

# BREAKFAST

	Price per portion
<b>DAILY MUFFINS GFDF</b> different flavours (mixed berry & lemon, chocolate & orange, pear & cinnamon)	\$5 <input type="checkbox"/>
<b>RAW GRANOLA BAR GFDFVG</b> raw mixed nuts & seeds	\$6 <input type="checkbox"/>
<b>CHIA PUDDING JARS GFDFVG</b> layered coconut & vanilla soaked chia with Ruby's house made jam, seasonal fruits and macadamia crumble	\$10 <input type="checkbox"/>
<b>SUPERFOOD (SUGAR FREE) BANANA BREAD GFDF</b> with our home-made cashew cream	\$6 <input type="checkbox"/>
<b>SEASONAL FRUIT PLATTER GFDFVG</b> coconut yoghurt and mixed nuts available on request (serves 8 people)	\$60 <input type="checkbox"/>
<b>BERRY BIRCHER BOWL DFVG</b> Organic steel cut and rolled oats, gojis and apples topped with coconut yoghurt, strawberries and seasonal fruit	\$16 <input type="checkbox"/>
<b>SAVOURY MUFFIN GFDF</b>	\$6 <input type="checkbox"/>
<b>HOUSE MADE PALEO BREAD GFDF</b> * Add a smashed avocado +\$2 <input type="checkbox"/> ** Add a house smoked trout +\$7 <input type="checkbox"/>	\$7 <input type="checkbox"/>
<b>BEACH BUN DF</b> free range bacon, pasture raised egg, rocket and house-made tomato chutney on an organic charcoal bun * Add smashed avocado +\$2 <input type="checkbox"/> * Add a smashed avocado and halloumi (DELUXE VERSION) +\$5 <input type="checkbox"/>	\$13 <input type="checkbox"/>



# LUNCH

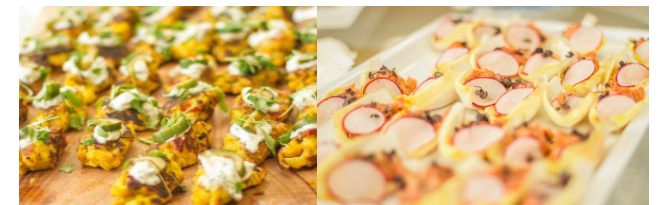
	Price per portion
<b>UP BEET SALAD GFDFVG</b> slow roasted beetroot, quinoa, almond ricotta, rocket & spinach, sunflower seeds and hazelnut crumble with a sweet & sour dressing	\$16 <input type="checkbox"/>
<b>GOLDEN SUPERFOOD SALAD GFDFVG</b> roasted cauliflower, broccoli, carrots, parsley, coriander chickpea, dukkah, vegan turmeric mayo	\$16 <input type="checkbox"/>
<b>THAI NOODLE SALAD GFDFVG</b> red cabbage, carrots, green beans, spinach, mint, coriander, roasted cashews tossed with vermicelli rice noodles and a ginger sesame dressing	\$16 <input type="checkbox"/>
<b>SUPER GREEN SALAD GFDFVG</b> quinoa, kale, green beans, edamame, broccoli, pepita seeds with a hemp seed pesto	\$16 <input type="checkbox"/>
<b>POACHED CHICKEN &amp; PUMPKIN SALAD GFDF</b> pasture raised chicken breast, salt baked pumpkin, brown rice, spinach, almond ricotta, pepita seeds, sunflower seeds and sweet sour dressing	\$20 <input type="checkbox"/>
<b>DETOX SALAD GFDFVG</b> red cabbage, carrot, parsley, celery, avocado, goji berries & walnuts with a ginger lime dressing	\$16 <input type="checkbox"/>
<b>RUBY'S CEASAR SALAD GFDFVG</b> cos lettuce, celery, avocado, chickpea croutons, cashew parmesan and vegan mayo dressing	\$18 <input type="checkbox"/>

# WRAPS & FRITTATAS

<b>RUBY'S ORGANIC CHICKEN WRAP DF</b> wholemeal wrap, organic poached chicken, turmeric cauliflower rice, pumpkin hummus, spinach and hoisin sauce	\$15 <input type="checkbox"/>
<b>RUBY'S FALAFEL WRAP DFVG</b> wholemeal wrap, chickpeas, quinoa, sunflower seed hummus, beetroot and carrot	\$13 <input type="checkbox"/>
<b>SEASONAL VEGETABLE FRITTATA GFDF</b> a nutritious meal with organic eggs, mixed vegetables and fragrant herbs	\$13 <input type="checkbox"/>

