

***ALL PRICES EXCLUSIVE OF GST**

Our menus change frequently with the seasons to keep you interested and us inspired. Please use this as a guideline only. To make it easy for you we arrange a chef's to select the items with dietary requirements in mind.

Breakfast, Morning + Afternoon Tea

Chefs Choice or Request from sample menu below

One item \$5.20 (1 savoury or 1 sweet)
Two items \$10.40 (1 Savoury & 1 Sweet)
Three items \$15.60 (Chef's choice)

Minimum order
8 people

Sample Menu:

Breakfast buns
Croissant
Bacon & Egg cups
Frittata

Banana chocolate bread
Danish
Chia pot
Granola pot

Sweet / Savoury muffin
Cookie
Little pie
Mini tart
Sweet / Savoury scone
Pastries

Sweet / Savoury Brioche
Scroll
Mini bap
Fruit Skewer

Lunch

Chefs Choice

Minimum order
8 people

Revive
\$20.00

A gourmet wrap **or** sandwich, weave salad, sweet slice

Nourish
\$23

A gourmet wrap or sandwich, weave salad, meat skewer, sweet slice **or** fresh fruit skewer

Sustain
\$24.70

A gourmet wrap **or** sandwich, 1 meat skewer, 1 savoury, sweet slice

Sample Menu:

Fresh Sandwiches

*Shaved ham, egg mayo, swiss & tomato
*Shredded chicken, rocket, brie & peach chutney
*Pastrami, red cabbage, swiss, rocket & mustard

Savoury Skewer

*Lamb, mint, currants kofta
*Harissa yoghurt Chicken
*Lemon, Pesto, Chicken
*Mediterranean Veg and Halloumi

Salads

***Turmeric Israeli couscous** olives, roast vege & sultanas
***Herby super slaw** w sticky soy seeds & herb dressing
***Broccoli Salad**, aioli, cranberry, almonds
***Asian soba noodle** w/ seasonal greens

Sweet

*Snickers Slice
*Lemon crumble
*Oaty caramel Slice
Ginger pistachio crunch

Hamilton delivery charge from \$25.00
Cut off for catering orders is 2pm two days before delivery.

All prices are GST exclusive.

After Hours AT HOME OR WORK

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Entertaining friends, whanau or colleagues? We have a range of delicious options for your next event. Please refer to our sample menu for our current seasonal offering

Platters

Weave Charcuterie & Cheese \$180 [Feeds 8-10 pax]
Selection of New Zealand sliced cured meats, cheeses, house crackers, olives, bread

Mezze Platter \$280 [Feeds 20 pax per platter]
Selection of dips, olives, falafels, skewers and pickles, bread (Vegetarian option)

Dessert Platter \$280 (Feeds 8-10 pax)
Selection of four dessert items from our seasonal dessert menu.

Canapes

Minimum order
25 people

Choose 3 items \$18 pp
Choose 4 Items \$24 pp

***additional items for \$6.00 per item**

Garden

Blue cheese mousse, onion jam, candied walnut tartlet (V)

Balsamic beets, goats curd, buckwheat toast (Vg/GF)

Mushroom, almond & pecorino arancini (V)

Bang bang cauliflower w/ spiced yoghurt (V/GF)

Vietnamese rice paper rolls w/ fresh herbs & sticky dipping sauce (Vg/GF)

Sea

Prawn cocktail lettuce cup, tabasco, avocado (GF/DF)

Smoked salmon, orange whipped feta, pickled onion, seeded cracker (GF)

Vietnamese rice paper rolls w/ fresh prawns herbs & sticky dipping sauce (Vg/GF)

Land

Slider bun — pulled pork, pineapple salsa, pickled onion

Lamb kofta, dukkah, pecorino, mint (DF)

Free-range chicken skewer w/ housemade satay (GF/DF)

Honey & thyme roasted grape, pancetta, feta whip crostini

Shared Banquet Table

Minimum order 25 people

“Leisure” 1 main, 1 side, 1 salad + green salad \$40

“Luxe” 2 main, 2 side, 1 salad + green salad \$60

Main (120g)

Rosemary & orange glazed leg of ham w/ all the trimmings

Slow-roasted beef sirloin confit garlic, salsa verde

Free range chicken breast lemon, herb & ricotta stuffing

Tahini slow-roasted whole cauliflower w almonds, cranberries & mint (vege/vegan)

Veg Side (hot)

Crispy smashed potatoes miso aioli, spring onion & pecorino

Polenta bites w Curry Mayo

Seasonal blanched greens eggplant kasundi, crispy shallots

Maple glazed slow-roasted carrots & kumara w almond dukkah

Veg Salad (cold)

Slow-roasted beetroot goats cheese, walnuts & orange (gf)

Herby super slaw w sticky soy seeds & herb dressing (gf/df)

Turmeric Israeli couscous olives, roast eggplant & sultanas

Asian Soba Noodles w/ edamame, season greens, weave peanut dressing

Dessert +\$12 per item

Sticky date pudding salted caramel, candied pecans

Spiced cider poached apple tart w nutty crumble & creme patisserie

Lime & coconut cheesecake w torched meringue & freeze-dried pineapple

Whittakers chocolate & raspberry brownie w berry mousse (gf)

Atomic coffee boozy tiramisu (served whole in tray)

Chocolate Almond Cake w/ vanilla mascarpone, chocolate crumb

Catering Menu

weave

Waiter @ 30 ph
Bar staff /Duty manager @40 ph
Event Manager @50 ph
Chefs @ 40ph