**Spoonful Corporate Full Menu**

*Updated April 2023*

*gf* (gluten free) | *df* (dairy free) | *v* (vegetarian) | *vg* (vegan)

**Morning Tea Menu**

*We recommend one sweet item & one savory item.*

**Seasonal Fruit Platter** …………………………………………………………………. $90.00

**Muffins** *(v)* **| $4.50**

* Cinnamon spiced pear & bran
* Blueberry & Lemon Curd Custard
* Golden Raisin & bran
* Apple & sour cream crumble
* Carrot cake with spiced honey glaze
* Lemon, chia & ricotta muffin
* Apple streusel muffin
* Jalapeno, coriander, and corn muffins
* Mushroom, thyme & cheddar
* Jelly doughnut $5.00
* Peach, almond & vanilla custard $5.00
* Raspberry & white chocolate custard $5.00
* Banoffee pie with caramel $5.00

**Scones** *(v)* **| $4.00**

*(All served with whipped butter)*

* Three cheese
* Rosemary & aged cheddar
* Smoked paprika, cheese & onion
* Cinnamon & date with whipped butter
* Sweetcorn, feta & herb
* Potato, parmesan & toasted black sesame seed

**More Sweet Items | $4.00-5.00**

* Chocolate & Goji berry bliss balls *(vg, gf)* $4
* Brown sugar & ginger cookie *(v)* $4
* Carrot cake foosball *(gf, df)* $4
* Soft oat & date bars *(df)* $4
* Chocolate & Seed muesli bar *(nf, gf, vg)* $4
* Waffles, maple syrup & bacon $5

**Scrolls | $4.00**

* Bacon, potato & thyme
* Marmite, aged cheddar & caramelized onion *(v)*
* Pumpkin, feta & tomato chutney *(v)*
* Basil pesto, olive & parmesan *(v)*

**Danish Pastries** *(v)* **| $4.50**

* Pain au chocolat
* Apricot & vanilla custard
* Banana & custard
* Lemon & verbena with vanilla custard
* Mushroom, scalloped potato & thyme

**Finger Food/Lunch Menu**

*We recommend selecting 3 finger food items and 1 salad.*



**Tacos & Tortillas | $4.50**

* Soft shell taco with spicy yoghurt chicken strips, black beans, and sweetcorn salsa
* Soft shell taco with spicy crumbed portobello mushrooms, black beans, and sweetcorn salsa *(v)*
* Crispy Terakihi tacos with slaw & sour cream
* Chorizo & new potato Spanish style tortilla *(gf)*
* Black bean, portobello mushroom & cheese quesadillas *(v)*

**Sandwiches**

* Open toasted Reuben bagel - corn beef, pickle, Swiss cheese - $6
* Croque monsieur- toasted sourdough sandwich, ham, Dijon mustard gruyere cheese sauce - $4.50
* Toasted sourdough sandwich with roasted seasonal vegetables & hummus *(v)* - $4

**Club / Finger Sandwiches | $4.00**

* Green goddess chicken
* Ham, brie & apple
* Coronation chicken
* Egg and watercress *(v)*
* Roast vegetable, dukkha & hummus *(vg)*

**Seafood | $5.00**

* 3 steamed prawns with thousand island dressing *(gf)*
* Croque madame- toasted sourdough sandwich smoked salmon, spinach & cheese sauce
* Prawn & corn fritters with lemon mayo *(gf)*
* Seared mirin & soy salmon *(gf)*
* Prawn Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot, with an almond butter chili dipping sauce *(gf)*
* Spiced prawn skewers with sumac yoghurt *(gf)*

**Pies | $4.50**

* Angus Beef mice & cheese
* Chicken, leek & dill; parmesan crust
* Slow-cooked lamb, rosemary & roasted garlic

**Sausage Rolls | $5.00 (***2 portions each)*

* Pork, fennel, and caramelized onion sausage roll
* Merguez lamb sausage roll

**More meat**

* Chilean beef empanadas (x2 each) - $4.5
* Lamb & buckwheat koftas *(gf)* - $5
* Lemon herb chicken skewers with lemon mayonnaise *(gf)* - $5
* Hot Japanese Katsu Skewers with shredded slaw and tonkatsu sauce *(v)* - $4.5
* Breakfast frittata with Parma ham, mushrooms, and fresh herbs *(gf)* $4.5

**More Vegetarian & Vegan friendly | $4.50**

* Vegetable Vietnamese wraps with red cabbage, alfalfa, cucumber & carrot with an almond butter chili dipping sauce *(v, gf)*
* Caramelized onion broad bean & parmesan quiche *(v, gf)*
* Sundried tomato, basil & mozzarella risotto cakes *(v)*
* Broccoli & aged cheddar fritters *(v)*
* Cheese & rosemary polenta sticks with tomato chutney *(v)*
* Roasted kumara, spinach frittata with a pumpkin seed & chia top *(v)*
* Persian herb frittata *(v)*
* Roast pumpkin, parmesan & spinach galette *(v)*
* Roasted kumara, spinach frittata with a pumpkin seed & chia top *(v)*
* Spanakopita - spinach & feta filo pastry parcel *(v)*
* Sweet potato wedges *(vg, gf)* - $4
* Miso glazed aubergines *(vg, gf)* - $4

**Salads | $4.50 per portion**

**Vegetarian friendly**

Orange kumara, baby pea & mint salad *(gf)*

Classic Caesar salad, with soft boiled egg, sourdough croutons; parmesan dressing

Greek salad, tomato, cucumber, feta, kalamata olives; rich feta & oregano dressing *(gf)*

Indonesian gado gado salad; peanut sauce *(gf)*

New potato, pesto & egg salad *(gf)*

**Vegan friendly**

Salad of scorched cauliflower, broccoli, toasted seeds & feta; herb vinaigrette *(gf)*

Classic tabbouleh - finely chopped parsley, with tomatoes, mint, onion, baby spinach; olive oil, lemon juice, salt & pepper

Soba noodle salad with summer vegetables, edamame beans; sweet chili dressing

Sprouting broccoli and edamame salad with curry leaves & lime *(gf)*

**Afternoon Tea Menu**

*We recommend 1-2 afternoon tea items.*

**Cookies** *(v)* **| $4.50**

Pistachio & dark chocolate

Salted chocolate brownie

Crystalized ginger & molasses

Granola & maple raisin

Alfajore biscuit with dulce de leche and toasted coconut

**Cakes & Baked Treats** *(v)* | **$5.00**

Blueberry & almond lemon drizzle cake

Carrot cake with cream cheese frosting *(gf)*

Louise cake, shortbread, black doris plum jam & coconut meringue

Lemon & poppyseed cake

Apple & maple syrup cake

Caramel gingerbread cakes

Salted caramel chocolate tart

Double chocolate fudge brownie

Ginger crunch

Saffron custard doughnut

Black doris jam doughnut

Portuguese custard tarts

Chocolate covered strawberry fruit skewers *(seasonal)*

American apple pies

**Lamingtons** *(v)* **| $5.00**

Chocolate & strawberry jam

Lemon curd & coconut

Raw lamingtons with raspberry jam *(gf, vg)*

**A little more… *(v)* | $6.00**

Chocolate nemesis cake

Chocolate prune & brandy brownie

Burnt Basque cheesecake

Cherry & yuzu cheesecake

Tiramisu jars with amaretti biscuits & grated dark chocolate