



MOREISH

FOODS

real food seriously Moreish

Moreish foods... what we're all about

Established in 2009. A collaboration of like minds, husband and wife team Nick & Deb had the idea of producing restaurant quality take home meals. Creating for the busy family, couple or individual a quality homemade takeaway alternative.

As you can see, we are much more. As you walk into the store you are greeted by an expansive food display. A beautiful array of homemade salads, delicious curries and casseroles, roast free range chickens, chicken schnitzels using organic crumbs, spanakopita, frittata, bakes the list goes on, that are all made on the premises. Of course it would be impossible to make everything without compromising the quality. The delicious pastries (pies etc.) are sought from our quality suppliers.

Daily we make sumptuous baguettes, sandwiches, and paninis using artisan breads from Sonoma and Brasserie Bread. Of whose breads we sell retail loaves freshly baked and delivered 7 days.

Breakfast at Moreish Foods begins at 7am daily till 12pm weekdays and 1pm weekends. An extensive menu using premium quality produce and locally sourced where possible.

Single Origin Roasters are the guys that provide us with our amazing coffee beans. At Moreish Foods we use the Reservoir blend. Bright and sophisticated with ripe stone fruit flavours, structured and vibrant acidity, a delicate body and a clean finish. Currently the blends are from Tata Estates, India, Huye Mountain, Rwanda, Conga Co-op(Natural Process), Yirgacheffe, Ethiopia. This is adjusted seasonally to achieve the desired taste profile. Roasting out of Botany, we receive our beans weekly.

Lunch at Moreish Foods is slightly different to other cafes. Whilst we have a menu, it is a guide to how meals are structured, sized and priced. Simply choose from our display from fresh sandwiches, salads, savouries, pastries, bakes, casseroles and curries. Add a side salad for a little extra and you've created your own lunch. All prices are written on the tickets next to the item. Takeaway and Dine in Prices. Takeaway prices are strictly for takeaway only ie, not to be eaten in the café. We also appreciate that food and beverages consumed within our store are from our store, out of respect to us and fellow diners. We have a large variety of foods that will satisfy the most discerning palettes.

Cakes, pastries and sweets. We sell whole cakes from Simone Logue, Kirsty our local cake maker and our own baked in store. Pastries are freshly made by brasserie breads. Raw sweets by Fayes Delights. Biscuits from local Gumnut. Adora supply us with our assortment of premium Chocolates sold individually or boxed for gifts. Cakes, muffins, friands ect. Are sold by the slice to dine in or takeaway.

Our core business at Moreish foods is our restaurant quality meals to go. We make all our casseroles, curries, soup, stocks, bakes, savouries, proteins and roasts in our kitchen here in Stockland Balgowlah. Using premium ingredients, no artificial flavouring or added preservatives.

These meals can be located in our deli display, reach in fridge and reach in freezers. Whilst all care is taken when producing the meals. We do cook with a range of allergens. Gluten, nuts, dairy, eggs, seeds, soy. Please see us if you have any queries regarding your requirements.

We are passionate about what we do and strive to make the best value and quality products. We encourage feedback to create the best Moreish Foods for all. Follow us, like us on Facebook, Twitter and Instagram. Or the old fashioned way of popping into say hi works even better. Thank you for choosing Moreish Foods and we hope to see you again soon.