



MORNING/AFTERNOON TEA SPECIAL \$7.50 per person

Havana filter coffee & 1 Leaf T tea selection, with your choice of one of the following:

Scone with butter - date, cheese or plain w/ jam & cream

Fry bread with butter and jam

Sweet Muffin baker's choice (butter on request) (GFF/DFF/VE on request)

Savoury Muffin baker's choice (butter on request) (GFF on request)

Ham & cheese swirl

Apricot Danish

Flaky Pastry Savoury vege or non-vege

Fruit & Sweet Platter a ½ slice & ½ serve of fruit (per person) (GFF/DFF/VE on request)

MORNING BAKERY

Scone with butter - date, cheese or plain w/ jam & cream **\$3.80**

Herb & cheddar vegan scone VE **\$4**

Fry bread with butter and jam **\$3.80**

Muffins sweet or savoury, baker's choice (butter on request) **\$4**

Gluten Free Muffins savoury, baker's choice (butter on request) GFF **\$4**

Vegan Muffins orange & date GFF/DFF/VE **\$4**

Small Cinnabun swirled cinnamon bun with cream cheese frosting **\$4**

Cheesy cauliflower cake with smoky mayo GFF/V **\$4**

Apricot Danish **\$4**

Cut Fresh Fruit **\$3.80** (per serve)

Fruit & Sweet Platter ½ slice & ½ serve of fruit (GFF/DFF/VE on request) **\$4** (per person)

Crunchy (grain free) cacao granola, with Greek yoghurt (individual serve) (DFF/Paleo on request) **\$5.50**

Fresh Fruit Salad, with house made Greek yoghurt (individual serve) **\$4.50**

SMALL SELECTIONS

Small Muffins sweet or savoury, baker's choice (butter on request) - 1 per serve **\$3.50**

Small Scones with butter - date or cheese - 1 per serve **\$3.50**

French Pastry Cinnamon Swirl (35g) **\$2.50**

Pain Au Raisin (30g) **\$2.50**

V- vegetarian GFF – gluten free friendly DFF – dairy free friendly VE – vegan

Prices exclude GST & delivery fee

Email: orders@dustedanddelicious.co.nz

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SANDWICHES & WRAPS

Club Sandwiches 2 per serve, chef's choice – a selection of vege & non-vege (DFF/VE available on request) **\$3.90**

Ploughman's Sandwich a generous ½ sandwich on rye bread **\$4.60** (minimum order of 2)

- Corned beef, hot English mustard, gherkin & Swiss cheese
- Crumbed chicken schnitzel, lettuce, housemade chutney DFF
- Roast capsicum, brie & basil pesto V
- Almost eggs spread with chickpea, celery, spring onion & tomato VE

Sweet potato sourdough filled bun GFF/VE/Fodmap **\$5.20**

Bagels \$4.80

- Pork, brie & house made relish
- Roasted red pepper hummus with cream cheese, cucumber & salad greens V
- Smoky chipotle, pulled jackfruit with home-style slaw V/DFF

GFF Bagels option GFF, DFF, V, non V, VE available **\$5**

Steamed Bao Buns \$4.80

- Pulled pork, hoisin, pickled vegetables
- Crumbed chicken, cucumber, smoky house made mayo, red onion, sesame
- Jackfruit, pickled vegetables, house made mayo V

Wraps \$4.80 (minimum order of 2)

- Slow cooked pork, pickled pears, slaw, mayo DFF
- Smoked chicken with pineapple chutney, tomato & salad greens
- Falafel & tabouleh with mint tahini sauce & salad greens VE
- Halloumi, hummus, beetroot relish, greens V

Omelette wrap (minimum order of 3) GFF **\$5**

- Crispy bacon, red onion jam, cream cheese, salad greens

Croissants \$4.50

- Ham off the bone, aged cheddar, caramelized onion & house made chutney
- Brie, roast capsicum, basil pesto V

Open Seed & Almond Bread Sandwich GFF/DFF **\$5**

- Roast seasonal veggies, garlic & coriander hummus, feta and pumpkin seeds V
- Roast chicken, red pepper hummus, cucumber & cashew

Vietnamese Rolls a fresh, light, rice paper roll GFF/DFF **small - \$3.50, large - \$4.50**

- Smoked chicken, cucumber with cilantro slaw & sesame
- Pepita, red pepper with cilantro slaw & sesame VE

V- vegetarian GFF – gluten free friendly DFF – dairy free friendly VE – vegan

SALADS

One bowl of salad to share \$5.5 per person

Individual salads served in a biodegradable noodle box \$6.50 each

Please note: serving plates, cutlery & serving utensils are additional & provided only on request. Please let us know if you have any special dietary requirements & we will adjust our salads to suit.

All salads are chef's choice, unless a minimum of 6 (of the same salad) are selected

- Seasonal roasted vegetables, roast chicken, green pesto dressing GFF
- Noodles, seasonal green vege, fresh herbs, nuts & seeds VE/DFF (can be GFF)
- Sweet potato, asparagus & mixed quinoa VE/DFF/GFF
- Chef's choice of the day – vegetable, grain or pulse based (GFF/VE/DFF on request)

SAVOURIES

Cheesy cauliflower cake with smoky mayo GFF/V \$4

Corn Fritter, sour cream & sweet chilli GFF/V (DFF on request) \$4

Kumara and apple Fritter, herb cream cheese & pickled pear GFF/V (DFF on request) \$4

Sausage Rolls Kiwi classic with housemade tomato sauce **small - \$3.50, large - \$4.80**

Madras Curried Vegetable Rolls vege sausage roll & mango dipping sauce V **small - \$3.50, large - \$4.80**

