



## BREAKFAST SET MENU

**\$30 / person**

Coffee or Tea

Fresh Cold Pressed Juice

Orange, apple, tropical or watermelon & strawberry

**Bacon & Eggs (Poached Or Fried) on Toast \***

with greens, tomato salsa & a serve of mushrooms

OR

**Avocado & Eggs (Poached Or Fried) on Toast \***

with greens, tomato salsa & a serve of mushrooms

OR

**Bircher Muesli**

with greek yoghurt, fresh seasonal fruit & local honey

**\* gluten free available on request**

- Minimum of 8 people • 20% deposit • 7 days notice required
- Please let us know of any dietary requirements at the time of booking
- In order to serve everybody in an efficient and fast manner, no substitution is allowed.

## LUNCH SET MENU

**\$45 / person**

**STARTER**

**Grilled Eggplant and Goat Cheese Bruschetta**

on toasted sourdough bread

OR

**Roasted Potatoes, Grilled Chorizo & Caramelized Onions**

topped with a pesto herb salad

**MAIN**

**Grilled Salmon**

with a pumpkin velouté mushroom, broccolini and topped with almonds

OR

**Braised Lamb Shoulder**

with a creamy polenta topped with tomato salsa and pesto

**DESSERT**

**Pear, Chocolate & Macadamia Tart**

with double cream and fresh mint

OR

**Lemon Tart**

with fresh strawberries and mango coulis

- Minimum of 10 people • 20% deposit • 7 days notice required
- Please let us know of any dietary requirements at the time of booking
- Corkage available at \$4/person • Choice of 1 starter, 1 main & 1 dessert / guest
- Please let us know all choices by email at least 3 days before event.  
[catering@mooreandmoorecafe.com](mailto:catering@mooreandmoorecafe.com)