

Mr. Percival Café Catering Menu

Please PREORDER your food & drinks at least 5 business days before and organise PAYMENT before or on the day of the catering.

All the catering related enquiries and orders please email to: mrpercivalkitchen@gmail.com .

We are happy to mix up options or stagger items through the day, e.g. morning tea, lunch, afternoon tea. We will endeavor to do our best to meet requested dietary requirements.

DRINKS

Coffee by Wide Open Road

Small \$4.8

Large \$5.5

Extra shot \$0.5

Oat, almond, soy milk \$0.5

Iced

Cold brew \$6

Chai latte, Latte, Mocha \$6.5

Chocolate, Coffee \$9.5

Tea by T2 \$5

English breakfast, French earl grey, Green (China jasmine), Peppermint, Lemongrass & ginger

Juices

Freshly squeezed

Orange \$9

Apple \$9

Carrot, orange & ginger \$9.5

Cold pressed

Green - kale, spinach, celery, cucumber, apple, lemon \$9

Red - watermelon, strawberry, orange \$9

Water & sparkling drinks

Spring water \$4

Sanpellegrino small \$5

Sanpellegrino large \$10

Kombucha raspberry \$4.5

Coca cola, Coke no sugar, Ginger beer, Lemonade, Lemon, lime & bitters \$4

Smoothies

Banana smoothie - yoghurt, milk, honey, chia \$9.5

Mixed berry smoothie - yoghurt, milk, honey \$9.5

FOOD

Pastries

Mr. Percival's banana bread - half serve \$2.4, standard \$4.8
Plain croissant - small \$3, standard \$5.5
Fruit danish - small \$3.5, standard \$6.5
Almond croissant - small \$3.5, standard \$6.5
Nutella croissant - small \$3.5, standard \$6.5
New York choc chip cookie - small \$3, standard \$5
Seasonal muffin - small \$3, standard \$5

Gluten free pastries

Pistachio & cranberry bar - small \$3, standard \$5.5
Chocolate macadamia slice - small \$3, standard \$5.5
Protein balls (vegan) - \$3.8

Croissants

Tomato & cheese - small \$4.5, standard \$9
Ham & cheese - small \$4.5, standard \$9
Salmon, scrambled eggs & chives - small \$6, standard \$12

Toasties half \$6, full \$12

Tomato & cheese
Ham & cheese
Italian herb mushrooms - truffle mayonnaise, mozzarella

Bagels small \$6, standard \$12

Turkey - cranberry, rocket, Swiss cheese
Ham & sauerkraut - pickles, cheese, chipotle mayo
BLT - bacon, lettuce & tomato

Brioche buns small \$6.5, standard \$13

Smoked salmon - dill mayonnaise, pickled onion, rocket
Egg & bacon - cheese, smoky BBQ

Paninis small \$7.5, standard \$15

Caprese, buffalo mozzarella, tomato, pesto & aioli
Chicken, avocado, mayonnaise, flaked almonds, cos lettuce

Wraps half \$7.5, full \$15

Vegetable - grilled vegetables, pesto, spinach & provolone
Breakfast - bacon, egg, hash brown, tomato, mozzarella, smoky BBQ
Crumbed chicken - dill mayo, avocado, cheese, lettuce

Salad Platters \$16 (mix of both or just 1 salad)

Roast pumpkin - haloumi, kale, red onion, cucumber, tomato, lemon dressing
Black pepper chicken - Asian slaw, soba noodle

Chips \$4

Beer battered, aioli

Breakfast cups \$9

House toasted fruit & nut muesli - vanilla bean yogurt, fruit
Bircher - vanilla bean yoghurt, apple, strawberries, honey, almonds, pumpkin seeds
Chia seed cup - raspberry compote, toasted coconut (vegan, gluten free)
Seasonal fruit cup

Fruit platter \$9 per guest