Dusted & Delicious Tarts light flaky pastry base with fresh savoury toppings \$4.60

- Smoked chicken with herbed cream cheese, cherry tomato & mint
- Romesco, feta, roasted Mediterranean vegetables, walnut V

Ham & cheese swirl \$4

Flaky Pastry Savouries - puffed pastry with a quiche filling \$3.80

- Bacon, spinach & feta
- Chicken, sage & leek
- Basil pesto, sundried tomato V
- Roasted red pepper, corn & red onion V

Vegetarian Egg breakfast cup V/GFF \$4.40

Vegan breakfast cup VE \$4.40

Bacon & Egg breakfast cup GFF/DFF \$4.40

Sushi chef's choice – vege or non-vege (two pieces per serve) (GFF/DFF/VE on request) \$3.80

Housemade Pies \$5.20

- Hangi with kawakawa gravy
- Chef's choice

Jerk Chicken Skewer with mint labneh GFF (DFF on request) \$3.80

Black Pepper Tofu Skewer with soy & ginger GFF/VE \$3.80

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SET LUNCH PLATTERS

*Our set platters have been created to cater for 12 – 20 guests.
Making food choices quick and easy, and offering good value*

VEGETARIAN

- **Club Sandwich Platter** (30 pieces per platter) chef's choice **\$55**
- **Cocktail Sandwich Platter** (40 pieces per platter) chef's choice of dainty sandwiches **\$55**
- **Ploughman's Sandwich Platter** (20 pieces per platter) (VE available on request) **\$85**
- **Vege Roll Platter** (20 pieces per platter) mini madras curry vegetable rolls with house made mango sauce **\$60**
- **Vegetarian Flaky Pastry Platter** (20 pieces per platter) chef's choice **\$70**
- **Wraps - Chefs Choice** (12 pieces per platter) **\$55**
- **House made Cheeseball and Cracker Platter** (serves 10 - 12) (GFF on request) **\$60**

NON-VEGETARIAN

- **Club Sandwich Platter** (30 pieces per platter) chef's choice **\$55**
- **Cocktail Sandwich Platter** (40 pieces per platter) chef's choice of dainty sandwiches **\$55**
- **Ploughman's Sandwich Platter** (20 pieces per platter) **\$85**
- **Sausage Roll Platter** (20 pieces per platter) mini sausage rolls with house made tomato sauce **\$60**
- **Non-Vegetarian Flaky Pastry Platter** (20 pieces per platter) chefs choice **\$70**
- **Mince Savouries** with house made tomato sauce (20 pieces per platter) **\$60**
- **Bacon and Egg Pie** served with tomato sauce (24 pieces per platter) **\$50**
- **Wraps - Chefs Choice** (12 pieces per platter) **\$55**

SWEETS & FRUIT

- **Mini Sweets Platter** (26 pieces per platter) a bite-sized sweet slice selection (GFF/DFF/VE on request) **\$50**
- **Platter of Cut Fresh Fruits** (serves 20) a selection of fresh cut fruit **\$75**

MIXED

- **Sushi Platter** (30 or 60 pieces per platter) a selection of vege & non-vege (GFF/DFF/VE on request) **\$50/\$100**

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LUNCH BOXES

Individual lunches wrapped in home compostable food wrap, packed in a biodegradable cardboard box. Ideal for field trips, picnics, or a working lunch.

\$14.90 for three items, \$17.90 for four items

Non-Vegetarian Lunch

- Smoky chicken wrap
- Bacon, egg, tomato breakfast cup
- Flaky pastry savoury **(included in \$17.90 lunch only)**
- A piece of fresh fruit or Chef's choice of sweet slice

Vegetarian Lunch

- Halloumi & hummus wrap
- Kumara & apple fritter
- Flaky pastry savoury **(included in \$17.90 lunch only)**
- A piece of fresh fruit or Chef's choice of sweet slice

Gluten Free Lunch

- Large Vietnamese roll with smoked chicken
- Kumara & apple fritter
- Bacon, egg, tomato breakfast cup **(included in \$17.90 lunch only)**
- A piece of fresh fruit or Chef's choice of gluten free sweet slice

Vegan Lunch

- Falafel & tabouleh wrap
- Vegan breakfast cup
- Vietnamese roll with red pepper & cilantro **(included in \$17.90 lunch only)**
- A piece of fresh fruit or Chef's choice of vegan sweet slice

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SWEETS

\$3.60 each

BISCUITS

Afghans
Belgium biscuits
Chocolate chunk biscuit
Ginger kisses
Choc & coffee crèmes
Traditional shortbread
Monte carlo
Passionfruit melt
Oaty apple crumble cookie **VE**
Walnut coffee crème **GFF**
Cinnabun cookie **VE**
Almond & choc chunk cookie **GFF/VE/NS**
Vanilla biscuit with vanilla crème icing **VE/GFF**

\$3.60 each

SLICES & TARTS

ANZAC slice
Banoffee slice
Belgium slice
Brownie **GFF**
Chocolate caramel
Coconut & apricot bar **GFF/VE/DFE**
Fudgy walnut
Ginger crunch
Peanut, choc, caramel slice
Raspberry & coconut slice
Vegan dark chocolate & caramel slice **DFE/VE/NS**
Almond chocolate cherry delight **GFF/DFE/NS**
Lemon shortcake
Lemon, honey & thyme tart

\$3.60 each

BALLS

Chocolate bliss ball **GFF/DFE/VE/NS**
Bounty ball w/ dark chocolate **GFF/DFE/VE/NS**
- raspberry
- matcha green tea
Chocolate truffle **(GF on request)**
Baker's choice assortment

**Also see our cake
menu for our popular
& delicious cakes**