

FUNCTIONS & CATERING

In addition to our cafe we also offer a dedicated catering service, perfect for bringing our fresh, delicious flavours to your special events. From corporate meetings to private celebrations, our catering menu features a variety of crowd pleasing favourites crafted with the same care and quality that our cafe offers.

Let us take the stress out of your next gathering - ask our friendly team about our catering menu today.

HAVE YOU SEEN OUR CABINET??

For more options swing by our cabinet and check out our ever changing lineup of freshly baked, in house treats!

From sweet bites to savoury snacks, there's a little something for everyone.

HIGH TEA

Indulge in an elegant high tea experience at Relish!

Treat yourself to an assortment of sweet & savoury delights.

Perfect for a morning tea or a special celebration. Includes a beverage of your choice

There's no minimum table number so be sure to talk to our staff to make a booking.

\$37.5 per person

Charges may apply for dietary accommodations

Bookings essential

GRAZING WORKSHOP

Join Chef Hayley Hammond for an interactive and engaging workshop where you'll learn to craft a stunning grazing table. Whether for an intimate gathering or a large celebration, this workshop will inspire your creativity and leave you with the confidence to create a show-stopping display.

Location: Relish Café, Highfields

Price: \$130 per person

Duration: 1.5 hours

Email therelishgroup@outlook.com for bookings

Participants: Minimum of 6 per class - private groups welcomed

Private groups bookings currently available Saturday Or Sunday 3.30pm

RELISH

ALL DAY MENU

DRINKS

| hot | cup sml | mug med | lge | cold | sml | med | lge |
|---------------------------------|------------|------------|-----|------------------------------------|------------|------------|------------|
| Latte / cappuccino / flat white | 5.0 | 6.0 | 7.0 | Orange Juice | 4.0 | 5.0 | 6.0 |
| Piccolo | 4.5 | | | Apple Juice | 4.0 | 5.0 | 6.0 |
| Chai latte / tumeric / matcha | 5.5 | 6.5 | 7.5 | Pineapple Juice | 4.0 | 5.0 | 6.0 |
| Dirty chai | 6.0 | 6.5 | 7.5 | Crows Nest Soft Drinks | | | 5.5 |
| Hot chocolate | 4.6 | 5.3 | 6.3 | Coke | | | 5.0 |
| Mocha | 5.5 | 6.5 | 7.5 | Coke Zero | | | 5.0 |
| White hot chocolate | 5.3 | 5.8 | 6.8 | San Pellegrino | | | 5.0 |
| White chocolate mocha | 6.0 | 6.5 | 7.5 | Nu Water | | | 4.0 |
| Espresso | 3.5 | | | | | | |
| Double espresso | 4.0 | | | iced | Dine in | T/A med | T/A lge |
| Long black | 4.5 | 5.0 | 5.6 | Iced latte | 6.5 | 6.0 | 6.5 |
| Short macchiato | 4.0 | | | Iced long black | 6.0 | 5.5 | 6.0 |
| Long macchiato | 4.5 | | | Iced chai latte | 7.0 | 6.0 | 7.0 |
| Babyccino | 2.5 | | | Iced coffee (ice cream & cream) | 7.5 | 7.0 | 7.5 |
| Puppaccino | 4.0 | | | Iced chocolate (ice cream & cream) | 7.5 | 7.0 | 7.5 |
| extras | | | | milkshakes | | | |
| Extra shot | 0.5 | | | Vanilla | 8.0 | | |
| Oat / almond / soy | 1.0 | | | Chocolate | 8.0 | | |
| Lactose free milk | 1.0 | | | Caramel | 8.0 | | |
| Vanilla / hazelnut / caramel | 0.7 | | | Strawberry | 8.0 | | |
| Decaf | 1.0 | | | Blue Heaven | 8.0 | | |
| Ice cream | 2.0 | | | Lime | 8.0 | | |
| Pouring cream | 0.5 | | | Cookies & Cream | 8.0 | | |
| teas | | | | Kids milkshakes | 6.5 | | |
| See staff for selections | from 5 | | | | | | |

