

# 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 GF DF VG</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 GF DF</b> with our home-made cashew cream	\$6 <input type="checkbox"/>
<b>SEASONAL FRUIT PLATTER GF DF VG</b> coconut yoghurt and mixed nuts available on request (serves 8 people)	\$60 <input type="checkbox"/>
<b>MORNING GLORY GF DF VG N</b> Lemongrass tea infused ancient grain porridge with quinoa, brown rice, sunflower and pumpkin seeds, turmeric spice mix, topped with seasonal fruits, coco yoghurt, rhubarb compote & maple walnuts	\$16 <input type="checkbox"/>
<b>SAVOURY MUFFIN GF DF</b>	\$6 <input type="checkbox"/>
<b>HOUSE MADE PALEO BREAD GF DF</b> * Add a smashed avocado +\$2 <input type="checkbox"/> ** Add a house smoked trout +\$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"/>	



# LUNCH

	Price per portion
<b>UP BEET SALAD GF DF VG</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 GF DF VG</b> roasted cauliflower, broccoli, carrots, parsley, coriander chickpea, dukkah, vegan turmeric mayo	\$16 <input type="checkbox"/>
<b>THAI NOODLE SALAD GF DF VG</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 GF DF VG</b> quinoa, kale, green beans, edamame, broccoli, pepita seeds with a hemp seed pesto	\$16 <input type="checkbox"/>
<b>POACHED CHICKEN &amp; PUMPKIN SALAD GF DF</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 GF DF VG</b> red cabbage, carrot, parsley, celery, avocado, goji berries & walnuts with a ginger lime dressing	\$16 <input type="checkbox"/>
<b>RUBY'S CEASAR SALAD GF DF VG</b> cos lettuce, celery, avocado, chickpea croutons, cashew parmesan and vegan mayo dressing	\$18 <input type="checkbox"/>
* Add pasture raised chicken \$6 <input type="checkbox"/> * Add house smoked trout \$7 <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 DF VG</b> wholemeal wrap, chickpeas, quinoa, sunflower seed hummus, beetroot and carrot	\$13 <input type="checkbox"/>
<b>SEASONAL VEGETABLE FRITTATA GF DF</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 GF DF</b> house-smoked trout served with radish and witlof	\$4.5 ea <input type="checkbox"/>
<b>BIODYNAMIC LAMB KOFTA GF DF</b> served with chimichurri dressing	\$6 ea <input type="checkbox"/>
<b>CRISPY CAULIFLOWER &amp; CHICKPEA FRITTERS GF DF VG</b> with pickled cucumber and mint yoghurt	\$4 ea <input type="checkbox"/>
<b>SPICED WHITE BEAN FALAFEL GF DF VG</b> served with herb yoghurt	\$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 GF DF VG</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 GF DF VG</b>	\$4 ea <input type="checkbox"/>
<b>CARROT CRACKER WITH PUMPKIN AND PEPITAS GF DF VG</b> smoked pumpkin puree, pumpkin angel hair, pepitas popcorn on carrot crackers	\$4 ea <input type="checkbox"/>
<b>CARROT CRACKER WITH EGGPLANT GF DF VG</b> house made cashew cheese pickled eggplant and herb pesto on carrot crackers	\$4 ea <input type="checkbox"/>
<b>PULLED PORK SLIDER DF</b> coconut water braised pulled pork sliders with asian slaw and house-made chipotle mayo	\$9 ea <input type="checkbox"/>
<b>VEGGIE SLIDER DF VG</b> turmeric cauliflower & chickpea sliders with fermented veggies, rocket, pickles and chimichurri dressing	\$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 LUNCHEES FROM 7AM UNTIL 4PM.

**WE ALSO DO DINNER EVENTS AND  
COCKTAIL 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:**

**f** **RUBYLANEMANLY** **@** **RUBYLANE\_MANLY**

## WHOLE CAKES:

PASSIONFRUIT/ BERRY CHEESECAKE GF DF VG \$85

NAKED CHOC BERRY CAKE GF DF \$85

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

NEW AGE JAFFA CAKE GF DF \$75

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 \$75

KETO FRIENDLY CAKE GF DF \$75

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

WHOLE LEMON TART DF VG \$75

## 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 FRIENDS GF DF \$3

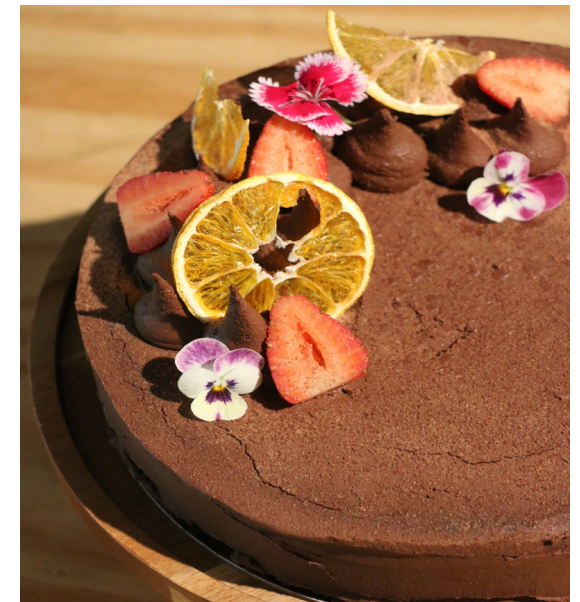
PEANUT BUTTER CHOC CHIP COOKIES GF DF VG \$5

BLISS BALLS GF DF VG \$3.5

CHOCOLATE TRUFFLES GF DF VG \$3.5



# CATERING MENU



# RUBY LANE

ETHICAL EATERY

*established 2016*

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