



FORAGE CATERING MENU

At Forage, we aim to deliver the freshest and most flavour filled ingredients whilst also caring for the environment. Our food is seasonal, with menus changing according to ingredient quality and availability. In addition, all our green waste is composted and all products that can be recycled are. We source only free range meat, eggs and milk and believe that animal welfare is a key part of operating as responsible and sustainable café.

We require at least 48 hours notice for catering, however, we will always endeavour to fill any orders placed. Orders within the above notice period will receive a 5% discount on the below prices. Please be aware that shorter notice periods may result in product variations because of stock levels or availability issues.

Key:

V =Vegetarian
Vv =Vegan
GF =Gluten Free
DF =Dairy Free

Morning & Afternoon Tea: (minimum order of 8-10 per item)

Pork, apple and parsnip sausage roll	-Grand \$7.50 -Petit \$2.50
Brioche, sweet (V) or savoury	-Grand \$4.80 -Petit \$3.50
Scones, sweet (V) or savoury	-Grand \$4.50 -Petit \$2.50
Muffins, sweet (V) or savoury	-Grand \$4.50 -Petit \$2.50
Birdseed bar (V,GF)	-Grand \$4.30 -Petit \$2.30
Ginger bread (V)	-Loaf \$30.0 -Grand \$3.90 -Petit \$2.00

Orange almond cakes (GF, DF)	-Grand \$4.80 -Petit \$2.80
Salted chocolate tart (V)	-Grand \$6.00 -Petit \$3.50
Carrot cake (V)	-Grand \$5.00 -Petit \$3.00
Low GI fig & orange cake (V,GF,DF)	-Grand \$4.80 -Petit \$2.80
Custard and seasonal fruit tart	-Grand \$5.00 -Petit \$3.00
BISCUITS (all vegetarian)	-Grand \$3.90 -Petit \$2.50

Chocolate chip	Melting moments (GF)
Afghan	Fruit and oat (GF)
Chocolate lava (DF)	

CAKES & TARTS

We have a variety of cakes and tarts which can be ordered. We will also happily craft one off designs for special events. Below is an example of our standard offerings. Please enquire at least a week in advance if you require a more complex or specialised cake.

Cakes \$45-60

Persian love	Plum delight
Sicilian apple	Chocolate whisky
Lemon syrup	Beetroot
Cinnamon yoghurt	Carrot
Cheesecake (various flavours)	

Tarts \$40-55

Tatin	Burnt stonefruit and custard
French chocolate	Lemon meringue

SALADS

Our seasonal vegetarian and vegan salads are available as individual servings or platters to suit larger groups. Please enquire for pricing and seasonally available produce.

Examples include:

- Roast vegetables with dukkah & pomegranate dressing
- Beet and cauliflower with chermoula & hazelnut
- Parmesan and herb crusted pumpkin & kumara
- Puy lentil with walnut and pear
- Quinoa & apple with onion jam
- Freekeh, chickpea & cucumber with herb lemon dressing

SANDWICHES

(please enquire for gluten free options)

-Std \$8.50
 -Slider \$TBC
 -Small \$4.50

Chicken & apple slaw pide
 Ham, cheddar & pickle foccacia
 Pastrami, sauerkraut & mustard-mayo foccacia
 Egg, mayo & herb baguette (V)
 Bacon & egg bap
 Roast beet, feta, walnut & cress pide (V)

QUICHE

-Grand (serves 8-10) \$55
 -Solo \$8.50
 -Petit \$4.50

Smoked salmon, cream cheese & rocket w caper dressing
 Bacon, onion jam, parmesan & tomato relish
 Spinach, feta & walnut (V)
 Chicken, herb and forest mushroom

FRUIT

Fresh fruit and yoghurt pot (V, GF) -\$7.00
 Granola with poached fruit & labneh(V, GF) -\$12.50

SHARED PLATTERS

Fruit platter (V, GF) -\$63 (serves 10)
 -\$35 (serves 5-6)
 Bread & dips (serves 10+)
 includes a selection of wild wheat breads,
 dips and house made pickles. -\$80

DELUXE (minimum order of 10 per item)

Chicken arancini balls (GF) -\$3.50
 Slow cooked pork with cress and apple (GF) -\$3.50
 Lamb shoulder with butter bean puree (GF) -\$3.50
 Fish cakes with beetroot relish and sorrel (GF) -\$3.50
 Smoked fish crostini with wasabi mayo -\$3.50
 Falafels with smoky babaganoush (V,Vv, GF, DF) -\$3.50
 Beetroot and feta stacks (V) -\$3.50
 Lemon saffron chicken skewers with
 yoghurt dipping sauce (GF) -\$3.50
 Herb crusted rare beef with
 horseradish cream and heirloom tomato (GF) -\$3.90
 Lamb kofta with mint labneh (GF) -\$3.50