

# the Brown Paper Bag.

## **BREAKFAST ITEMS: Min order 10 per item**

Rhubarb and apple with coyo and pepita crunch (GF)	\$8.00
Housemade maple buckwheat granola, greek yoghurt and berries (GF)	\$8.00
Sweet quinoa with poached pears (GF / DF)	\$8.00
Lemon coconut bircher with baked apples	\$7.00
Frittata:	\$8.50
• Rosemary, caramelized onion and cauliflower frittata (GF)	
• Pumpkin, basil, feta frittata (GF)	
• Sweet potato, zucchini, lentil, spinach frittata (GF / DF)	
Housemade buckwheat seed bread (GF) or organic sourdough with:	\$7.50
• Tomato hummus dukkah (DF)	
• Pumpkin feta and mint	
• Pesto, tomato, herbs	
• Banana tahini cinnamon	
• Baked pear with ricotta	
Seasonal fruit platter	

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**FOOD: minimum order quantity 10 per item.**

## SWEET RAW : GF/DF/SF/V

Raw Carrot Cakes	\$5.00
Raw Cacao Truffles	\$4.00
Raw Citrus Camu Balls	\$4.00
Raw Sesame Honey Mochi	\$4.00
Raw Snickers bars	\$5.00
Fig pistachio and carob bars	\$5.00
Fresh seasonal fruit platter	\$5.00 pp

## SWEET BAKED

Sweet Potato Brownies (GF)	\$6.00
Coconut banana bread (GF)	\$7.00
Zucchini teff fruit loaf (GF)	\$7.00
Berry oat and spelt muffins	\$6.00
Spelt carrot cake	\$7.00
Spelt granola cookies	\$4.00
Peanut butter oat cookies	\$4.00
Choc chunk oat cookies	\$4.00

## SAVOURY

Mini rice paper rolls (GF) 10 per flavour min	\$4.50
- chicken mint capsicum	
- beef sprouts and thai basil	
- pumpkin kale coriander	
Rainbow grazing platter	\$7.00 pp
- seeds snaps, lavosh, trio of dips, vegetable crudite, olives and nuts	
House made guac and salsa with pita tortilla chips	\$7.00 pp

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## GRAZING VEGETABLES AND SALADS

Herbed quinoa with toasted almonds and lemon olive oil dressing  
Asian zucchini noodles, pickled veg, crunchy greens, tamari ginger dressing  
Smoky baked cauliflower with parsley, mint and yogurt dressing  
Mixed grain, brussels and eggplant salad with tamari sesame dressing  
Steamed seasonal greens and house made peanut satay  
Roast pumpkin, mung bean, kale and toasted almond salad  
Lentil, turmeric carrot, rocket and honey and turmeric dressing  
Moroccan pumpkin wedges with chickpea, almond and apricots  
Curried cauliflower salad with, cucumber, pickled onion and coconut dressing  
Rainbow kale, red cabbage and silver beet slaw with coconut dressing  
Raw zucchini pasta salad with cherry tomatoes, basil, rocket and avocado  
Raw zucchini and rainbow capsicum noodle salad  
Butter bean, buckwheat and herb tabouleh  
Vietnamese vegetable ribbon and coconut salad  
Mexican black bean and pumpkin salad with tomato salsa  
Roast beetroot, carrot, walnut and feta salad  
Roast pumpkin, miso, kale salad  
Steamed seasonal vegetables, herbs, sprouts and lemon extra virgin olive oil dressing

Select 1 salad per grazing box. Salad grazing box serves 10 guests \$70.00

+ Min order 10 people per salad  
+ All items on our menu are refined sugar free

ADD: + \$4.00 pp for grazing salads :

Poached chicken

Smoked salmon

Seared peppered beef

Italian tuna

+ Please notify in advance if you wish to cater individual lunch or noodle box serves

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## INDIVIDUAL LUNCH EXTRAS

Frittata: per piece \$8.50

+ sweet potato, lentil and zucchini

+ cauliflower, caramelised onion and rosemary

+ kale, zucchini and feta

+ pumpkin basil greek yoghurt

Mini Rice paper Rolls : per piece \$4.50

+ chicken capsicum and mint

+ beef sprouts and zucchini

+ pumpkin kale

Mezze board : per person \$12.00

+ beetroot hummus

+ walnut pesto yoghurt

+ green hummus

+ red lentil dip

+ seed snaps, crackers and vegetable sticks

Fritters: per piece \$5.50

+ corn and salsa

+ cauliflower and quinoa

+ zucchini and green pea

## SUBSTANTIAL LUNCH EXTRAS

Whole free range roast asian spiced chicken \$35.00

Whole free range coconut poached chicken breast (PP) \$14.00

Whole roast leg of lamb with mustard \$50.00

Whole slow cooked lamb shoulder from \$50.00

## SIDES : per person (+gst)

Fresh Sourdough Bread and Butter \$4.00

Buckwheat seed bread \$6.00

Seed snaps \$4.00

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## CANAPES MENU

**Please select 4-5 items: Min 20 guests required for canapé orders.**

Our canapé menu offering changes based on delivery to or chef service at your event

Quinoa cauliflower cake (fritters) with yogurt parsley and feta

Chilli lime prawns with coriander yoghurt (GF)

Buckwheat dill blinis with avocado, lime and smoked trout (GF)

Rice paper rolls with cashew lime dressing...select 1: (GF)

- Pumpkin, kale and spring onion
- Chicken capsicum chilli
- Rare beef watercress zucchini

Baked ricotta with caramelised onion and slow roasted tomatoes (GF)

Activated seed snaps with beetroot relish and rare roast beef (GF)

Zatar bread with goat cheese and smoked trout or roast beetroot and cress (GF)

Besan Tarts: (GF)

- Pumpkin, pepita and lemon thyme (GF,DF)
- Tomato, cucumber, mint and goat cheese
- Lemon oregano chicken with green apple

Spelt bruschetta with :

- smashed broadbean, pea and mint
- olive tapenade
- roma tomato and basil

Frittata:

- pecorino and caramelised onion
- kale sweet potato zucchini and almond pesto

Cost of the above menu depending on your selection \$26.00-32.00

+Minimum order for 20 guests

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## **HIRE AND SET UP**

Will you require hire of crockery, cutlery, glassware, bar or kitchen set up? Brown Paper is happy to assist you in organising any hire of these items at an additional charge. Any loss or breakages will be charged to the client following the event.

## **BEVERAGES**

We have a premium selection of beverages available for our events - organic REMEDY Kombucha, pressed juices, smoothies, coconut water, sparkling water and more.

## **STAFF**

Brown Paper can organise any necessary staff required to support the success of your event. Staff have a minimum call out charge of 4 hours.

## **DELIVERY**

Our delivery service charges depend on your nominated time / window and location. Please advise and we can further quote for delivery to your nominated location.

## **CONFIRMATION**

We look forward to working with you on your event. Should the above selection be suitable for your requirements a 50% deposit will be required with your confirmation, and the remainder payable within 7 days of your event. Please note, any jobs cancelled within 2 days of the event will be charged a total of 75% of the final quotation. Jobs cancelled within 24 hours of the event will be charged 100% of the final quotation. This payment will be required within 7 days.