

CATERING MENU

Contact: NBY on 08 91929600

**MABU
MAYI**
CAFE

MORNING AND AFTERNOON TEA

Priced per person (choose max 4 choices)

Sweet, varied prices

- Mixed slices \$5
- Scones jam & cream \$4.50
- Muffins \$5
- Fruit cups & strawberry gum yoghurt \$5
- Damper honey and butter \$4
- Ham & cheese croissants \$7
- Mixed tarts \$7
- Chia pudding walaja honey granola \$8
- Pandan tapioca pudding & mango compote \$7

Savory options all \$3.50

- Native basil creamy chicken pie
 - Native pepper leaf & curry Sausage roll
 - Native thyme, bacon cheese tomato quiche
 - Native lemon myrtle, pumpkin, mushroom frittata
 - Native thyme beef gravy pie
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- Bush tomato & mango chutney or pepper berry bbq sauce \$0.50 per person

Mixed sandwiches \$4

Wraps - \$9

- Native wattle seed spiced chicken salad wrap with barbeque pepper berry sauce
- Smoked salmon & salad wrap native lemon myrtle aioli

LIGHT LUNCHESES

Per person (maximum 2 choices)

- Savory Pies and sausage rolls \$7.50, flavours as above
- Wraps \$16 flavours as above
- Mixed sandwiches \$8.50

LUNCH DISHES

Chose 1 only (and advise of dietary needs)

- Native lemon myrtle coconut chicken curry & rice \$20
- Native wattle seed beef cheek curry & rice \$20.50
- Chilli Fish & rice \$22
- Chicken satay & rice with wattle seed peanut sauce \$16.50 gluten free
- Beef satay & rice with wattle seed peanut sauce \$20.50 gluten free
- Mushroom congee & fried eggs \$14.50 vegetarian
- Red lentil dahl 14.50 vegan
- Salads bowl (approx. 15 portions)
- Cos, quinoa, avocado, pumpkin, fetta, walnuts & native herb dressing \$35
- Asian coleslaw, spring onion, chilli coriander, fried shallots \$30
- Lemon myrtle potato salad, eggs, bacon & spring onion \$35

DRINKS

Tea, coffee and water included with venue hire

Other drinks

- Bottled juices served in jugs per person \$2.00
- Noah's creative juices \$5
- Riviera Sparkling Fruit Drink \$4.5
- Sparkling Water \$3.5