

SEASONAL MENU

BREAKS MENU





MUSTARD PHILOSOPHY

By keeping up-to-date with the latest in food trends, MUSTARD sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, MUSTARD is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

MENU KEY

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gf) gluten-free product*

(nf) nut-free product*

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

SPECIAL REQUESTS

If any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

Minimum catering numbers may apply.

All prices in the menu include GST.

Prices are per person unless specified otherwise.

**Prices are subject to change as per Consumer Prices Index (CPI) come 1st July 2019.*



BREAKS MENU

QUICK BREAK

fix organic fair trade coffee and simplicitea® tea selection	6.5
with gourmet cookies	10.5
with mini fruit muffins	12
with vanilla and chocolate cupcakes	12

BREAK

includes fix organic fair trade coffee, simplicitea® selection and hot chocolate

two items – 1 of each	17
three items – 2.5 pp	19

SWEET

- mini fruit filled muffins
- orange and almond cake (gf)
- bitter chocolate cake (gf)
- carrot cake (gf)
- lemon coconut pistachio slice (gf)
- caramel slice (gf)
- banoffie pie (nf)
- buttermilk scones with strawberry conserve and clotted cream (nf)

SAVOURY

- frittata, pumpkin, spinach, tomato (gf,nf)
- gourmet mini pies with tomato relish (nf)
- quiche florentine, spinach and cheese (v,nf)
- freshly baked ham and cheese croissant (nf)
- freshly baked vine tomato and swiss cheese croissant (nf,v)
- handmade cumberland sausage rolls, spiced tomato ketchup
- warm, smoked salmon and dill flan (gf,nf)



ADDITIONAL SELECTIONS

fresh whole seasonal fruit (per piece)	3
fresh and stewed seasonal fruits, honey, and vanilla yoghurt	5
sweet item or savoury item	5
mini bottles of seasonal fruit smoothie	6
orange juice	3.5

CONTINUOUS COFFEE & TEA

half day (four hours)	14
with gourmet cookies	18
full day (eight hours)	18
with gourmet cookies	22