



# FUNCTIONS & CATERING

## PASTRIES & BAKED GOODS

### Savoury

spanakopita.....	\$3 or \$7.5 (spirals)
kale, mushroom & corn brekky muffins.....	\$3 or \$4.5
kumera, goats cheese, basil & brocollini frittata (cut into 8, 12 or 16).....	\$35

### Sweet.....

	\$3.5/piece
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flourless orange & almond cakes	\$4
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white cheese & golden raisin borekas	\$5
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blueberry, chocolate muffins .....	\$3 or \$4
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carrot, apple ricotta muffin	
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brioche scrolls.....	\$4
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tahini slice (can be cut in 1/4's) .....	\$5
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bagels.....	\$2
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rye.....	\$6.5
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challah.....	\$6.5
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za'atar foccacia .....	\$6.5
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bagel crisps.....	\$3.5/250g
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## SANDWICHES

egg & herb mayo on challah.....	\$3.5/piece
pastrami w coleslaw & pickles on rye	
humous, avocado & salad on rye	
chicken, pistachio & herb mayo w rocket on panini	
corned beef, mustard, swiss & pickles on rye	
turkey, cranberry, pickled onions, Swiss cheese, rocket & cucumber on challah	
smoked salmon, cream cheese, onion, capers & rocket on sesame bagel	
pastrami, swiss, pickles & Russian on rye	

## STARTERS

chopped liver 250g.....	\$6
humous 250g.....	\$6
pumpkin humous 250g.....	\$6
egg & herb mayo 250g.....	\$6
Lox spiced nut mix.....	\$55/kg
guacamole (avo, lime, coriander, green shallots).....	\$12/550g
labne.....	\$24/kg
mixed marinated olives.....	\$20/litre
Romanian eggplant (roasted eggplant, capsicum, pomegranate, dill, lemon, shallot).....	\$20/550g
fresh crudité's (raw vegetable platter of cos, radish, cucumber, cherry tomatoes, carrot, green shallots, mint).....	\$40
picked vegetables.....	\$6/250g
options include: Lox's red kraut, turmeric sauerkraut, daikon & carrot pickles, pickled jalapeños, or sliced polish pickles	
giardinera (pickled cauliflower, carrots, radish, cucumber, fennel, tomato).....	\$24/kg
beetroot cured ocean trout (sliced) w lime and dill dressing.....	\$75/kg <i>48hr notice</i>
ocean trout ceviche (tomato, cucumber, Spanish onion, mint, coriander, basil & kumera, lime & green chilli dressing).....	\$40/kg
tuna poke (smoked corn, seaweed, macadamia, sprouts, cabbage, zucchini, mint & cucumber).....	\$40/kg

## MAINS

slow roast eggplant w quinoa, spiced nuts, herb and haloumi stuffing in Turkish style tomato sauce (4/8/10 people).....	\$28/\$60/\$100
slow cooked Milly Hill lamb shoulder, Hawaij spices, assorted condiments (whole, taken off the bone after it's cooked).....	\$100
beef short ribs, rosemary, orange & maple glazed (taken off the bone & sliced).....	\$100
beef lasagna.....	\$100
Holmbrae chicken roasted w lemon, mustard, thyme, rosemary & bay leaves.....	\$45
roasted cape grim rib-eye w Bordelaise sauce (min750g).....	\$120/kg
rare roast scotch filet w chimichurri and mustard.....	\$80/kg
ocean trout tarator w tahini yoghurt, coriander, sumac & chilli.....	\$75/\$100 med/lg
grilled tuna served rare w white bean purée, green olive salsa verde & roasted cherry tomatoes *needs chef on-site.....	\$150/each
Spanish mackerel/kingfish grilled w lemon, garlic & fresh herbs.....	\$65/\$90 raw/cook
grilled Ora king salmon, chermoula marinade, cherry tomato & green bean salsa.....	\$120
blue mackerel escabeche, parsley, pine nuts & currants.....	\$80

## SIDES

Mejaderra (basmati rice, lentils, caramelised onion, almonds, pomegranates & fresh herbs)	\$40
roasted potatoes, lemon, garlic & rosemary.....	\$40
roasted vegetables (mushrooms, beetroot, broccolini, spanish onion, pumpkin, eggplant)...	\$75
butternut pumpkin slow roasted w harissa & parmesan.....	\$45
roasted cauliflower w Hawaij spices, brown butter, currant & almond salsa.....	\$60

## KIDS

mini chicken schnitzel.....	\$3.5 each
mini fish schnitzel.....	\$5.5 each

## SALADS

super green salad w watercress, baby cos, mint, radish, sprouts, fennel, zucchini, cucumber, lime & ginger w apple balsamic vinaigrette.....	\$45
roasted beetroot salad w avocado, spinach, black sesame & tahini dressing.....	
quinoa & cauliflower tabouli w almonds, raw veggies, heaps of herbs, preserved lemon, pomegranate, tahini dressing.....	
pumpkin salad w kale, quinoa, red cabbage, cucumber, carrot & spinach w sesame & miso dressing.....	
Israeli salad raw vegetable and herb salad, spices, nuts, za'atar w lemon, olive oil, sumac & white balsamic dressing.....	
coconut & quinoa salad w pomegranate, radish, coriander, mint, cabbage, carrot, almond, green shallots, lime & olive oil dressing.....	
kale, corn, almond, green olive salad w zucchini, tomato, cucumber, quinoa & puffed black rice w lemon & mustard dressing.....	
quinoa, raw beetroot, carrot, coconut & coriander salad w lime ginger dressing.....	
swiss brown mushroom salad w heirloom tomatoes, oregano, broccolini, Spanish paprika & sherry vinegar dressing.....	
cauliflower & freekah salad, zucchini, tomatoes, green olives, rocket, fennel, marinated goats cheese w pistachio & basil dressing.....	
golden cabbage, carrots, raisins, mixed sprouts & macadamias w tahini turmeric dressing.	
caprese salad (buffalo mozzarella, basil, heirloom tomatoes, rocket, evoo).....	\$60
lightly smoked ocean trout salad w brown basmati rice, red apple, crispy brussels sprouts, pickled cabbage, bean sprouts, spinach, almonds & konbu w soy & lemon dressing (optional no trout - extra rice & brussels).....	

## DESSERTS

lime & coconut pavlova, lemon curd, passionfruit & fresh mango.....	\$60
flourless chocolate & hazelnut cake w sour cherries.....	\$65
NY style lemon & vanilla cheesecake.....	\$45
pecan & macadamia tart.....	\$45
creme caramel.....	\$45
carrot cake.....	\$45
tiramisu.....	\$45 or \$80
tres leches cake (Mexican cinnamon cream & milk sponge cake).....	\$45
flourless orange & almond cake.....	\$45
Persian love cake (gluten free w almond & pistachio meal & yoghurt).....	\$45
fig, pistachio, frangipane & raspberry tart.....	\$45
poppyseed & almond cake, sour cheery jam, dark chocolate icing.....	\$60
passionfruit, almond & coconut drizzle cake (gluten free).....	\$60
roasted rhubarb, strawberry & pears w bayleaf, vanilla greek yoghurt.....	\$20/litre