# FINGER FOOD

	Price per portion
<b>CHEESE STUFFED BUTTON MUSHROOMS GF (DF Vg available)</b> served with basil pesto	\$3 ea <input type="checkbox"/>
<b>OCEAN TROUT RILLETE GFDF</b> house-smoked trout served with radish and witlof	\$4.5 ea <input type="checkbox"/>
<b>BIODYNAMIC LAMB KOFTA GFDF</b> served with chimichurri dressing	\$6 ea <input type="checkbox"/>
<b>CRISPY CAULIFLOWER &amp; CHICKPEA FRITTERS GFDFVG</b> with pickled cucumber and mint coconut cream	\$4 ea <input type="checkbox"/>
<b>SHARE PLATTER</b>	
selection of local cheeses and cured meats, organic sourdough, fruits & nuts (serves 8 people)	\$80 <input type="checkbox"/>
<b>GF VEGAN SHARE PLATTER GFDFVG</b>	
selection of house made vegan cheeses and dips, house made crackers, fruits & nuts (serves 8 people)	\$130 <input type="checkbox"/>
<b>BEETROOT TARTARE, TAPIOCA CRACKER GFDFVG</b>	\$4 ea <input type="checkbox"/>
<b>CARROT CRACKER WITH PUMPKIN AND PEPITAS GFDFVG</b> smoked pumpkin puree, pumpkin angel hair, pepitas popcorn on carrot crackers	\$4 ea <input type="checkbox"/>
<b>ZUCCHINI CRACKER WITH EGGPLANT GFDFVG</b> house made almond ricotta, pickled eggplant and herb pesto on zucchini crackers	\$4 ea <input type="checkbox"/>
<b>PULLED PORK SLIDER DF</b> coconut water braised pulled pork sliders with asian slaw and chimichurri dressing	\$9 ea <input type="checkbox"/>
<b>VEGGIE SLIDER DFVG</b> turmeric cauliflower & chickpea sliders with caramelized onions, rocket, pickles and Ruby's herbed mayo	\$9 ea <input type="checkbox"/>



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**

**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.

**WE ALSO DO DINNER EVENTS AND COCTAIL  
PARTIES AND PROVIDE STAFF TO ASSIST  
LIKE WAITERS & CHEFS.**

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.

**FOLLOW US ON:**

** RUBYLANEMANLY  RUBYLANE\_MANLY**

## WHOLE CAKES:

All cakes \$75

PASSIONFRUIT CHEESECAKE GF DF VG

NAKED CHOC BERRY CAKE GF DF

Layers of vanilla and lemon sponge cake, macadamia and mixed  
berry filling, chocolate ganache

NEW AGE JAFFA CAKE GF DF

A moist almond and orange cake, topped with green banana  
biomass chocolate mousse

\*\* tip - you can't taste the biomass but it's a huge hit of prebiotics...with chocolate yum!

UPSIDE DOWN APPLE CAKE GF DF

KETO FRIENDLY CAKE GF DF

Vanilla, lemon and raspberry cake, topped with coconut oil cacao syrup  
(Ruby lane uses Xylitol as the sweetener)

WHOLE LEMON TART DF VG

## PLATTERS:

WHOLE CARAMEL SLICE PLATTER GF DF VG \$65

20 slices

RUBY'S CHOC FUDGE BROWNIE PLATTER GF DF VG \$65

20 slices

## TREATS:

ALMOND AND RASPBERRY FRIANDS GF DF \$3

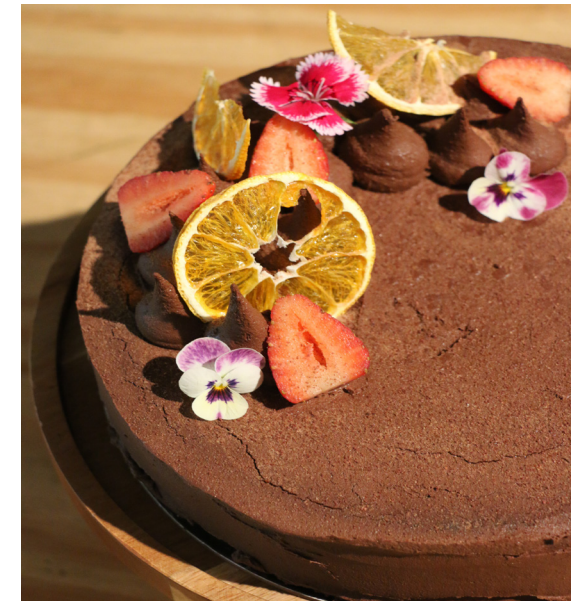
PEANUT BUTTER CHOC CHIP COOKIES GF DF VG \$5

BLISS BALLS GF DF VG \$3.5

CHOCOLATE TRUFFLES GF DF VG \$3.5




# CATERING MENU




**RUBY LANE**

ETHICAL EATERY

*established 2016*

 [connect@rubylane.com.au](mailto:connect@rubylane.com.au)

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