

Lunchtime catering menu (minimum order 10 of any item)

Syrian fattayer – folded mini breads **\$4.50 each**

Silverbeet, onion and sumac VG

Feta and spring onion V

Sandwiches (on a half pita – recommend 2 per person) **\$6.50 each**

Felafel sandwich

Our felafel, garlic sauce and pickles VG

Pumpkin and feta sandwich

Roast pumpkin, feta cheese, za'atar spice mix, greens V

Chicken sandwich

Poached chicken, walnut garlic mayonnaise, greens

Salads (in single serve cups) **\$8.00 each**

Syrian roasted cauliflower with parsley, onion and tahini yoghurt V, GF

Pumpkin roasted with Eritrean berbere, lentils, greens and toasty seeds VG, GF

Manoucheh, dips and crudites (served platter style) **\$6.00pp (snack)**

Mini za'atar spiced breads

Babaghanoush – eggplant dip V

Beetroot hummus – chickpea, lemon and beetroot dip VG

Gluten free crackers, carrot and cucumber, olives GF, VG

Housemade pickles VG

V = Vegetarian, VG = Vegan, GF = Gluten free, GFO = Gluten free option, VGO = Vegan option

Please note that our menu ingredients are subject to seasonal variation.