Merri Table All Day

Catering Menu

Leave the decision to the chef with The Merri Selection

Merri Selection 17.5pp

Option 1: Mini muffin, sandwich and fruit platter **Option 2:** Salad lunch and fruit platter

Or select from the following shared platters

Morning Tea selection of two Merri house yogurt and seven stars muesli 8pp Scrambled eggs, spinach and feta roll 7pp Scrambled eggs and bacon roll 7pp Egg, tomato, basil and feta tart 7pp Croissants: Plain 5pp Cheese and tomato 7pp Ham, cheese and tomato 7pp House smoked salmon, capers and chive 7.5pp

Mini muffins 3.5pp Whole muffins 5pp Mini danishes 3.5pp Whole danishes 5pp Walnut and maple scrolls 6pp Seasonal fruit platters 5pp

Afternoon Tea selection of two

Mini muffins 3.5pp Whole muffins 5pp Mini danishes 3.5pp Whole danishes 5pp Walnut and maple scrolls 6pp Seasonal fruit platters 5pp



Sandwich Lunch selection of two

Artisor rolls 8.5pp Every day bread (white, rye or multigrain) 9pp Tortilla wraps (wholemeal or white) 10pp Baguettes 10pp Panini 10pp Gluten free bread 10pp

Sandwich Fillings Pumpkin, coriander, cos lettuce, cashew mayonnaise and pesto Roast chicken, rocket, avocado and mayonnaise Falafel, hommus, cucumber salad mix Ham, cheddar cheese, lettuce, tomato and relish Curried egg, lettuce, chives and aioli Roast beef, rocket, tomato and relish

Salad Lunch

All salads are 15pp Beetroot, roast pumpkin, trail mix and cumin yoghurt Sesame beef, citrus dressing, wombok, cucumber and coriander Cous cous, eggplant, zucchini, chili, currants and mint yoghurt Roast chicken, broccolini, rocket and cashews House smoked salmon, golden beets, baby tomatoes and fennel Tomato, cucumber, cos lettuce, rocket, capsicum, olives and feta *All salads have a seasonal salad leaf mix base*

How to Order

Email: <u>merricatering@ceres.org.au</u> (preferred) Phone: 03 9389 0166 (not attended during service)

- Please include any dietary restrictions with your order.
- Order confirmation and payment is due one week prior to all catering bookings and is essential for service to occur.
- Any additional food or beverage ordered must be paid for in full on the day of your event or beforehand.
- Payment details will be attached to your invoice.



Please contact us with any queries regarding the menu or booking. We look forward to welcoming you to The Merri at CERES!

About the Merri Table

Sustainable food choices are very important to us here at CERES and they link to all of the food enterprises we operate from what we stock in the Grocery to what features on the menu at The Merri Table. We take pride in the relationships that we have established with local farmers and trust in their products and processes.

Our partnerships with farmers and producers support a localised food system that gives back to those who care for the earth, their produce and animals. All of the meat and dairy products on our menu are organic, free range and cruelty free.

CERES Farm

Honey Lane Market Garden is set on half an acre of land and contains a beautiful mix of fruit trees and raised garden beds, chooks, an aquaponics system, worm farms, a propagation area and an outdoor classroom. We plant organic seedlings propagated by our Propagation team. The organic produce grown on at our market gardens is harvested and available for purchase at the CERES Organic Market.

CERES Chooks

CERES Farm is home to over 200 Isa Browns which are split in two flocks called either the Hazels or the LouLous. Our lovely chooks provide us with hundreds of delicious organic eggs each week and they are available to purchase at the CERES Grocery.

Does the food come from CERES?

The Merri Table cooks up a lot of produce each week for our hungry customers and our Honey Lane Market Garden and Chooks simply do not produce enough to meet up with the demand, instead we support our local farmers and producers.