

Corporate Catering Menu

Price per jug	Beverages on Consumption
\$11.00	Fresh orange juice
\$12.00	Various soft drinks

Price per person	Continuous Service of Tea and Coffee
\$5.00	Half day - Premium freshly brewed coffee and aromatic foil teas
\$8.00	Full day - Premium freshly brewed coffee and aromatic foil teas

Price per person	Morning and Afternoon Tea
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Sweet Options

\$2.50	House baked biscuits
\$2.90	Freshly baked danishes with assorted fillings
\$3.50	Assorted muffins
\$3.50	Freshly baked scones served with jam and cream
\$3.50	Selection of slices: cherry ripe slice, caramel slice, vanilla slice
\$3.90	Triple choc brownies with macadamia nuts
\$4.50	Chef's selection of cakes
\$4.50	Orange and almond friands (GF)
\$4.90	Seasonal sliced fresh fruit (GF)
\$5.50	Natural Greek yoghurt with fresh fruit (GF)

Savoury Options

\$3.50	Vintage cheddar cheese and chive scones
\$3.50	Pumpkin, parmesan and butter scones
\$3.50	Margarita pizza fingers (GF)
\$3.50	Mini quiches: cheese and bacon, mushroom spinach and tomato
\$4.50	Croissants with sliced ham, tomato and cheese
\$4.50	Spinach and ricotta filo pastry triangles
\$4.50	Gourmet mini pies: pepper steak, chicken and leek
\$4.50	Smoked salmon bruschetta with a lemon and dill creme fraiche
\$4.50	Beef fillet salad in cucumber cups (GF)
\$4.90	English muffins filled with bacon, egg and cheese

Special dietary requirements can be catered for separately - with prior notice.

Corporate Catering Menu

Price per person **Working Lunch - or - Dinner (a minimum of 20 people are required for Dinner)**

- \$7.90 Soup of the Day (V & GF on request)**
Served with crusty bread rolls
- \$10.90 Gourmet Baguettes - or - Gluten Free Wraps**
Filled with a selection of fresh produce, preserves and meats (vegetarian on request)
- \$14.90 Chicken Caesar Salad (GF option: without croutons)**
Char grilled chicken breast, baby cos lettuce, shaved Parmesan, crisp pancetta, croutons and tangy Caesar dressing
- \$16.90 Warm Lamb Fillet Salad (GF)**
Char grilled marinated lamb fillet, rocket, roasted tomato, bocconcini, sticky balsamic dressing
- \$16.90 Veggie Stir Fry (V & GF)**
Sauteed vegetables with aromatics, hoi sin sauce, fresh herbs and steamed rice
- \$16.90 Quiche Wedges: Cheese & Bacon - or - Mediterranean vegetable (V)**
Served with garden fresh salad and crusty bread rolls.
- \$16.90 Classic Beef Lasagne - or - Vegetarian Spinach & Ricotta Lasagne (V)**
Served with garden fresh salad and crusty bread rolls
- \$17.90 Chicken Satay Skewers (GF)**
Served with peanut, chili, coriander and coconut sauce, steamed rice and garden fresh salad
- \$17.90 Roast of the Day (GF)**
Served with roasted root vegetables, pan juice gravy and crusty bread rolls
- \$19.90 Authentic Curry (GF)**
Select One: Lamb rogan josh - Tandoori butter chicken - Sri Lankan beef - Thai Green Vegetable
Served with pilaf rice, chutney, riata and pappadums
- \$19.90 Beef Goulash**
Traditional recipe of peppers, paprika, garlic and wine, served with steamed rice and steamed seasonal vegetables
- \$22.90 Salt and Pepper Squid**
Served with Asian noodle salad and a sweet, spicy dressing
- \$27.90 Gourmet BBQ (minimum 20 people)**
Beef shashlik, Moroccan style chicken breast, Lamb chops, and English pork sausage
Select 2 salads: German potato - Mixed leaf - Greek - Coleslaw
Served with bread rolls and condiments

All served from catering stations (buffet style) to allow quick and easy access during your time frames

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