

### Morning and Afternoon Tea

<b>Pastries</b>	\$6.60 pp
Selection of Freshly Baked Croissants and Danishes	
<b>Cookie Platter</b>	\$6.60 pp
Selection of Freshly Baked Cookies	
<b>Sweet Platter</b>	\$9.90 pp
Selection of Cakes, Brownies Slices	
<b>Fruit Platter</b>	\$9.90 pp
Freshly Sliced Seasonal Fruit	

### Lunch

<b>Gourmet Filled Roll Platter</b>	\$14 pp
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Chefs selection of freshly made gourmet rolls. Filling combinations can include;

Roasted red pepper, hummus, caramelised onions, spinach, grilled eggplant on a Ciabatta roll

Smoked salmon, cream cheese, capers, red onion and rocket on bagel  
 Roast beef, gherkin, rocket, horseradish sauce on wholemeal rolls

Pulled pork baguette, apple slaw, rocket, BBQ Sauce

<b>Savoury Selection</b>	\$13.20 pp
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Selection of homemade quiches and frittatas.

Quiche Flavours can include;

Smoked Salmon, capers & dill, Spinach & Fetta (v), Mushroom, Caramelised onion & camembert (v), Quiche Lorraine (Bacon & Cheese)

Frittata flavours can include; (GF)

Spinach & feta (v), Chorizo, sweet potato, feta & rocket, Chickpea, caramelised onion, roast red peppers & rocket (v), Roast pumpkin, ricotta, spinach, sage and pine nut (v)

Platters

Minimum 8 people

**Breads and dips** \$11.25 pp

House made dips served with a range of freshly baked bread, crostini, lavoche and grissini. Dips may include, roasted red pepper hummus, grilled eggplant and yoghurt dip, kalamata olive tapenade, fresh herb pesto.

**Fruit platter with Yoghurt** \$11.25 pp

A selection of fresh, sliced, seasonal fruit served with honey Greek yoghurt.

**Brownies and slices** \$11.25 pp

A sweet selection of Bakers Arms famous brownies, blondies and slices.

**Crudités** \$14 pp

A selection of raw and grilled vegetables served with hummus, Greek yoghurt herb dressing and dukkah.

**Cheese platter** \$16.50 pp

Chef's selection of soft cheeses including a soft cheese (e.g. Brie, Camembert) hard cheese (e.g. Vintage cheddar, Parmesan) a blue vein cheese and a cheese spread (herb labneh). Served with fresh fruit, dried fruit, nuts, crackers, lavoche and grilled ciabatta.

**Antipasto platter** \$16.50 pp

Grilled eggplant, roasted red peppers, grilled zucchini & marinated artichokes. Assorted olives, pickles, caper berries, slow roasted cherry tomatoes, feta and herb labneh. Served with an assortment of bread rolls, grilled ciabatta and crostini.

**Smoked salmon platter** \$17.80 pp

Cold smoked salmon slices, herb cream cheese, caper berries, red onions, pickled cucumber served with rye bread, lemon wedges and rocket

**Charcuterie board** \$19.20 pp

A selection of cured and smoked meats. Prosciutto, salami, ham, chorizo, roast beef. Served with pickles, cornichons, mustards, relish, grilled ciabatta, bread rolls and grissini

**Delivery** \$17.00 +GST per delivery

\*\*\*Minimum order value is \$120.