

## LUNCH

### SANDWICH LUNCH

**SET - \$11 PER PERSON**

**SELECT - \$13 PER PERSON (3 flavours)**

Bakers basket – equivalent to 1.5 sandwiches per person

### TIER ONE

**SET - \$13.50 PER PERSON**

**SELECT - \$15.50 PER PERSON (3 flavours)**

Bakers basket – equivalent to 1 sandwich per person

Mini quiche

Mini salad

### TIER TWO

**SET - \$18.50 PER PERSON**

**SELECT - \$20.50 PER PERSON (3 flavours)**

Bakers basket – equivalent to 1.5 sandwiches

per person

Mini quiche

Mini salad

### ADD ON'S - \$4 PER ITEM

Spinach & ricotta roll / Butter chicken pie

Lamb & rosemary pie / Beef & cheese pie

### SALAD - \$6.50 PER PERSON

Roasted sweet potato, rocket & goats cheese (GF, V)

Cauliflower floret, red pepper & olives (GF, Ve, NF)

Roasted butternut, chickpea, walnut & fetta (GF, V)

Thai coleslaw salad with quinoa & peanuts (GF, Ve)

### SEASONAL FRESH FRUIT PLATTERS

Large: 6 - 10 pax - \$25.00

### BUFFET

**SET - \$34 PER PERSON**

**SELECT - \$39 PER PERSON**

Selection of one braised & one pasta dish

Mixed salad

Bread roll & butter

Platters of seasonal fruit



(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (NF) NUT FREE | (EF) EGG FREE

## LUNCH

**ASSORTED BREADS AND FLAVOURS****(select 3 flavours in total)****Ribbon sandwich flavours**

Ham, capsicum &amp; Swiss / white ribbon

Smoked salmon, dill cream cheese &amp; roquette / brown ribbon

Chicken, avocado &amp; watercress / white ribbon

**Point sandwich flavours**

Pastrami, chive mayo &amp; iceberg lettuce / multi-grain point

Roast beef, rosemary aioli &amp; cucumber / multi-grain point

Grilled vegetable, spinach &amp; fetta / multigrain point (V)

**Assorted mixed breads**

Pesto chicken tenderloin, roasted peppers &amp; parmesan / brioche roll

Turkey, bacon &amp; brie / cantina roll

Harissa spiced zucchini, kale &amp; fetta / tomato wrap (V)

Salami, semi-dried tomato, basil &amp; mozzarella / olive &amp; rosemary roll

Turkey, bacon, iceberg lettuce &amp; cheese / rye

**BUFFET OPTIONS****Braised dishes**

Butter chicken &amp; fragrant basmati (GF)

Snapper fillet, roasted kipfler &amp; eggplant caponata (GF, DF)

Beef mechado, Filipino beef stew (GF, DF)

Moroccan spiced chargrilled chicken thigh, broccolini florets &amp; cous-cous (DF)

**Pasta**

Beef &amp; spinach baked lasagne with pesto &amp; cherry tomato

Veal tortellini, button mushrooms, garlic &amp; sage

Roasted pumpkin, sage &amp; ricotta lasagne (V)

Pork &amp; fennel sausage with penne, pecorino &amp; basil

**Salad**

Roasted sweet potato, roquette &amp; goats cheese (GF, V)

Cauliflower floret, red pepper &amp; olives (GF, Ve, NF)

Roasted butternut, chickpea, walnut &amp; fetta (GF, V)

Thai coleslaw salad with quinoa &amp; peanuts (GF, Ve)