

breakfast menu - sit-down style -

freshly brewed organic fair trade coffee and T2 tea selections
orange juice

cold

your choice of one of the following:

croissants filled with leg ham and tasty cheese

honey toasted muesli with fresh fruit

seasonal fruit plate with natural yoghurt

hot

your choice of one of the following:

eggs with veal and chive sausages,
grilled mushrooms and roast tomato

poached eggs on toast
with leg ham and hollandaise

creamed eggs with smoked salmon
and chives on toast

MoS pancakes with rhubarb compote
dusted with cinnamon

1 course (hot breakfast) \$22 per person

2 courses \$32 per person

pastry basket

selection of mini hot rolls,
mini pastries and mini fruit muffins (2/3)
preserves and honey

\$4.1 per person

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Toast Food

38 Young Street Sydney NSW 2000

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breakfast menu - stand-up style -

one

mini fruit muffins

orange juice

freshly brewed organic fair trade coffee and T2 tea selections

\$9.2 per person

two

warm savoury mini croissant with:

ham and cheddar cheese

tomato and cheddar cheese

orange juice

freshly brewed organic fair trade coffee and T2 tea selections

\$11.7 per person

three

toasted turkish fingers (0.5) with:

ham and grated cheddar

stracchino cheese, tomato, basil and virgin oil

mini palmier pastries and fresh fruit pieces (0.5)

orange juice

freshly brewed coffee and T2 tea selections

\$14.2 per person

four

mini bagels with:

scrambled egg and crispy bacon

avocado and grilled tomato

selection of pastries:

mini fruit muffins, friands, danish pastries (1/3)

platter of seasonal fruit pieces (0.5)

orange juice

freshly brewed coffee and T2 tea selections

\$16.6 per person

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morning & afternoon tea

freshly brewed organic fair trade coffee and T2 tea selections
\$3.7 per person

orange juice and VOSS mineral water
\$3.8 per person

freshly baked MoS cookie
freshly brewed organic fair trade coffee and T2 tea selections
\$6.2 per person

freshly baked scone with jam and double cream
freshly brewed organic fair trade coffee and T2 tea selections
\$6.45 per person

MoS finger sandwiches (2/3):
poached chicken breast, aioli and parsley
smoked salmon, capers and cream cheese
cucumber and lemon mayonnaise
turkey, cranberry and alfalfa
egg, mayonnaise and parsley
prawn and celeriac remoulade
freshly brewed organic fair trade coffee and T2 tea selections
\$7.8 per person

chocolate and nut brownie
freshly brewed organic fair trade coffee and T2 tea selections
\$7.9 per person

selection of MoS pastries:
mini fruit muffins (1), friands (0.75), danish pastries (0.75)
freshly brewed organic fair trade coffee and T2 tea selections
\$9.35 per person

mini bagels (1.5):
prosciutto, brie, onion jam, spinach
smoked salmon, herb cream cheese, capers, sprouts
avocado, semi dried tomato, fresh basil
turkey, cranberry, swiss cheese, spinach
freshly brewed organic fair trade coffee and T2 tea selections
\$10.5 per person

fruit platter with quality seasonal and exotic fruits
\$6.5 per person

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sweet

- mini fruit muffin **\$1.7**
- mini croissant with butter and jam **\$2.6**
- assorted fruit, lemon & frangipane tart **\$3.5**
- freshly baked mini danish **\$2.65**
- MoS cookie **\$2.5**
- biscotti (2) **\$2.5**
- scone with jam and whipped cream **\$2.75**
- home made friand **\$3**
- petit fruit skewers and honeyed yoghurt **\$3.5**
- housemade sweet slices (cut in half) **\$4.2**
- banana bread **\$4.2**
- gluten/dairy free slice **\$4.9**

Toast sugar hit platter

- a selection of home made cookies, slices and cakes
- cookie (1), mini tartlet (1), brownie (0.5)
- \$7.25 per person**

Toast high tea

- a selection of petit finger sandwiches (2), mini quiche (1),
- mini fruit tart (1), scone with jam and cream (1), assorted slices (0.5)
- \$14.2 per person**

savoury

mini bagels

- prosciutto, brie, onion jam, spinach
- smoked salmon, herb cream cheese, capers, sprouts
- avocado, semi dried tomato, fresh basil
- turkey, cranberry, swiss cheese, spinach
- \$4.4 per person**

filled mini croissants

- ham, tomato and cheddar cheese
- tomato and cheddar cheese
- \$4.2 per person**

breakfast mini rolls

- scrambled eggs and bacon
- scrambled eggs and oven roasted tomato
- \$5.1 per person**

finger sandwiches (triple decked sandwich cut into 3)

