

# fedeli

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## PACKED LUNCHES

For groups of 8 or more

Packed in paper bags, napkins included

Gluten free ingredients and vegan options available

- Breakfast butties available on request
- Option 1 - Filled artisan roll, sweet treat - \$16.50
- Option 2 - Filled artisan roll, frittata or quiche, sweet treat - \$25
- Option 3 - Filled artisan roll, small salad, piece of fruit, sweet treat - \$31.50
- Option 4 - Large salad with protein, piece of fruit, sweet treat - \$32.50

## CORPORATE PLATTERS

Served on platters

Minimum order for 8 people

Price is per person

- Selection of cheese, date scones and gluten free savoury muffins with butter - \$7
- Devonshire tea - plain scones served with cream and jam - \$8
- Selection of Fedeli favourite sweet treats - \$8
- Selection of house made savouries - \$7
- Filled Artisan roll platter - \$14
- Club sandwiches available on request for larger groups

Your breakfasts, lunches, meetings, and picnics all powered by Fedeli with local ingredients, free-range meats, and organic eggs  
A \$30 bowl/platter deposits and 48 hours' notice apply.  
All food is served cold.

## PLATTERS

Platters serve 8-10 people

- Seasonal fruit platter - \$150
- Large vegetarian quiche or quiche Lorraine - \$130
- Cheese platter with selection New Zealand cheese, fruit paste, crackers and dried fruit - \$220
- Mezze platter with feta, roasted peppers, grilled marinated courgettes, hummus, olives, sundried tomatoes, and flat bread (Vegan option, falafel instead of feta) - \$200
- Mixed platter with a selection of meats, cheeses, hummus, grilled courgettes, olives, and breads - \$220
- Roast beef fillet served on top of a kale, beetroot and caramelised onion salad with horseradish dressing - \$300
- Baked free-range chicken with Moroccan flavours, bulgur wheat tabbouleh, roasted almonds, and yoghurt dressing - \$250
- Baked salmon with quinoa, shaved fennel, lemon, dill and pickled onions - \$250
- Free range South Island ham (half) available for the festive season

## DESSERTS

Whole cakes only

Feeds 10-12 people

- Carrot cake with cream cheese icing - \$160
- Chocolate espresso and hazelnut gateaux - \$120
- Baked cheese cake with raspberries - \$150

## SALADS

Here's a list of *some* of our most popular salads year round. We have lots of seasonal offerings in store or upon request.

Feeds 8 people as a side.

\$75 per bowl.

- Orzo salad with a basil and cashew pesto, tomato and parmesan
- Roasted beetroot, pear, goat cheese and rocket with caramelised walnuts
- Soba noodle salad with edamame and seaweed
- Quinoa, pea, feta and mint
- Crunchy cabbage with cashews, edamame, tofu and sesame ginger dressing
- Roasted carrots, orange and dukkha salad with mint
- Roasted root vegetables with sherry vinaigrette and basil and walnuts
- Charred broccoli, red rice salad with pickled onion, hazelnuts and chilli
- Roasted potato, gherkin and egg salad with summer herbs and mustard vinaigrette
- Roasted sweet potato, avocado and chipotle mayo
- All the greens with lemon mustard dressing
- Charred broccoli with, spring onions almonds and tahini dressing
- Seasonal fruit with rocket, caramelised walnuts and blue cheese
- Roasted brussels sprouts with parmesan, chilli and lemon
- Curry roasted cauliflower, cashew, cranberries, and parsley
- Cucumber, avocado, orange and mint salad with mustard dressing
- Raw carrot, beetroot and apple salad with toasted seeds and pomegranate dressing.
- Grilled aubergine with pomegranate dressing, cherry tomato, almonds, and herbs
- Chickpea, smoked paprika, roasted carrots, spinach and roasted red onion with lemon and parsley

All our food is cooked in a kitchen that serves the following allergens: peanuts, almonds, Brazil nuts, cashews, hazelnuts, macadamia, pecan, pinenuts, pistachio, walnuts, crustacean, mollusc, fish, eggs, wheat, soy, sesame, lupin, gluten, sulphides. Please notify us if you have any allergies.