

Pastries

Assorted Danish	7.50
Blueberry Danish	
Raisin snail	
Croissants	
Butter croissant	6.0
Chocolate croissant	7.5
Almond croissant	7.5
Banana Bread	
Traditional banana bread	7.0
Freshly baked Muffins	6.5
Double Choc Walnut	
Apple Rhubarb crumble	
Mixed Berry	
Assorted Slices	7.0
Caramel	
Cherry	
Triple chocolate brownie	
Almond, orange & honey	
Vegan chocolate brownie	
Carrot Cake	

Breakfast

House Baked Granola	14.0
with Evia yoghurt & berry compote	
Porridge	15.0
Rolled oats with milk, honey, cinnamon and choice of berry compote or banana	
Toast	
artisan sourdough,	6.5
soy linseed, rye, turkish	
fig & raisin, white gluten free,	7.0
seeded NY style bagels,	
plain NY style bagels	
(vegemite, peanut butter,	
hanks strawberry jam,	
mixed blossom honey, philly cream cheese)	

DIY Brekkie Box	15.0
Step 1: Choose toast and condiment.	
Step 2: Choose eggs your way (poached, fried, or scrambled)	
Step 3: Add sides-	
Tasmanian smoked salmon	6.0
Spanish chorizo sausage	6.0
Bacon	6.0
Smashed Avocado	6.0
Roasted cherry tomatoe	5.5
Persian feta	6.0
Greek Halloumi	6.0
Portobello mushroom	5.5
Smashed Avocado	10.5
on Turkish toast	
Leg Ham & Cheddar Cheese	12.0
croissant	
Cheddar Cheese & Tomato	10.50
croissant	
Truffle Mushroom Toastie	16.0
roasted mushrooms, fried egg, provolone cheese & truffle mayo	
Breakfast Burritos	13.0
-Bacon 2 scrambled eggs, bacon and Housemade tomato relish	
-Leg Ham 2 scrambled eggs Rocket, tomato, cheddar, avocado and mayo	
-Mushroom 2 scrambled eggs Rocket, tomato, cheddar, avocado and mayo	
Ham, Cheese & Tomato Toastie	11.0
on Sourdough	
Cheese & Tomato Toastie	9.5
on Sourdough	
NY Bagel	16.0
smoked salmon, avo, cream cheese, dill, capers and rocket.	

Lunch

Roasted Vegetable on Soy Linseed	14.0
rocket, roasted capsicum, roasted pumpkin, grilled eggplant, semi dried tomato, feta, sicilian olives, pesto mayo	

Falafel Wrap	14.0
rocket, pickled onion, sliced tomato, feta, beetroot hummus, persian feta	
Rueben On Sourdough	14.0
pastrami, sauerkraut, pickles, cheddar cheese, mustard mayo	
Chicken Schnitzel on Sourdough	14.0
mixed leaf lettuce, cheddar cheese, sliced tomato, avocado, chilli mayo	
Tuna Mash on Sourdough	14.0
mixed leaf lettuce, sliced tomato, parsley, carrot, cheddar cheese and mayo	
Lemon Chicken on Foccaccia	14.0
pan roasted chicken, rocket, persian feta, semi dried tomato and pesto mayo	
Pork Sandwich on Sourdough	16.0
slow roasted BBQ chipotle pulled pork, crunchy mayo slaw, cheddar cheese and apple relish.	
Steak Sandwich on Turkish	16.0
slow roasted BBQ chipotle pulled pork, crunchy mayo slaw, cheddar cheese and apple relish.	
Falafel Bowl	19.0
red cabbage ,Persian feta, pickled onion, brown rice, mint yoghurt, beetroot hummus, Lebanese flatbread	
Grilled Lime Chicken Bowl	19.0
pan roasted chicken breast tossed in mixed leaf lettuce, brown rice, semi dried tomato, diced avocado, persian feta and lime salt vinaigrette	
Baked Salmon Bowl	22.0
Baked salmon fillet, cabbage, crispy noodles, bean sprouts, carrot, green beans, fried shallots and black sesame seeds with a Vietnamese noodle dressing.	
Soup Of The Day	
Ask our friendly staff for todays special	
Main Of The Day	
Ask our friendly staff for todays special	

Feasting Platters

SMALL feeds 6-8

LARGE feeds 13-15

Fruit Platter	S 70 L 100
seasonally sourced organic fruits	
Cheese & Dip Platter	S 75 L 105
crafted choice of cheese & housemade dips with crackers	
Antipasto Platter	S 100 L 135
deli meats, marinated vegetables, olives, assorted cheese with crackers	
Sushi & Sashimi Platter	S 105 L 135
assorted sliced sushi rolls & sashimi, served with soy sauce, pickled ginger & wasabi	



CATERING TERMS AND CONDITIONS

- Orders to be placed and confirmed via email.
- Orders must be placed 24 hours prior to catering event.
- Last minute catering order? Please ask our friendly team and we will happily provide available options.
- We accept all forms of payment
Full prepayment is required to confirm your order.
- We cater for all allergies, please do not hesitate to ask our friendly team and we will happily work around you.

Beverages

Coffee - proudly serving Allpress Espresso	4.5
Mocha or Turmeric spiced latte	5.0
Hot chocolate or Chai powdered latte	5.5
Iced milk or black	6.5
Extras	0.50
mug, extra shot, decaf, soy milk, oat milk, lactose Milk, almond milk, flavoured syrup (vanilla, caramel, hazelnut)	
T-nomics Tea	5.0
English breakfast, Royal earl grey, Jasmine green, Peppermint, Chamomile, Lemongrass & ginger, Orange & hibiscus Masala chai leaves (brewed with honey & milk)	6.0
Cold Pressed Juices	7.5
-Sublime pine	
Pineapple, pear, apple, lemon	
-Valencia Orange	
100% oranges	
-Gingered Apple	
Green apple, ginger, lemon	
-Watermelon+	
Watermelon, apple, strawberry, lime	
-Heartbeet	
Beetroot, carrot, apple, ginger, lime	
-Daily Greens	
Celery, apple, silverbeet, pear, lemon, ginger, functional botanicals.	
Smoothies	9.5
-Banana, Strawberry	
(milk, yoghurt, honey)	
-Miss V's	
(banana, rocket, almond milk)	
-Banana bender	
(banana, choc protein, almond milk, cinnamon)	
Water & Soft Drink	
Still water	4.0
Sparkling water	4.5
Coke, Coke zero	4.0

AGORA

on Pitt

Catering Menu

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