

BREAKFAST

Each item designed to serve 8 people

DAILY MUFFINS \$40

different flavours (mixed berry & lemon, chocolate & orange, pear & cinnamon) GF DF

RAW GRANOLA BAR \$45

raw mixed nuts & seeds GF DF VG

CHIA PUDDING JARS \$90

with seasonal fruits, our home-made tripple berry jam and macadamia & cashew crumble GF DF VG

SUPERFOOD (SUGAR FREE) BANANA BREAD \$50

with our home-made cashew cream GF DF

SEASONAL FRUIT PLATTER \$60

coconut yoghurt and mixed nuts available on request GF DF VG

HOUSE MADE PALEO BREAD \$60

GF DF

** Add smashed avocado*

*** Add house smoked trout* \$100

RUBY'S BOWL \$160

kale, avocado, baby cucumbers, wakame salt, dehydrated tomatoes, fermented veggies, paleo bread and a dukkah dusted soft organic egg

*** Add house smoked trout or chicken*

GF DF

BEACH BUN \$100

Free range bacon, organic egg, rocket and house-made tomato chutney on an organic charcoal bun

** Add smashed avocado*

SWEET POTATO KALE & QUINOA HASH \$145

With soft poached organic eggs, smashed avo and greens GF DF



LUNCH

Each item designed to serve 8 people

CHICKEN QUINOA SALAD \$160

poached organic chicken with quinoa, greens, salt baked pumpkin, feta, toasted cashews, pepitas and sunflower seeds with a lemon dressing GF

GOLDEN SUPERFOOD SALAD \$120

roasted cauliflower, broccoli, carrots, parsley, coriander chickpea, dukkah,vegan turmeric mayo GF DF VG

THAI NOODLE SALAD \$120

vermicelli rice noodles, green beans, snow peas, spinach, carrots, mint, parsley, peanuts, hoisin sauce GF DF VG

RUBY'S ORGANIC CHICKEN WRAP \$120

wholemeal wrap, organic poached chicken, turmeric cauliflower rice, pumpkin hummus, spinach and hoisin sauce DF

RUBY'S FALAFEL WRAP \$105

wholemeal wrap, chickpeas, quinoa, sunflower seed hummus, beetroot and carrot DF VG

SEASONAL VEGETABLE FRITTATA \$105

a nutritious meal with organic eggs, mixed vegetables and fragrant herbs GF DF

CHEEKY MORRIS BEEF BURGER \$160

organic grass fed pulled beef burger with horseradish sour cream, beetroot relish and pickle on a charcoal bun

THE VEGGIE BURGER DF VG \$140

chickpea, turmeric and cauliflower patty with asian slaw, minted coconut yoghurt,rocket and pickle on a charcoal bun

FINGER FOOD

CHEESE STUFFED BUTTON MUSHROOMS \$3 ea

served with basil pesto GF (DF VG available)

OCEAN TROUT RILLETE \$4.5 ea

house-smoked trout served with radish and witlof GF DF

ZUCCHINI & CHIA CRACKER \$4 ea

house-made almond ricotta, cherry tomato and herbs GF DF VG

CRISPY CAULIFLOWER & CHICKPEA FRITTERS \$4 ea

with pickled cucumber and mint coconut cream GF DF VG

SHARE PLATTER \$80

selection of local cheeses and cured meats, organic sourdough

SWEETS & DRINKS

Different portioning for each item

NAKED CHOCOLATE CAKE WITH DF GANACHE \$90

14 slices GF DF

WHOLE RAW CHEESECAKE \$80
\$8

14 slices/ 1 slice GF DF VG

WHOLE LEMON TART \$70
\$7

14 slices/ 1 slice DF VG

WHOLE CARAMEL SLICE PLATTER \$120
\$6

20 slices / 1 slice GF DF VG

RUBY'S CHOC FUDGE BROWNIE PLATTER \$120
\$6.5

20 slices / 1 slice GF DF VG

PEANUT BUTTER CHOC CHIP COOKIES \$5

GF DF VG

BLISS BALLS \$3.5

GF DF VG

UPSIDE DOWN RHUBARB & WALNUT CAKE \$6

GF DF

KOMBUCHA \$6
\$12

*330ml/ 750ml *Different flavours*

ALKALISE WATER \$3.5
\$5

600 ml/ 1.5l

ORGANIC COLD-PRESSED JUICES \$7.5
\$18

*250ml/ 1l *Different flavours*

FRESH COCONUT \$6
\$48

1 ea/ box of 8

ORGANIC TEA / COFFEE PLUNGER \$3

with milk of choice / per head





WHETHER YOU ARE ORGANISING A KIDS BIRTHDAY PARTY, A CORPORATE MEETING OR A PICNIC LUNCH

YOU CAN COUNT ON US!

QUALITY FOOD WITHOUT COMPROMISING ON NUTRITION

CATERING MENU

TRADING HOURS:

CAFE & GROCER 7AM – 4PM 7 DAYS

KITCHEN 7AM – 2:30PM



EITHER EMAIL US THE ITEMS YOU WOULD LIKE OR TICK YOUR PREFERENCE ON THE MENU AND HAND IT INTO ONE OF OUR FRIENDLY STAFF.

FEEL FREE TO SPEAK TO US ABOUT CREATING A TAILOR-MADE CATERING MENU

WE'LL GET BACK TO YOU WITHIN 24 HOURS.



RUBY LANE IS A NORTHERN BEACHES AWARD - WINNING RESTAURANT THAT OPERATES 7 DAYS A WEEK SERVING NUTRITIOUS BREAKFAST AND LUNCHES FROM 7AM UNTIL 4PM.

VARIOUS HEALTH & WELLNESS FOCUSED WORKSHOPS ARE HELD ON A MONTHLY BASIS TO BRING THE COMMUNITY TOGETHER AND INSPIRE A LIFE FULL OF HEALTH AND WELLNESS.

NAME: _____

PHONE NR/ EMAIL: _____

DATE & TIME OF THE CATERING: _____

OF PEOPLE: _____

PICK UP TIME: _____

DIETARY REQUIREMENTS: _____

ADDITIONAL INFO: _____

- * DELIVERY AVAILABLE FOR A FEE PENDING LOCATION
- * RECYCLABLE NAPKINS, PLATTERS & CUTLERY PROVIDED FOR A FEE
- * CUTLERY AND PLATE HIRE AVAILABLE

