

Public catering menu

Breakfast & morning tea

House Made Assorted freshly baked pastries & muffins *from \$4.50 each*

House Made Croissant with leg ham and swiss cheese \$7 *each*

Brioche with pancetta, egg, swiss cheese and mayo \$7.50 *each*

House Made Banana bread with honey and whipped butter \$5.00 *each*

House Made Rruit bread with whipped butter \$5.00 *each*

Coffee and tea in various sizes from \$3.50 *each*

Assorted bottled juices and soft drinks from \$4 *each*

Seasonal Fruit Platter *Small \$35 each, serves 4-6 people*

Large \$65 each, serves 6-10 people

Lunch Platters

Assorted Public breads including sourdough rolls, ciabatta, piadina flat breads and baguettes with assorted fillings from \$9.00 *each*

Example fillings:

Prosciutto, provolone, tomato, rocket

Pork belly, green tomato pickle, iceberg lettuce

House cured salmon, cream cheese, red onion, capers

Turkey, Brie, cranberry, lettuce

Feta, eggplant pickle, roast capsicum

Roast chicken, rye, avocado, tomato

Gypsy ham, tomato, Swiss mushroom, seeded mustard

Assorted Salads - from \$10 per single serve and \$100 per platter. Serves 10 people (please ask for individual serves if portion control required)

Example salads:

Roast beetroot, fennel, feta, orange and lentils

Shredded chicken breast, avocado, quinoa, basil pesto

Tomato, boccincini, cucumber, red onion and balsamic dressing

Asian beef noodle salad, capsicum, snow peas and coriander dressing

Public Plate

Small platter from \$65

Large platter from \$95

Please choose from the following:

- o **Marinated olives**
- o **San Danielle Prosciutto** thinly sliced
 - o **Mild Chilli Sopressa** salami thinly sliced
- o **Grilled red peppers**
- o **Duck Liver Parfait** with mango chutney and fennel seed lavosh
- o King prawn tail wrapped in kataifi pastry with lime salt
- o **Smoked onion and bacon** Arancini Balls
 - o Potato Bread with sour cream and sweet corn relish
 - o Wild mushroom frittata with roasted tomato and rocket
- o **Rosemary and Roasted garlic flat bread**
 - o **Confit Duck croquettes** with mustard mousseline

Cheese Platter - A selection of *quality cheeses including brie, blue cheese and cheddar with dried fruit, crackers and nuts.*

Small platter \$45

Large platter \$75

Please ask any of our friendly staff for any items not listed that you would like us to cater for and also for any dietary requirements.