



WORKING LUNCHES

SANDWICH STYLE OPTIONS

Sandwiches By The Round 7.50

Minimum 10 guests / one sandwich per serve

- Roasted Mediterranean vegetables, kalamatta olives, herbed feta & smoked tomato relish on baguette
- Sliced ham with Roma tomato, Swiss cheese & Spanish onion on Turkish bread
- Tasmanian smoked salmon with cucumber, salsa verde cream cheese & English spinach on poppy seed bagel
- Roast beef, sour peppers, red onion & rocket with garlic mustard mayonnaise on grain bread
- Curried chicken, mixed leaves & lemon yoghurt tortilla wrap

Set Sandwiches 17.50

Minimum 10 guests / 1.5 sandwiches per serve

- Roasted Mediterranean vegetables, kalamatta olives, herbed feta & smoked tomato relish on baguette
- Sliced ham with Roma tomato, Swiss cheese & Spanish onion on Turkish bread
- Tasmanian smoked salmon with cucumber, salsa verde cream cheese & English spinach on poppy seed bagel
- Roast beef, sour peppers, red onion & rocket with garlic mustard mayonnaise on grain bread
- Curried chicken, mixed leaves & lemon yoghurt tortilla wrap
- Sliced seasonal fruit platter, duo of Australian cheeses, dried fruit, nuts & crackers

(v) vegetarian (gf) gluten free (df) dairy free

Menu valid 30.05.2011 to 29.05.2012

All pricing is per person, exclusive of GST & food only.

Products may contain traces of nuts & gluten unless otherwise note.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

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PLATTERED WORKING LUNCHES

The following menus require a minimum of 20 people & are served at room temperature.

Working Lunch 1 18.00

- Turkish pide bread, garlic rubbed & toasted
- Slow roasted tandoor chicken pieces, mint raita (gf)
- Ras el Hanout lamb shashlik, natural yoghurt (gf)
- Moroccan fried chickpea, pumpkin & feta salad, peri peri dressing (v, gf)
- Fresh garden salad, florets, mixed lettuce leaves, caramelised white wine dressing (v, gf)

Followed by

- Sliced seasonal fruit platter, duo of Australian cheeses, dried fruit, nuts & crackers

Working Lunch 2 19.00

- Turkish bread & crusty baguettes with butter
- Antipasto selection of char grilled Mediterranean vegetables including grilled eggplant, zucchini, caramelised red onion, balsamic mushrooms, artichoke hearts, charred capsicum, kalamatta olives & a dip selection of baba ganoush, hummus & tzatziki (gf)
- Courgette, mushroom & oven-roasted cherry tomato flan
- Selection of premium cured meats including honey baked ham, prosciutto, smoked salmon & premium gerello
- Panzanella bread salad, black pepper feta olive oil, grilled capsicum, stuffed green olives, hickory sundried tomato dressing.
- Wild rocket insalata, allspice toasted pistachios, pecorino & caramelized red wine vinaigrette (v, gf)

Followed by

- Sliced seasonal fruit platter, duo of Australian cheeses, dried fruit, nuts & crackers

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Working Lunch 3 22.00

- Fresh baked corn rolls with butter
- Rosemary lamb shank roulade, Dutch potato salsa, silverbeet stuffing
- Kassler ham, maple egg & cream cheese tart
- Charred capsicum, feta crumble, snow pea tendrils & orange couscous salad, toasted sesame, caper & parsley dressing
- Fresh shaved red coleslaw, garlic mayonnaise dressing (v, gf)

Followed by

- Sliced seasonal fruit platter, duo of Australian cheeses, dried fruit, nuts & crackers

Working Lunch 4 30.00

- Polenta dusted corn bread rolls & za'atar spiced olive oil
- Char siu chicken drumsticks
- Red pepper, onion & oyster mushroom frittata (gf)
- Soy ginger & lime salmon skewer (gf)
- Lemon thyme roasted chat salad, herb crushed EVOO vinaigrette (v, gf)
- Crisp baby Caesar salad, soft boiled eggs, paprika smoked bacon, garlic croutons, house Caesar dressing
- Fresh garden salad, florets, mixed lettuce leaves, caramelised white wine dressing (v, gf)

Followed by

- Sliced seasonal fruit platter
- Duo of Australian cheeses, dried fruit, nuts & crackers

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Individual Hot Buffet Lunch 29.50

Minimum of 10 guests required

Bread

- Freshly baked white dinner rolls with butter

Hot Mains

Choose two from below:

- Braised red wine beef & diced winter vegetables, tomato infusion (gf)
- Slow cooked harissa lamb curry, eggplant, turmeric potato, coriander & cumin (gf)
- Pumpkin, eggplant & basil scented coconut curry (gf, df)
- Shepherd's pie, rosemary mash topping (gf)
- Coqauvin, slow braised red wine chicken with potatoes, carrots & celery (gf)
- Beef goulash, capsicum, new chats, parsley, sour cream & smoked paprika (gf)
- Vegetarian three bean chilli, sour cream & guacamole (v, gf)
- Chicken mole poblano enchiladas, steamed long grain rice

Choose two from below:

Hot Sides

- Gluten free pasta, baked ricotta, balsamic vinegar button mushrooms & warm dill vinaigrette (v, gf)
- Balsamic roasted root vegetables (v, gf)
- Turmeric & fennel ghee long grain pilaf rice (v, gf)
- Creamy parmesan potato mash (v, gf)

Cold Sides

- "At your leisure" grazing salad station of freshly prepared beetroot, carrot, alfalfa, tomatoes, cucumber, Spanish onion, mixed leaf lettuce, shredded cheese, pickles & wild rocket
- Lemon thyme roasted chat salad, herb crushed EVOO vinaigrette (v, gf)

To Finish

- Sliced seasonal fruit platter, duo of Australian cheeses, dried fruit, nuts & crackers

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