



CORPORATE CATERING MENU

BREAKFAST \$16.50 per person

Bircher muesli with cranberries, poached pears and cinnamon
Yoghurt
Apple, berry and rhubarb compote
Blueberry and lemon muffins
Spinach, parmesan and pinenut muffins [v]
(2 pieces per person)
Fresh fruit platter
Tea/Coffee
Urn, milk, sugar
Cups, saucers, teaspoons

MORNING AND AFTERNOON TEA

Two pieces per person \$8.50 per person

Three pieces per person \$10.50 per person

Homemade fruit muffins
Date scones with brown sugar crumble
Lavender walnut and honey cupcakes
Orange blossom, orange and almond cakes [gf]
Vanilla or Rosewater meringues [gf]
Chocolate chip cookies
Homemade monte carlos
Spinach, parmesan and pesto muffins [v]
Pumpkin and swiss cheese scones [v]
Zucchini, sundried tomato, roquette and cheddar slice [v/gf]
Tomato, olive, basil and smoked tofu sticks [vegan] [gf]
Baby bagels filled with herbed ricotta, shredded lettuce and cucumber [v]
PLEASE SELECT THREE ITEMS ONLY
FURTHER CHOICES AVAILABLE WILL RESULT IN VARIATION OF COST

Food key [v] vegetarian [gf] gluten free [vegan]



SIMPLE LUNCH MENU ONE \$12.50 per person

Sandwiches – one round per person, prepared on our homemade bread; multigrain, sourdough or rye

Fresh fruit platter

SIMPLE LUNCH MENU ONE \$17.50 per person

Sandwiches – one round per person, prepared on our homemade bread; multigrain, sourdough or rye

Zucchini, sundried tomato, roquette and cheddar slice [v] [gf]

Fresh fruit platter

Platter of selected cheese, biscuits, quince paste and roasted walnuts

SANDWICHES – OUR FAVOURITE FILLINGS

Lunch Sandwiches \$7.50 per round

Chicken, avocado, mayonnaise and spinach

Roast beef, tomato chutney and salad

Gypsy ham, tomato, Dijon mustard, swiss cheese, roquette

Fresh tomato, roquette, goat's cheese and pesto [v]

We can also provide many other sandwich varieties

Sandwich Points \$6.50 per round

Reserved points, formal sandwiches, lined up for meetings, business lunches, church suppers and meetings.

Chicken liver pate, bacon and lettuce

Smoked salmon, dill, cucumber and cream cheese

Cucumber, ricotta, shredded iceberg [vegan]

Cocktail Sandwiches from \$3.50 each

Prepared on our homemade bite sized breads, Fingerfood, ciabatta, foccacia, baguettes and bagels, for meetings, lunch or fingerfood events.

Some suggestions...Chicken with basil and lime mayonnaise and baby spinach

Roast beef, pesto, tomato and roquette

Apple, brie and cress [v]

Turkish Bread \$8.50 each

Prepared on our portion size homemade Turkish pide with lots of continental and vegetarian fillings.

some suggestions...Grilled eggplant, hommus, fetta and roquette [v]

Roasted beetroot, fetta, roasted walnuts, shredded iceberg [v]

Tuna salad, lemon mayonnaise, celery, mixed leaves

Marinated roasted leg of lamb, artichokes, spinach, olives, tomato, lemon and rosemary

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE

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FINGER FOOD LUNCH MENU \$24.50 per person

Menu One

Spinach and fetta pide

Big dolmades with lemon, currants and pinenuts [vegan] [gf]

Lamb rissoles with cucumber and yoghurt

Grilled chicken sticks, flatbread and greek salad

Platter of hommus, fresh and grilled vegies

Fresh fruit platter

Menu Two

Open sandwiches topped with poached chicken fillet, avocado and pesto

Chermoula dusted vegetable skewers, grilled with lemon [vegan] [gf]

Red bean, chipotle turnovers with sour cream sauce [v]

Rolled roast porterhouse with mustard and julienne vegetables

Caesar salad filled in big cos leaves

Fresh fruit platter

Menu Three

Cherry tomato, olive, basil and smoked tofu skewers [vegan] [gf]

Calzone filled with roasted potato, gorgonzola and almonds [v]

Chicken steaks "saltimbocca" wrapped in prosciutto, fried sage leaves and lemon

Bruschetta topped with goat's cheese, roasted pepper and rocket [v]

Platter of white bean paste, croutons, cornichons and fresh radishes [vegan]

Fresh fruit platter

ADDITIONAL LUNCH SELECTIONS

Mezze platter- chickpea fritters, dolmades, olives, fetta, grilled bread [v] \$8.50 pp

Antipasto, cold meats, vegetables, cheese, olives etc \$8.50 pp

Fingerfood, see our extensive range of fingerfood items

Confection, platter of homemade treats \$4.50 pp

Platter of selected cheese, biscuits, quince paste and roasted walnuts \$6.50 pp

FURTHER LUNCH FINGERFOOD MENUS AVAILABLE, PLEASE ENQUIRE



BOARDROOM LUNCH (OR DINNER)

any two courses and one side dish \$50.00 per person

three courses and one side dish \$65.00 per person

includes bread, butter, tea and coffee

Entrée

Caramelised tomato and shallot tart tatin, creamed goat's fromage frais and basil oil [v]

Watermelon, cucumber and kefi salad with sumac and lemon, pomegranite caramelised pistachio nuts and pomegranite sauce [v] [gf]

Smoked tofu, broccoli, almond and date salad with daikon, wasabi peas and reduced tamari [vegan] [gf]

Salmon Parfait, basil and lime mayonnaise, salmon pearls, watercress, bruschetta
Lime and vodka cured gravalax, salmon pearls, crème fraiche, whitlof and fennel seed wafers

Eggplant sandwich filled with duck and ginger confit and swiss brown mushrooms, soy glaze and abalone mushrooms [gf]

Main course

Roasted fillet of salmon, spinach, spiced pumpkin puree and Vietnamese mint, lime butter sauce

Seafood Pie, dressed asparagus

Roasted chicken breast, root vegetable dauphenoise, quince jus

Slow roasted leg of lamb, lentils du puy, roasted parsnip and redcurrant jus

Slow roasted pork sirloin, caramelised apple suboise, tokay jus and turnip cakes

Grilled eye fillet of beef, swiss brown mushrooms, roasted parsnip, redwine jus
(\$5.00 surcharge)

Side dishes

Seasonal green vegetables [vegan] [gf]

Snow peas, chinese broccoli, buk choy, coriander and sesame [seasonal] [vegan] [gf]

Crushed new potatoes baked with capers and tarragon [vegan] [gf]

Roquette, parmesan, sliced pear and roasted walnuts [v] [gf]

Shredded iceberg salad, capers, parmesan and soft egg dressing [v] [gf]

Dessert

Roasted pears, caramel sauce, walnut tarte tatin

Poached peaches, strawberries, baked ricotta [seasonal] [gf]

Rhubarb crumble tart, lavender ice cream

Meringue topped with roasted quince, rosewater and Turkish delight ice cream [gf]

ADDITIONAL LUNCH SELECTIONS

Confection, platter of homemade treats \$4.50 pp

Platter of selected cheese, biscuits, quince paste and roasted walnuts \$6.50pp

FURTHER DISHES AVAILABLE, PLEASE ENQUIRE

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