

# BREAKFAST

## DAILY MUFFINS GFDFN

different flavours (mixed berry, orange choc chip, apple cinnamon)

Price per portion

\$5.5

## CHIA PUDDING JARS GFDFVGN

Coconut soaked chia with mango coulis, banana, macadamia crumble and seasonal fruits

\$10

## SUPERFOOD (SUGAR FREE) BANANA BREAD GFDF

with our home-made cashew cream

\$6

## SEASONAL FRUIT PLATTER GFDFVGN

(serves 8 people)

coconut yoghurt and mixed nuts available on request

\$60

## FRUIT SALAD GRANOLA JARS GFDFVGN

(min order 8)

house made paleo granola with coconut yoghurt and seasonal fruits

\$8

## SAVOURY MUFFIN GFDFN

(min order 6)

full of seasonal veg and our paleo flour mix, served with house made tomato chutney

\$7

## BEACH BUN DF

free range bacon, pasture raised egg, rocket and house-made

tomato chutney on an organic charcoal bun

\$13

\* Add smashed avocado

+\$2

\* Add smashed avocado and halloumi (DELUXE VERSION)

+\$5



# LUNCH

(min order 5 for any salad)

## UP BEET SALAD GFDFVGN

slow roasted beetroot, pickled beetroot, quinoa, rocket & spinach, cashew cheese & hemp seed dukkah

Price per portion

\$16

## GREEN CHICKEN POWER SALAD GF

smoked pasture raised chicken breast, roast pumpkin, brown rice, green leaves, pickled zucchini, feta, chimichurri dressing and a house made seedy cracker

\$20

## ENDLESS SUMMER ASIAN BOWL GFDFVGN

mixed zoodles (zucchini, carrots, cabbage), brown rice, cucumber, nori & hoisin sauce

\$16

## CAPRESE SALAD GF (DF VG N option available)

heirloom tomatoes/ tomatoes chips, basil pesto, rocket, Ruby's cultured ricotta or cashew cheese (df vg option)

\$16

## ROAST VEG SALAD GFDFVGN

veggies (broccoli, cauliflower, beetroot, carrots), hemp seed dukkah, vegan aioli, cauliflower rice & marinated kale

\$16

## VEGAN LASAGNA GFDFVGN

(8 slices)

GF pasta, sofrito sauce, veggies (pumpkin, zucchini, tomatoes), spinach, cauliflower bechamel, vegan cashew cheese

\$130

\* Add pasture raised chicken

\$6

\* Add house smoked trout

\$7

# WRAPS

## PASTURE RAISED CHICKEN WRAP DF N

wholemeal wrap, grilled chicken, quinoa broccoli cauliflower rice, pumpkin hummus, spinach and hoisin sauce

\$15

## FALAFEL WRAP DF VG

wholemeal wrap, raw chickpea falafel, beetroot, carrot, hummus and chipotle mayo

\$13

# FINGER FOOD

## TOMATO BRUSCHETTA SQUARES GF N (DF VG available)

GF focaccia, heirloom tomatoes, tomato chips, basil pesto and Ruby's cultured ricotta or cashew cheese

Price per portion

\$4.5 ea

## CRISPY CAULIFLOWER & CHICKPEA FRITTERS GFDFVG

with pickled cucumber, kimchi and minted coyo

\$4 ea

## OCEAN TROUT RILLETTE GF DF

house smoked trout served with herbs, seed cracker, radish in a mini witloaf leaf

\$7 ea

## RUBY'S SUSHI GFDFN

nori, brown rice, mixed zoodles (zucchini, carrots, cabbage), hoisin sauce, cucumber

\$4 ea

\* Add house smoked trout

\$2 ea

## VEGGIE SLIDER DF VG

cauliflower & chickpea fritters, kimchi, pickled cucumber & chipotle mayo on an organic charcoal slider bun

\$10 ea

## CHICKEN SLIDER DF

grilled chicken, ruby's slaw, home made sriracha mayo & iceberg lettuce on an organic charcoal slider bun

\$13 ea

## SHARE PLATTER

(serves 8 people)

selection of local cheeses and cured meats, organic sourdough, fruits & nuts \$80

## GF VEGAN SHARE PLATTER DF VG (GF available)

(serves 8 people)

selection of house made vegan cheeses and dips, organic sourdough, house made crackers, fruits & nuts

\$130



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  
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 i RUBYLANEWHOLEFOODS**

### WHOLE CAKES:

( 16 slices)

PASSIONFRUIT/ MIXED BERRY CHEESECAKE GF DF VG N \$89

NEW AGE JAFFA CAKE GF DFN \$80

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 N \$75

VEGAN LEMON TART GF DFN \$80

VEGAN PAVLOVA DF VG \$75

### PLATTERS:

( 20 small slices)

CARAMEL SLICE PLATTER GF DF VG \$65

CHOC FUDGE BROWNIE PLATTER GF DF VG \$65

VEGAN CHEESECAKE PLATTER GF DF VG \$89   
(mixed berry or passionfruit)

### TREATS:

ALMOND FRIANDS GF N \$3

PEANUT BUTTER CHOC CHIP COOKIES GF DF VG N \$3.5

BLISS BALLS GF DF VG N \$5

CHOCOLATE TRUFFLES GF DF VG \$3.5

GRANOLA BARS GF DF VG N \$5



**✉ connect@rubylane.com.au      ☎ (02) 9977 7386**

**SHOPS 1&2, 200 PITTWATER ROAD, MANLY, NSW, 2095**

# CATERING MENU



# RUBY LANE

ETHICAL EATERY

*established 2016*