

fedeli

Please talk to us about any allergies

*****All food is prepared in a kitchen that contains the follow allergens

Gluten, wheat, soy, honey, fish, shellfish, crustacea, molluscs, eggs, dairy, peanuts, almonds, Basil nuts, cashews, pistachio, hazelnuts, macadamia, walnuts, pinenuts, pecans, sesame seeds, lupin and sulphites

Packed Lunches

We offer a wide range of lunch options at the deli. For groups of 8 or more you can pre order from the menu below. We require 24 hour notice

- Packed in paper bags, napkin included
- Gluten free ingredients and vegan options available

Breakfast

Buckwheat granola with yoghurt and fresh Seasonal fruit.....	\$18
Spiced vegan Chia pudding with roasted apple, walnuts and cinnamon.....	\$18
Bacon and egg butty with relish.....	\$14
Cheese scone, date and orange scone or gluten free savoury muffin with butter.....	\$7

Lunch

Option 1 Filled artisan roll and a sweet treat	\$16.50
Option 2 Filled artisan roll, frittata, sweet treat.....	\$25
Option 3 Filled artisan roll, quiche Lorraine, sweet treat, piece of seasonal fruit.....	\$31.50
Option 4 Filled artisan roll, small salad, piece of fruit, sweet treat.....	\$31.50
Option 5 Large salad with protein, piece of fruit, sweet treat.....	\$32.50

Corporate lunch

- Served on platters- Platters require a \$30 deposit
- Minimum order for 8 people
- We require 24 hour notice

Morning tea

Selection of cheese, date scones and gluten free savoury muffins with butter	\$7
Selection of Fedeli favourite sweet treats.....	\$7
Selection of house made savouries.....	\$7

Lunch option

Selection of club sandwiches and sweet treats.....	\$15
Selection of club sandwiches, savouries and sweet treats.....	\$22
Fedeli famous filled Artisan rolls with a sweet treat	\$16.50

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Platters

- *Platters serve 8-10 people*
- *All platters are served chilled*
- *We require \$30 deposit for platters and bowls*
- *We require 48 hours notice*

Seasonal fruit platter	\$150
Large vegetarian quiche or quiche lorraine.....	\$130
Cheese platter with selection New Zealand cheese, fruit paste, crackers and dried fruit.....	\$200
Mezze platter with feta, roasted peppers, grilled marinated courgettes, hummus, olives, sundried tomatoes, and flat bread (Vegan option, falafel instead of feta).....	\$180
Mixed platter with a selection of meats, cheeses, hummus, grilled courgettes, olives, and breads.....	\$200
Roast beef fillet served on top of a kale, beetroot and caramelised onion salad with horse radish dressing.....	\$250
Baked free-range chicken with Moroccan flavours, bulgur wheat tabbouleh, roasted almonds, and yoghurt dressing.....	\$200
Baked salmon with quinoa, shaved fennel, lemon, dill and pickled onions.....	\$250
Chopped butchery free range ham (half) with a brandy, maple, mustard glaze (5kg)	\$250

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Salads

We offer a wide variety of salads. All our salads are seasonally inspired so please inquire on availability. Listed below are our most popular salads Our salads are designed to feed 8 people as a side.

- *\$75 per bowl.*
- *We require a \$30 deposit for our bowls*
- *We require 48 hour notice*

Orzo salad with a basil and cashew pesto, tomato and parmesan

Roasted beetroot, pear, goat cheese and rocket with caramelized walnuts

Soba noodle salad with edamame and seaweed

Quinoa, pea, feta and mint

Crunchy cabbage with cashews, edamame, tofu and sesame ginger dressing

Roasted carrots, orange and dukkha salad with mint

Roasted apple, shaved fennel, quinoa and walnut salad

Roasted root vegetables with sherry vinaigrette and basil and walnuts

Green bean, tomato, mung bean and satay dressing

Charred broccoli, red rice salad with pickled onion, hazelnuts and chilli

Roasted potato, gherkin and egg salad with summer herbs and mustard vinaigrette

Asparagus, roasted potatoes, egg and parmesan salad with mayonnaise

Mexican quinoa salad with black bean, corn and chipotle dressing

Roasted sweet potato, avocado and chipotle mayo

Kumara, pesto, tomato, and parmesan

All the greens with lemon mustard dressing

Charred broccoli with, spring onions almonds and tahini dressing

Seasonal fruit with rocket, caramelised walnuts and blue cheese

Roasted brussels sprouts with parmesan, chilli and lemon

Curry roasted cauliflower, cashew, cranberries, and parsley

Cucumber, avocado, orange and mint salad with mustard dressing

Raw carrot, beetroot and apple salad with toasted seeds and pomegranate dressing.

Grilled courgettes, red onion, capsicum and tomato salad with balsamic and basil

Grilled aubergine with pomegranate dressing, cherry tomato, almonds, and herbs

Roasted pumpkin with spinach, feta and spring onions

Grilled peach, quinoa, rocket and hazelnuts with blue cheese

Sushi brown rice with edamame, green beans, red onion and capsicum

Spring strawberries, bulgar, rocket, hazelnut, and goat cheese

Chickpea, smoked paprika, roasted carrots, spinach and roasted red onion with lemon and parsley

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Desserts

- *Price is for whole cakes, each cake served 10-12 people*
- *We require 48 hour notice*

Carrot Cake with cream cheese icing.....\$120

Chocolate espresso and hazelnut gateaux – vegan..... \$120

Baked cheese cake with raspberries.....\$150