



THEMED WORKING LUNCHES

SANDWICH STYLE OPTIONS

- Sandwiches by the round** – minimum 10 people – per sandwich 7.50
- Grilled **Mediterranean vegetables** with semi dried tomatoes, Greek feta, basil & hommus on olive foccacia
 - Sliced **ham** with tomato, cheese, carrot, avocado, cucumber, mesculin & dijonaise on panini
 - Tasmanian **smoked salmon** with cucumber, cream cheese, capers & English spinach on poppy seed bagel
 - Italian **soppressa** with Swiss cheese, smoked tomato relish & rocket on Turkish bread
 - Moroccan **chicken** with mixed leaves, lemon aioli & wrapped in a flour tortilla
- Make your own sandwiches** – minimum 20 people – per person 16.50
- Selection of bakery breads to include **bagels, pannini's, olive sourdough Vienna**
 - Corned beef, double smoked ham, turkey, BBQ chicken, smoked salmon**, mayonnaise & sliced cheeses
 - Mixed lettuce plate to contain sliced tomatoes, cucumber, alfalfa & grated carrot
 - Seasonal sliced **fruit**
- Bagged lunch** – minimum 20 people – per person 17.00
- Fresh baked **olive focaccias** filled with chef's selection of **cured & smoked meats** with salad accompaniments & condiments
 - Chocolate ganache tart clotted cream & maraschino cherry
 - Piece of whole seasonal **fruit**
 - Bottle of spring **water**
 - (Bagged lunch supplied with disposable paper bag, napkin, dessert spoon & straw)
- Set sandwiches** - 1.5 rounds per person - minimum 10 people – per person 17.50
- Grilled **Mediterranean vegetables** with semi dried tomatoes, Greek feta, basil & hommus on olive foccacia
 - Sliced **ham** with tomato, cheese, carrot, avocado, cucumber, mesculin & dijonaise on panini
 - Tasmanian **smoked salmon** with cucumber, cream cheese, capers & English spinach on poppy seed bagel
 - Italian **soppressa** with Swiss cheese, smoked tomato relish & rocket on Turkish bread
 - Moroccan **chicken** with mixed leaves, lemon aioli & wrapped in a flour tortilla
 - Sliced seasonal **fruit** platter & duo of **Australian cheeses** with a selection of dried fruit & crackers

(v) vegetarian (gf) gluten free

Menu valid 01.03.2010 to 27.02.2011

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.

Opportunity 18.00

Turkish **pide bread**, garlic rubbed & toasted
Slow roasted **Moroccan spiced chicken** pieces accompanied with oven roasted garlic sour cream
Toasted sesame seed & sumac **lamb koftas**, freshly minted natural yoghurt
Blistered Tomato, lemon infused lentil & fried coriander **chickpea salad** (*gf*)
Baby mixed leaf, smoked sundried tomato & cucumber salad, aged balsamic
Duo of Australian **cheese**, dried fruit, nuts & water crackers with seasonal fresh fruit

Flexibility 19.00

Chargrilled assorted **bread selection**, Turkish, baguettes, & olive loaf with extra virgin olive oil
Antipasto selection, our own char grilled Mediterranean vegetables, including: garlic eggplant, toasted fennel seed zucchini, balsamic mushrooms, fire roasted capsicums, chilli marinated olives, capers, artichoke hearts & pickled vegetable medley including a selection of babaganoush, hummus & tzatziki dipping sauces
Selection of cured **sliced meats**: Italian sopressa, honey baked ham, Tasmanian smoked salmon, sliced turkey, smoked chicken, gerello silverside, Maison chicken & juniper cured pork terrine, gherkins & cornishons, plattered on baby rocket lettuce
Panzanella bread salad, black pepper feta olive oil, grilled capsicum, stuffed green olives, hickory sun dried tomato dressing
Hazelnut & Dijon mustard **roasted sweet potato**, parmesan shavings & baby mixed leaf salad
Australian **cheese** platter, dried fruit, nuts, water crackers & seasonal fresh fruit

Sustainability 20.00

Fresh baked **wild seed bread** roll with butter
Roma tomato braised **Wagyu beef mince roll**, swiss brown mushroom duxelle, tarragon spinach stuffing, sweetcorn & paprika relish
Double **smoked ham**, petit rocket & truffled egg tart
“Waldorf” salad, pickled walnuts, celeriac & granny smith julienne, champagne aioli salad (*gf*)
Mixed leaf salad, fresh rosemary infused olive oil & shiraz dressing (*gf*)
Duo of Australian **cheese**, quince paste, dried fruit & nuts
Seasonal sliced **fresh fruit** platter (*gf/vg*)

(*v*) vegetarian (*gf*) gluten free
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Creativity

21.00

Polenta dusted **corn bread rolls** & zartar spiced olive oil

Roasted teriyaki **chicken drumsticks**

Truffled English spinach & char grilled courgette **quiche** (V)

Lemon peppered chicken & mediterranean vegetable tabouli & date spiced roulade, molasses capsicum jam

Dukka spiced lamb "lollipops" minted yoghurt & honey cucumber raita

New potato & golden shallot salad, baby spinach & citrus crème fraiche

Crushed macadamia nut & **rocket salad**, preserved lemon vinaigrette

Chefs **garden salad**, champagne dressing

Duo of Australian **cheese**, dried fruit, nuts & crackers

Sliced **seasonal fruit** platter

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Individual Hot Buffet Lunch

29.00

Minimum of 20 guests required

Bread - pick of one for wonderful eating

Baby grissini sticks

Polenta rolls

French sticks

Wet dishes - choose two below, match with sides to win

Lamb korma, tender lamb pieces browned & then cooked with garlic, ginger, onions, yoghurt, tomatoes, coriander, tumeric & cloves

Chicken tikka masala, northern indian spiced chicken curry with chili, cumin garlic, ginger, fenugreek, cloves & cinnamon

Beef massaman, slowly cooked beef with fragrant spices cooked gently in coconut cream with baby chat potatoes

Green **thai chicken curry** flavored with fresh thai basil & kaffir lime

Lasagna bolognese, layers of pasta sheets with rich & mildly spicy bolognese sauce, topped with creamy béchamel sauce & mozzarella cheese

Ricotta & spinach cannelloni, large pasta tubes filled with spinach & ricotta, baked in a rich tomato & parmesan cheese sauce (v)

Vegetable tikka masala, sautéed mixed vegetables with Indian spice blend, rich tomato & yoghurt sauce (v)

Hot Sides - choose one below, matching is fun

Fragrant **jasmine rice**

Garlic & rosemary **baby chats** with olive oil

Roasted cumin root vegetables with lemon butter

Creamed potatoes with butter

Cold sides - choose one from below

Chunky style **tomato & cucumber salsa** with baby rocket & vinegar emulsion (v)

Chef's house **garden salad** with white balsamic dressing (v)

Pumpkin & spinach salad with caramelized red onion & balsamic glaze (v)

Cherry tomato salad with roasted red capsicum & mixed leaves (v)

Vermicelli noodle salad with julienne vegetables, bean sprouts & thai dressing (v)

To finish your lunch eating

Sliced seasonal **fruit platter**

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