- poached chicken breast, aioli and parsley*
- smoked salmon, capers and cream cheese*
- cucumber and lemon mayonnaise*
- turkey, cranberry and alfalfa*
- egg, mayonnaise and parsley*
- prawn and celeriac remoulade*
- \$6.3 per person**

toasted turkish sandwiches (cut in half)

- leg ham, aged cheddar and tomato
- swiss cheese, tomato, basil and virgin oil
- \$7.9 per person**

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mixed platters

seasonal fruit platter

quality seasonal and exotic fruits

\$6.6 per person

mezze platter

selection of homemade dips served with
crudités and Turkish croute fingers

\$5.9 per person

tapas bites

frittata, chorizo sausages bites, marinated olives, white anchovies,
marinated mushrooms, semi dried tomatoes
dip selection, lavosh and Turkish croute fingers

\$8.35 per person

cheese platter

australian farmhouse cheeses garnished w/strawberries, muscatel
lavosh and water crackers

\$9.4 per person

antipasto bites

dolmades, pickled vegetables, jamon, mild salami, smoked salmon
sun dried tomato pate, olives, marinated fetta, artichoke hearts

\$11.95 per person

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stand-up lunch menus

one

**gourmet sandwiches
with generous and wholesome fillings
on schwobs bread varietals with mixed leaf:**

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

toasted open bagels:

pesto, roasted vine tomato, avocado, bocconcini
roast beef, jalapenos, tasty cheese, onion jam
leg ham, semi dried tomato, brie, seeded mustard

Australian farmhouse cheeses garnished w/ strawberries, muscatels,
lavosh and water crackers (0.5)

orange juice and VOSS mineral water

\$19.75 per person

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stand-up lunch menus

two

selection of homemade dips served with
crudités and Turkish croute fingers

**gourmet sandwiches
with generous and wholesome fillings
on schwobs bread varietals with mixed leaf:**

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

Sourdough rolls with fillings of:

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

fresh fruit platter
with seasonal and exotic fruit (0.5)

orange juice and VOSS mineral water

\$22.8 per person

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stand-up lunch menus

three

sourdough rolls with fillings of:

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

flatbread wraps with fillings of:

tandoori chicken, tomato, carrots, cucumber yoghurt
rare roast beef, tomato, hummus, tasty cheese
ham, tomato, swiss cheese, beetroot relish
turkey, avocado, cucumber, brie, cranberry
marinated roasted vegetables with mozzarella and pesto
spicy falafel, hummus, pimentos, tzatziki, baby spinach

individual quiche:

selection of quiches with meat and vegetarian fillings

mini skewers:

antipasto brochette of vine ripened tomato, bocconcini and fresh basil
chicken spear with satay sauce
teriyaki beef skewer

fresh fruit platter
with seasonal and exotic fruit (0.5)

orange juice and VOSS mineral water

\$25.4 per person

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buffet menus

one

1 x main

1 x salad

freshly baked bread rolls and butter

\$24.2 per person

two

2 x mains

2 x salads

freshly baked bread rolls and butter

\$41 per person

three

2 x mains

2 x salads

1 x dessert or cheese and fruit platter

freshly baked bread rolls and butter

\$46.5 per person

four

3 x mains

2 x salads

1 x dessert or cheese and fruit platter

freshly baked bread rolls and butter

\$62 per person

please select from the following menu items:

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salads

mesclun salad with balsamic dressing
rocket, cherry tomato and shaved fennel, lemon vinaigrette
traditional Caesar salad
vine ripened tomato, Persian feta, basil, kalamatta olives
chat potato and pancetta salad, chive aioli
caramelized onion, sweet potato, cherry tomato, pine nuts, rocket salad
four bean mixed salad
green bean, baby beetroot, spring onion and fresh dill salad
chilli, bean shoot⁵, snowpea, shallots, red pepper and egg noodle salad
roasted root vegetables with hollandaise dressing
chickpea, Spanish onion, parsley red pepper w/ honey sherry vinaigrette

mains

cold

artichoke zucchini, pecorino tart
platters of grilled meats and cold cuts served w/ olive tapenade and relish
large quiche (cut into 8 slices)

hot

beef and burgundy pie w/ parsley potatoes, crushed peas (48 hours notice)
singapore noodles w/ prawns, coriander and chilli jam
fusilli pasta w/ prosciutto, cherry tomatoes, olive and chilli
farfalle w/ goats cheese, pine nuts, spinach, marjoram
mild fragrant red chicken curry served w/ jasmine rice
grilled ocean trout, eggplant caponata
chicken, chorizo, white beans, chilli on soft polenta
sticky pork w/steamed Chinese broccoli, enoki mushroom, ponzu
char grilled lamb lion, potato, roasted beetroots, beans and feta salad

desserts

selection of assorted house made sweet slices
apple tarte tatin and double cream
fruit frangipane tart
seasonal and exotic fresh fruit platter
cheese and dried fruit platter

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