



BREAKFAST

KAB CATERING - AUTUMN | WINTER 2026

SOMETHING SAVOURY

CORN, HALOUMI, BUTTERMILK FRITTER Lime tabasco yoghurt (V) (GF)	5.90
MINI FILLED CROISSANT • Smoked ham, provolone & dijon • Turkey, avocado & swiss cheese • Tomato, provolone & dijon (V)	8.30
BREAKFAST BAGELS • Chorizo, haloumi & chimichurri mayo • Bacon, tomato, butter lettuce & tabasco mayo • Boiled egg, avocado, feta & chimichurri mayo (V) • Avocado, beetroot hummus, vegan feta & roasted seeds (VG)	8.90
KAISER DAMPER BUNS • Bacon, folded egg, spring onion & spinach • Feta, folded egg, spring onion & spinach (V)	9.50
EGG, SPINACH, RICOTTA & CHIVE FILO PIE	9.50
TOASTED ROTI (2 PIECES PER SERVE) • Smoked ham, provolone, cheddar, cornichons & grain mustard mayonnaise • Wilted greens, leek, feta & ricotta (V)	17.10

SOMETHING SWEET

VANILLA TEACAKES • Rhubarb Crumble • Apple Pecan • Pear Cacao	5.30
PUFFED QUINOA, TAHINI, FRUIT & NUT BAR (VG) (GF)	5.70
PETIT BREAKFAST PASTRIES • Escargot • Pain au chocolate • Almond croissant • Fruit danish	5.90
APPLE & BLUEBERRY PASTIZZI Cinnamon sugar	7.00
RHUBARB & ORANGE CUSTARD CROISSANT Macadamia & cinnamon sugar	7.10
BANANA WALNUT BREAD Whipped honey ricotta (2 Pieces)	11.30

BREAKFAST JARS

DATE, HONEY & ALMOND GRANOLA Spiced pear & ginger yoghurt (VGA) (GF)	9.50
PEANUT BUTTER CHIA PUDDING Cacao nibs, coconut yoghurt, blueberries & freeze-dried mandarin	9.50
VANILLA & COCONUT OVERNIGHT OATS Apple compote & smashed almonds (VG)	9.50
BROWN SUGAR TAPIOCA Poached rhubarb, coconut gel & pistachios (VG) (GF)	9.50
TROPICAL FRUIT SALAD Lychees, basil seeds & coconut gel (VG) (GF)	9.50
220ML JARS MINIMUM OF 6 BREAKFAST JARS	

MINIMUM OF 12 PER ITEM
48 HOURS NOTICE REQUIRED ON ALL CATERING
ALL DIETARIES CAN BE CATERED TO ON REQUEST
INDIVIDUAL PACKAGING WILL INCUR AN ADDITIONAL PRICE PER HEAD COST

