

the lunch: our sandwich depot

the styles of bread

	suggested per person	
usual suspects: white, brown, multi-seed, rye cut into points or ribbons	1.5	\$7.00 ea
premium crew: sourdough, gourmet cob loaves	1.5	\$8.00 ea
artisan rolls: white, olive, any other flavors	3	\$4.50 ea
the baguette: ficelles: white	1.5	\$7.80 ea
	the mini	3
tortilla wraps: white / spinach / tomato	1.5	\$8.00 ea
ciabatta sliders: mini rustic rolls	2.5	\$4.90 ea
bagels: little NY bagels (variety)	2.5	\$4.80 ea
panini: rustic fresh rolls	1	\$8.90 ea
gluten free: white rolls	1	\$9.50 for 3

filling station

superstylin:	mushrooms duxelle, goats feta, cream cheese & spring onion
yellow:	mashed egg, iceberg lettuce with a spring onion salad
the scientist:	poached chicken, tarragon mayo, crispy cos lettuce
zombie:	house made roast beef, pesto and slow baked tomato
beautiful day:	herb & garlic roasted lamb, fresh rocket, smoked capsicum & harissa aioli
hotel california:	virginia ham, tomato, swiss cheese, seeded mustard
god only knows:	smoked salmon, caper, creamed cheese, red onion, cucumber
crazy in love:	tuna, lemon, coriander & aioli
it wasn't me:	hummus & falafel and israeli salad
fly me to the moon:	spicy chicken, creamed corn & crispy cos lettuce
hey ya:	turkey breast, cranberry aioli, fresh spinach
superstition:	grilled eggplant and pumpkin, relish, tomato & feta

the salads min of 6 people

the perfect accompaniment to your sandwich served in a cute white take-away box with; wooden disposable fork extra dressing served on the side **\$9.60 ea**

beetroots & potato

fresh beetroot, potato, yarra valley feta, maple toasted walnuts with fresh herbs and japanese mayo

fresh mozzarella salad

sliced buffalo mozzarella, sage, cherry tomatoes, black olives, orange zest and finished with cold pressed basil olive oil

rare beef with sesame

finely sliced rare beef with, cherry tomatoes, cucumber, fresh chilli, coriander finished with an asian inspired dressing.

coconut chicken salad

shredded chicken, snow pea sprouts, lebanese cucumber, fresh mint, coconut and lemongrass

pearl cous cous salad

soft pearls of cous cous with sdt oil, chilli, coriander and spring onion

our kitchen team @ crave catering will prepare a selection of fillings with variety at the forefront of our thinking. 20% of fillings will be vegetarian unless requested otherwise.

