold) \$218.50

Additional charges to oper cashless bar – POA

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