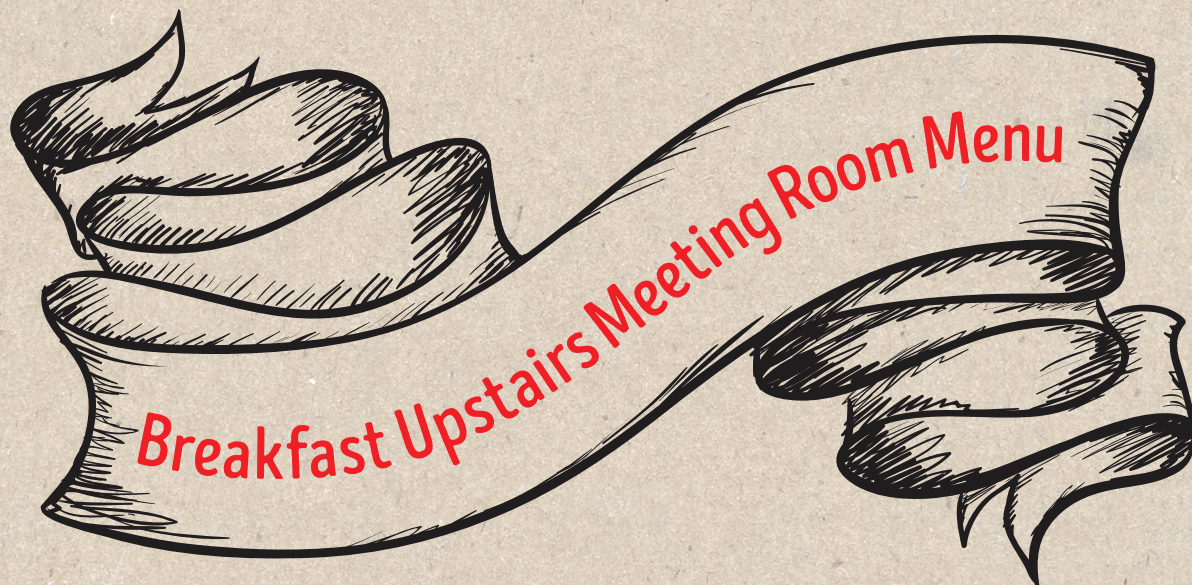


moore & moore



Available Daily 7am – 9.30am

SWEET PLATTER – \$7 per person

A selection of toasted sweet muffins, homemade chocolate gluten free brownie & petit fours served with aromatic butter, vanilla cream and honey roasted nut & cocoa nibs mix.

SAVOURY PLATTER – \$12 per person

A selection of toasted savoury muffins, mini burnt butter and sage pumpkin bruschetta, topped with olive and zesty lemon bacon and wild mushroom frittata served with a fines herbs hollandaise.

OR

Salmon, spinach and caper frittata topped with a beetroot and tomato salsa  
All served with homemade tomato chutney.

RAW BALLS PLATTER – \$8 per person

A selection of raw balls  
(fig and cacao bliss ball, choc mint coconut ball, pick me up and go ball),  
served with goji berry / dried fruits and a banana and strawberry coulis.

FRUIT PLATTER – \$6 per person

Seasonal local fruit platter served with granola slices and salted chocolate couli, fresh mint and popcorn.

COFFEE AND TEA (UNLIMITED) – \$4.60 per person

FRESH FRUIT JUICE – \$4 per person

For bookings please contact Jacqui: [events@mooreandmoorecafe.com](mailto:events@mooreandmoorecafe.com) or 0466 726 959