



Lunch Selection



HOT OPTIONS

\$9.90PP
(MIN 20PEOPLE)

Selection of bread @ \$2pp

Pumpkin & Spinach Lasagne **v**

Spinach lasagne sheets layered with seasoned pumpkin mash, fresh spinach & a creamy mornay sauce finished with cheese

Mushroom & Bacon Pasta

Thick chunks of button mushrooms & bacon through fusilli pasta with a rich creamy white sauce

Beef Bourguignon

Tender cubes of beef braised with herbs & spices, diced carrot, onion, bacon & mushrooms with red wine and beef jus served with fluffy rice

Traditional Beef Stroganoff **GF**

Chunky beef cubes & mushrooms braised in sour cream & lemon juice with a splash of white wine, finished with thyme & tomatoes with fluffy rice

Thai Chicken Curry **GF**

Tender chicken pieces mixed through a mild green curry sauce with cauliflower, carrots, broccoli, red onions & capsicum with fluffy rice

Assorted Seafood Paella Mornay

An assortment of seafood – mussels, clams, shrimp & prawns in a Spanish saffron rice

Broccoli & Cauliflower Mornay

Florets of broccoli & cauliflower steamed & coated in rich creamy mornay sauce topped with parmesan shavings

SALAD OPTIONS

\$4.50PP

Beetroot, Spinach & Feta Salad **v / GF**

Baby beetroot, feta, walnut halves & baby spinach with a light balsamic dressing & toasted pumpkin seeds

Pesto, Bacon & Potato Salad **GF**

Chunky potato pieces, grilled bacon, onion, celery, binded with basil pesto & mayonnaise dressing, topped with almonds

Greek Salad **v / GF**

Thick diced pieces of sweet tomatoes, red onion, kalamata black olives & Greek creamy feta dressed in their own juices

Garden Salad **v / GF**

Rocket leaves, tomato, cucumber & sprouts

Roast Vegetable Salad **v / GF**

Chunky cubes of kumara, parsnips, gourmet potatoes, capsicum, red onions, courgette, and carrot roasted in honey & sesame seeds tossed through a light garlic aioli dressing & toasted pumpkin seeds

Gourmet Coleslaw **v / GF**

Medley of green & red cabbage, julienne on carrot, sliced red onion, silver beet, spinach crunchy combo & toasted pumpkin seeds with a creamy tangy dressing

*Dietary Requirements – please let us know in advance and we can cater for these separately.
All prices include GST and are guaranteed till 31st October 2018*



Lunch Selection CONTINUED



GOURMET SANDWICHES/BUNS/WRAPS \$4.80PP

- Roast Beef, Green Leaf Lettuce & Horseradish Cream
- Smoked Salmon with Spinach, Capers & Crème Fraîche
- Cranberry, Chicken Breast & Mesclun Lettuce
- Ham off the Bone, Fresh Lettuce, Swiss Cheese & Pickles
- Brie Cheese, Sundried Tomato, Baby Spinach & Pesto
- Open Sandwich – 'Make-Your-Own'
A selection of 3 Meats, Breads, Rolls or Wraps with various sandwich fillings & spreads \$16.00pp

SAVOURY

- Savoury Scones (1/2) \$3.00
- Club Sandwich(1/4) (GF on request) \$2.50
- Herb Crumbed Hoki Gougons (2pp) \$7.00
- Assorted Fresh Baked Muffins – Savoury \$3.50
- Hot Savouries & Quiches with Tomato Chutney (2pp) \$4.00
- Savoury filled Vol Au Vent \$4.50
- Gourmet Savoury Mousetraps \$3.00
- Croissants Filled with Bacon & Egg (Large) \$6.00
- Croissants Filled with Bacon & Egg (Small) \$4.00
- Individual Bacon & Egg Quiche \$4.50

PLATTER OPTIONS

(PRICED PER 10PAX)

- **Ploughman's Platter**
Pickled onions, tomatoes, gherkins, brie, blue & edam cheese, salami, ham & beef with pickles, chutney & a selection of breads and basil pesto \$70
- **Cold Meat Platter**
Chicken, ham, beef, pastrami, chutneys & pickles \$70
- **Cold Seafood Platter:**
Smoked salmon, grilled prawns, shrimps, whole shell green lip mussels & prawns in shell \$80
- **Hot Seafood:**
Tempura prawns, crumbed fish goujons, prawn twisters, crumbed calamari rings, lemon & tartare sauce \$70
- **Deep Fried Platter**
Fish bites, chicken nuggets, spring rolls, samosas & fries with tomato sauce \$50
- **Seasonal Fruit Platter**
Selection of seasonal fresh fruits \$35
- **Pastry Platter**
Sausages rolls, quiches, mince & potato top with tomato sauce (20 pieces) \$40
- **Antipasto Platter**
Salami, ham off the bone, char grilled vegetables, pickled onions, gherkin, mixed olives, brie cheese, edam cheese & crackers \$50
- **Cheese Board**
Brie, cheddar, blue cheese, crackers & dried fruit \$45
- **Sandwich Platter**
Selection of assorted fillings (20 sandwiches) \$48

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Lunch Selection CONTINUED



SWEET TREATS

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| Assorted Baked Biscuits | \$2.50 |
| Assorted Fresh Baked Muffin – Sweet | \$3.50 |
| Fresh Baked Scones with Strawberry Jam & Cream | \$3.00 |
| Slice of Cake – Chocolate, Carrot or Banana | \$4.00 |
| Assorted Slices & Chocolate Brownie | \$4.00 |
| Assorted Danish Pastries | \$3.00 |
| Chocolate & Plain Profiterole – filled with cream | \$3.00 |
| Basket of assorted Fruit (pp) | \$3.00 |
| Platter of Seasonal Fresh Fruit (pp) | \$3.00 |
| Chocolate Torte (GF) | \$4.00 |

TEA COFFEE AND JUICE

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| Orange juice | \$10.00 per carafe |
| Freshly brewed tea and coffee | \$3.00 per person |

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