

# BOTANICAFE

## CATERING MENU

Some items require a minimum of 24-48 hours' notice. This is a sample of some of our options, if you are after something not listed on the menu, please call us on 32559299 to discuss.

### SOMETHING SWEET

<b>SWEET MEGA MUFFINS</b> house baked and halved for easy sharing	\$5.5 ea
<b>CUPCAKES</b> made to order	From \$4.7
<b>INDIVIDUAL YOGHURT AND MUESLI CUPS</b> layered organic granola and Greek yoghurt topped with berry compote and fresh berries	\$6.0 ea
<b>HOMEMADE SCONES</b> served warm with jam and cream (minimum order of 6)	\$5.0 ea
<b>SELECTION OF HOMEBAKED SWEETS</b> a mixture of our signature cakes, slices and muffins all cut into portions (GF available on request, extra charge applies)	\$6.0 ea
<b>FRUIT PLATTER (GF)</b> fresh selection of seasonal fruit cut into pieces for easy sharing	
- Small: feeds 5-10 people	S \$50.0
- Large: feeds 10-15 people	L \$70.0

### SOMETHING SAVOURY

<b>PLAIN CROISSANTS</b> served lightly toasted with butter on the side	\$5.5 ea
<b>CHEESE &amp; TRIPLE SMOKED HAM CROISSANTS</b> served lightly toasted	\$7.5 ea
<b>BACON &amp; EGG</b> on a toasted brioche roll w bbq sauce (GF +\$1 ea)	\$12 ea
<b>DELUXE BREAKFAST ROLLS</b> bacon, egg, cheese, caramelised onion and rocket on a toasted brioche roll w aioli (GF +\$1 ea)	\$15 ea
<b>SAVOURY MUFFINS</b> house baked - vegetarian or cheesy bacon and corn. Served warm with fruit chutney and butter on the side (GF +\$1 ea)	\$7.0 ea
<b>SLICE OF FRITATTA (GF)</b> house baked - served warm or cold (V on request)	\$9.0 ea
<b>ZUCCHINI SLICE</b> house baked - served warm or cold (GF avail)	\$9.0 ea
<b>CORN &amp; ZUCCHINI FRITTERS (GF)</b> house baked - served warm w/ aioli	\$7.5 for 2
<b>BACON &amp; EGG PIE</b> individual house baked bacon and egg pie - served warm with tomato sauce on the side (minimum order of 6)	\$6.5 ea
<b>MINI SAUSAGE ROLL</b> individual sausage roll - served warm with tomato sauce on the side (minimum order of 6)	\$1.8 ea
<b>MINI PIE</b> individual pie- served warm with tomato sauce on the side (minimum order of 6)	\$1.8 ea

## FRESH SANDWICHES, ROLLS & WRAPS

WE RECOMMEND 1.5 SERVES OF SANDWICHES/WRAPS PER PERSON

<b>TRADITIONAL SANDWICHES</b> an assortment of traditional sandwiches made on a mixture of white and multigrain bread (GF + \$1ea)	\$7.5 ea
<b>GOURMET SANDWICHES</b> an assortment of gourmet sandwiches made on a mixture of white and multigrain bread (GF + \$1ea)	\$8.5 ea
<b>TRADITIONAL WRAPS</b> an assortment of traditional wraps halved for easy sharing	\$10.0 ea
<b>GOURMET WRAPS</b> an assortment of gourmet wraps halved for easy sharing	\$11.0 ea
<b>GOURMET FILLED TURKISH BREADS</b> an assortment of filled Turkish breads halved for easy sharing. Can be served toasted (GF + \$1ea)	\$11.0 ea

### TRADITIONAL FILLINGS

- Chicken breast/ smoked ham, cheese & tomato
- Chicken breast/corned beef/smoked ham & salad
  - Ham and cheese
  - Chicken and avocado
  - Egg and lettuce
  - Salad

### GOURMET FILLINGS

- Turkey, swiss cheese & cranberry
- Chicken, homemade smokey aioli, cheese, red onion, lettuce & tomato
  - Chicken, basil pesto, cream cheese & semi dried tomato
- Smoked ham, swiss cheese and tomato w/ homemade aioli
  - Smoked ham, camembert, rocket & wholegrain mustard
- Corned beef, cheese & sweet mustard pickles
- Grilled pumpkin, haloumi and spinach

# SALADS

ONE SERVE OF SALAD IS ENOUGH FOR A MEAL FOR ONE PERSON OR A SIDE SERVE FOR 2-3 PEOPLE / MINIMUM QUANTITIES APPLY

**GARDEN SALAD (GF & DF)** mixed leaves, tomato, carrot, cucumber, capsicum, red onion and avocado served w/ our house made honey mustard dressing. \$12 p/serve

Add chicken breast / triple smoked ham +\$4

**GREEK SALAD (GF)** tomato, cucumber, red onion, parsley, kalamata olives and feta finished w/ our house balsamic vinaigrette \$15 p/serve

**PUMPKIN, SPINACH AND FETA SALAD (GF)** roast pumpkin, toasted pinenuts, Danish feta and baby spinach finished w/ a balsamic glaze \$15 p/serve

**PUMPKIN AND SWEET POTATO SALAD (GF & DF)** roast pumpkin and sweet potato, chickpeas, semi-dried tomatoes and baby spinach finished w/ our house made honey mustard dressing \$15 p/serve

**CRUNCHY COLESLAW (GF)** shredded red and green cabbage, red onion, carrot, capsicum and apple finished w/ our house made creamy dressing \$15 p/serve

**BEETROOT, ROCKET AND FETA SALAD (GF)** baby beetroot, toasted pinenuts, Danish feta and rocket finished w/ a balsamic glaze \$15 p/serve

**ROAST VEGETABLE COUS-COUS SALAD** roasted pumpkin, sweet potato, capsicum, zucchini, eggplant, red onion, baby spinach, Danish feta and cous-cous tossed w/ an Italian dressing \$15 p/serve

**PUMPKIN, BACON, AVOCADO AND QUINOA SALAD (GF)** roast pumpkin, bacon, avocado and quinoa w/ house made aioli dressing \$15 p/serve

**PESTO CHICKEN SALAD (GF)** pesto chicken breast pieces, avocado, Danish feta, semi-dried tomatoes and mixed leaves finished w/ a drizzle of extra virgin olive oil \$15 p/serve