



## CATERING MENU

### Scones and Muffins \$4.00 each (GF available, add .50c)

MOF vintage cheese scones  
Date, orange and cinnamon scones  
Fresh baked muffin

### Little Sandwiches \$2.00 each

Roast chicken and garlic aioli chives  
Herbed egg mayo and cucumber *v*  
Ham, Swiss cheese and mustard

### Café Sandwiches \$7.00 each

Tomato, hummus and rocket in sourdough bread *v*  
Bacon, cucumber, lettuce and romesco baguette  
Pastrami, sauerkraut and Swiss cheese on multigrain

### Boxed Salads \$7.00 each

Smoked salmon, green bean, olive, potato and tomato *gf*  
Tabouleh, grilled zucchini and toasted peanut *v*  
Potato, bacon and avocado with aioli *gf*

### Pastry & Savoury Items \$3.50 each

Tomato, basil and Gruyere tarts *v*  
Bacon, thyme and onion mini quiche  
Zucchini fritters with garlic and herb mayo *v, gf*

### Pastry & Savoury Items \$4.50 each

Pork, caramelised onion and fennel sausage rolls  
Mediterranean vegetable and olive frittata squares *v, gf*  
Beef satay skewers *gf, df*  
Potato and pea samosas with fruit chutney *v, df*  
Porcini mushroom arancini *gf, v*  
Ham & cheese mini croissants

### Sweets \$3.50

Chocolate brownie *gf*  
Ginger crunch  
Almond and orange baby cakes with zesty syrup *gf*  
Berry and lemon friands *gf, df*  
Afghan cookies  
Chocolate chip cookies  
Sesame seed bliss balls *gf, df, v, sugar free*

### Fresh Fruit Platter \$3.50 per person