MOD. shop + café
FUNCTIONS MENU

Planning a meeting, symposium or event?
Let MOD. Café take care of the catering – on-site convenience, great coffee and fresh food for most dietary needs. If you have grazing and charcuterie board requirements please contact us directly, all other orders can be placed via our website: mod.org.au/home/visit/cafe/

Note: orders must be confirmed 1 week prior to event to guarantee availability of all items.

Morning & Afternoon Tea

Bite-sized Mixed Cookies - Vanilla & Chocolate 50 in a presentation box	$40
Chocolate Hedgehog Slice (GF)	$4 per piece
Slices Available per slab cut into 12 large or 24 small pieces Slab flavours include: • Caramel • Cherry ripe • Lemon and Currant • Macadamia • Passionfruit	$50
Banana Bread 16 serves	$30
Truffles - Apricot & Chocolate/Hazelnut Box of 10	$30
Mixed Seasonal Fruit (Vegan/GF)	$30

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Lunch

Mixed Baguettes Platters 30 pieces, serves approx. 15 people Vegetarian options plated separately	$140
Salad Tubs – Seasonal Options (Vegan/GF) Served in individual portions	$10 ea

Drinks

Soft Drinks - Coca Cola, Sprite, Fanta Individual 375ml can	$3.50 ea
Juice - Apple, Orange, Apple & Blackcurrant Individual 375ml bottles	$3.50 ea
Hot Drinks for Groups up to 20 People Barista coffee, various teas, hot choc, matcha latte, chai latte Regular size only, non dairy milks available. Bio-pak 'Art Series' cups and serviettes included. Barista coffee can be supplied by named order if provided 30 minutes prior to the break.	$5.50 ea

Hot Drinks for Groups Larger than 20 People

In-room set up with tea caddy, urn, plunger coffee and selection of milks.
Cold drinks can also be supplied to the room.
Bio-pak 'Art Series' cups and serviettes included.

Any drinks not consumed must be taken away at the event's conclusion.

MOD.
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