ALL DAY BREAKFAST

AVO TOAST (GFO DF VGN NS)

Fresh avo on toasted sourdough with Relish Relish, lemon wedge and The Sprinkle 16.5

Add poached or fried eggs +5

Add scrambled eggs +7.5

CHILI AVO EGGS (GFO DF V NS)

Eggs your way served with soy rice or toasted sourdough, fresh avocado & crispy chilli oil 24.8

Add halloumi +5.5

Add scrambled eggs +2.5

BACON EGGS TOMATO (GFO DF)

Crispy Bannock Brae bacon, 2 eggs your way & grilled tomatoes on toasted sourdough 19.5

Add sausage +4.5

Add avo +4

Add scrambled eggs +2.5

BENE (DFO V)

Toasted croissant topped with poached eggs, sautéed spinach & tarragon hollandaise.

Served with your choice of bacon OR seasonal greens 25

Add hash brown +3

LITTLE BUNNY CAKES (V)

Kid sized bunny pancake with ice cream & caramel syrup 13.5

BISCOFF WAFFLE (V)

Biscoff cookie waffle with ice cream and biscoff spread 18.5

Add bacon +7

BACON & EGG WRAP or ROLL (GFO)

Bacon, egg, cheese & BBQ sauce in a pan fried tortilla OR toasted brioche roll 14.8

Add hash brown +3

Add halloumi +5.5

ALL DAY LUNCH

CHICKEN SOUVLAKI

Marinated chicken, halloumi, hummus and salad on a warm pita 24.5

LOADED NACHOS (GF)

Cheesy toasted corn chips, Mexican style beef mince, house guac & sour cream 23.5

LASAGNE

Beef & vegetable lasagne served with garden salad 24

Add chips +4

GREEN BOWL (V GF VGNO)

Spiced lentil and seasonal greens nourish bowl with feta, avo & roasted sesame dressing 19.5

Add Grilled Chicken +7

STEAK SANDWICH (GFO)

Bannock Brae steak, lettuce, fried egg, tomato, onion and mayo with horseradish cream served with a side of crunchy chips 25.5

Add bacon +3.5

Add onion rings +4.5

BLT (GFO)

Bacon, lettuce, tomato and mayo on toasted brioche 13.5

Add avo +4

Add side of chips +4

THE RELISH BURGER (GFO)

Bannock Brae beef patty with double cheese, lettuce, tomato, onion, gherkin, tomato sauce & mustard on a toasted brioche bun - served with a side of chips & topped with onion rings 26.5

Double it up - extra beef patty and cheese +7.5

Add bacon +3.5

THE CHICKEN BURGER (GFO)

Grilled chicken with bacon, camembert, lettuce, tomato, onion & spicy chipotle mayo on a toasted brioche bun - served with a side of chips 26.5

TOASTIES

Ham cheese tomato 10.5

Chicken cheese avo 12.5

Cheese & kimchi 10.5

Chicken pineapple cheese onion 12.5

GF Add +2.5

FOR ANY DIETARY NEEDS OR ALLERGIES

Please let staff know when ordering to avoid any cross contamination. Not all ingredients are listed on menu. Those who fail to inform the kitchen of any dietary requirements will be responsible for any replacements

Don't want a bun??
Ask for a burger bowl instead

SIDES

Toast & spreads 6.5

GF Toast & spreads 9.5

Fruit toast 10.5

Chips side 4 / bowl 7

Avo 4

Eggs poached/fried 5

Eggs scrambled 7.5

Pork sausage 3.5

Bacon 7

Hash brown 3

Halloumi 5.5

Seasonal greens 5.5

CONDIMENTS

Hollandaise 3

Relish relish 2

Sour Cream 1

Aioli 1

Tomato/BBQ 0.5

Kimchi 3