



<b>Sandwiches and Wraps</b>	<b>Min. Order</b>	<b>Price</b>
Poached Chicken and Avocado on Multigrain / DF, GFO	3	12.00ea
Ham and Salad with Dijon Mustard on Sourdough / DF, GFO	3	12.00ea
Roast Beef with Caramelised Onion and Horseradish Cream on Sourdough, GFO	3	14.00ea
Curried Egg on Sourdough with Cos Lettuce and Cheese / DF, GFO	3	10.00ea
Poached Chicken, Cheese, Cucumber and Spinach Wrap	3	14.00ea
Ham and Salad Wrap with Dijon Mustard / DF	3	12.00ea
Roast Beef Wrap with Tomato, Cucumber, Spinach and Relish / DF	3	14.00ea
Char-grilled Vegetable Wrap with Feta, Spinach and Hummus / VEG	3	12.00ea
Char-grilled Vegetables on Gluten Free Bread with Hummus and Spinach / V, GF	3	14.00ea
<b>Roti Wraps - served warm</b>		
Panko Crumbed Chicken with Slaw, Cheese and Aioli	3	16.00ea
Pulled Pork with Slaw	3	16.00ea
Poached Chicken, Spinach, Yoghurt and Cheese	3	15.00ea
Beef Meatballs with Rocket, Passata and Parmesan	3	16.00ea
Roast Vegetables with Feta, Spinach and Hummus / VEG	3	14.00ea
<b>Individual</b>		
Smoked Salmon and Dill Quiche / GF	2	12.00ea
Chicken and Leek Pie with House-made Tomato Relish / GF	2	12.00ea
Mini Chicken and Leek Pie with House-made Tomato Relish	30	6.50ea
Roast Vegetable Quiche / GF, VEG	2	12.00ea
Roast Vegetable Vegan Tart / GF, V	2	12.00ea
Mini Roast Vegetable Vegan Tart / GF, V	25	6.50ea

Beef Sausage Roll with House-made Tomato Relish	2	10.95ea
Beef and Burgundy Pie with House-made Tomato Relish	2	12.00ea
Spanakopita / VEG	2	13.00ea
Roast Pumpkin, Feta and Ricotta Fritter / GF, VEG	2	12.00ea
Zucchini and Haloumi Fritter / GF, VEG	2	12.00ea
Smoked Salmon and Pea Fritter / GF	2	14.00ea
Beetroot Falafel with Hummus / V, GF	2	12.00ea
Char-grilled Chicken Skewer with Lemon, Thyme and Sea Salt / GF	2	8.50ea
Panko Crumbed Chicken with Chipotle Aioli	2	8.50ea
<b>To Share</b>		
Eye Fillet with Caramelised Onion and Horseradish Cream / GF	1.5kg	89.50kg
Slow Cooked Lamb with Tomato and Oregano / GF, DF	1kg	87.50kg
Char-grilled Chicken with Lemon, Thyme and Sea Salt / GF	1kg	49.50kg
Chicken Breast Stuffed with Feta, Spinach and Sun-dried Tomatoes / GF	1kg	55.00kg
Thai Green Chicken Curry with Steamed Jasmine Rice / GF	1kg	45.00kg
Vegetable Thai Red Curry with Steamed Jasmine Rice / GF, V	1kg	45.00kg
Beef Lasagne (serves 4)	1	60.00
Vegetarian Lasagne (serves 4) / VEG	1	60.00
Shepherd's Pie (serves 4)	1	60.00
<b>Dessert</b>		
Cake and Slice Platter / VO, GFO	1	7.50pp
Mini Muffins (various flavours)	10	4.50ea
Scone with House-made Jam and Cream	12	6.50ea
Fresh Seasonal Fruit Platter (serves 4-5) / V	1	35.00ea
Cheese Board with Lavosh, Olives, Cured Meats, Dips and Nuts (serves 4)	1	50.00ea

**GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free  
V - Vegan / VO - Vegan Option / VEG - Vegetarian**

03 9813 0060

[info@bloodorange.net.au](mailto:info@bloodorange.net.au)

659-661 Burwood Road, Hawthorn East