

# Formerly

By Alberts

Catering Menu

# Formerly Day Meetings

Minimum order of 5 units

Bakery	Wild Wheat Pastries   Pain au Chocolate, Cherry, Apricot, Raisin	6.5
	Brownie (gf)	5
	Blueberry Yogurt Protein Bar (gf)	9
Pick two of the following:		

Breakfast Bowls	Fruit Bowl   Vanilla yogurt topped with seasonal fruit, raspberry rose jus and coconut chia (gf, vegetarian)	6.5
	Berry Bowl   Cherry, blueberry and banana smoothie, topped with house granola and honey (df, vegan)	5
	Coconut Bowl   Coconut yogurt topped with house granola, chocolate bliss ball and coconut chia (df, vegan)	9
	Oatmeal Bowl   Cocoa nib bircher muesli topped with honey, coconut shards and almond butter (df, gf, vegan)	

Pick two of the following:

Poke Bowls	Tuna   Gochujang dressing, edamame, greens, house furikake, Asian slaw, crispy chickpea	18 pp
	Salmon   Shoyu, cucumber, pineapple, mango, chili oil, spring onions, crispy shallots	
	Marinated Tofu   Shoyu, cucumber, pineapple, mango, chili oil, spring onions, crispy shallots	
	Seared Chicken Thigh   Buttermilk mayo, carrot, red onion, radish, greens, crispy shallot	
Low carb option: substitute rice for greens		



\*Our menu includes almonds, walnuts, hazelnuts, cashew, brazil nut, pistachios, gluten, wheat, dairy and sesame. If you have any dietary requirements, please ask our staff. Vegan options available

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# Day Meetings

Each board holds 4 bagels, 8 halves

## Bagel Boards

The Uptown 70

Pastrami & Swiss House | Russian dressing, pickles, mustard

Cured Salmon & Crème Cheese | Pickled red onion, nasturtium, capers

BSLT | Maple glazed bacon, Swiss cheese, house tomato relish, tomato, mixed herbs

Beetroot Hummus | House beetroot hummus, chili jam, dukkha (DF, vegetarian)

The Vegetarian 60

Pastrami & Swiss | House Russian dressing, pickles, mustard

Cured Salmon & Crème Cheese | Pickled red onion, nasturtium, capers

BSLT | Maple glazed bacon, Swiss cheese, house tomato relish, tomato, mixed herbs

Beetroot Hummus | House beetroot hummus, chili jam, dukkha (DF, vegetarian)

The Spreads 48

Cream Cheese and Jam | Cream cheese and seasonal honey



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# Grazing Boards

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One board feeds up to 10 guests.

Land

Selection of charcuterie, chicken liver  
parfait, assorted variety of artisanal breads,  
Santiago's marinated olives, red currant  
gastrique, assorted pickles

75ea

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Paddock

Selection of local and international cheese,  
artisanal crackers and breads, nuts, dried  
fruit, honeycomb, house chutney, seasonal  
fruit.

75ea

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Garden

Beetroot hummus, buttermilk dressing, smoky  
baba ghanoush, Santiago's olives, artisanal  
bread, roasted vegetables and seasonal  
crudites.

55ea





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# Walk & Fork

Pick three from the following:

## Breakfast Bowls

Fruit Bowl | Vanilla Yoghurt topped with seasonal fruit, raspberry rose jus and coconut chia (gf, vegetarian) 9pp

Berry Bowl | Cherry, blue berry and banana smoothie, topped with house granola and honey (df, vegan)

Coconut Bowl | Coconut yogurt topped with house granola, chocolate bliss ball and coconut chia (df, vegan)

Oatmeal Bowl | Cocoa nibs Bircher muesli topped with honey, coconut shards and almond butter. (df, vegan)

Mango Bowl | Mango, goji berry & mandarin smoothie topped with seasonal fruit, passionfruit jus (df, Gf, vegan)

Pick three from the following:

## Poke Bowl

Tuna | Gochujang dressing, edamame, greens, house furikake, Asian slaw, crispy chickpea 9pp

Salmon | Shoyu, cucumber, pineapple, mango, chili oil, spring onions, crispy shallots

Marinated Tofu | Miso dressing, sweet corn, radish, greens, crispy shallots, tamari almonds

Seared Chicken Thigh | Buttermilk mayo, carrot, red onion, radish, greens, crispy shallot

Low carb option: substitute rice for greens.



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