

LUNCH

We've designed a range of lunch options to suit all requirements, from a working lunch on the run to a more formal business event – even a delectable lunch pack for exhibitions or excursions.

On the run... a working lunch

You have no time to waste, so a working lunch – standing up or sitting down – is essential. Speed and convenience is the essence – but we want you to enjoy it too.

Choose from one of the package options below. Should you wish to add extra items to the following options, the additional charge per item will be applicable.

Alternatively create your own selections.

Minimum spend for food for a lunch menu is \$24.00 per person

OPTION 1

Light buffet – served stand up only: \$24.00 person

Perfect for an informal seminar

- two sandwich selections (see bread selections and fillings on the next page)
- seasonal fruits, whole and sliced
- orange juice and mineral water

OPTION 2

An interactive lunch for great networking - served stand up: \$28.00 per person

- select any two hot items
- one salad selection
- chef's selection of desserts or cheese platter
- orange juice, mineral water

OPTION 3

An interactive lunch for great networking - sit down: \$36.00 per person

- platter of cold tapas – choose two from the selection
- choose one fork dish from the selection (served plated to the table)
- one salad selection
- individually plated dessert or fresh fruit platter to the table
- orange juice, mineral water

OPTION 4

An interactive lunch most suited to conferences – stand up: \$39.00 per person

- select any two sandwich selections (see bread selections and fillings on the next page)
- one hot item
- one fork dish
- one salad
- Chef's selection of dessert or cheese and fresh fruit platter
- Orange juice, mineral water

OPTION 5

An informal lunch with extra flair – sit down: \$42.00 per person

- platter of cold tapas – choose two items from the selection below
- choose one plated light main course item from the selection below
- one salad selection
- cheese and fresh fruit platter
- orange juice, mineral water

NOW FOR THE GREAT RANGE OF CHOICES:

SANDWICH / ROLL / WRAP SELECTION

1st item: \$9.00
Additional item: \$5.00 each

- Turkish rolls
- Kaiser rolls
- light rye rolls
- French rack baguettes
- foccacias
- white or wholemeal wraps
- breads - mix of wholemeal and white

FILLINGS

- chicken and iceberg lettuce, shaved parmesan with Caesar mayonnaise
- chicken with red onion and tree tomato with ginger cream
- Standom ham mustard pickle and mixed lettuce
- tuna with Spanish onion and cucumber slices
- smoked salmon, capers, Spanish onions and salad greens
- slow roasted sirloin with horseradish cream
- shredded beef, crispy greens with Thai dressing
- roast turkey fillet with sliced cheddar, guacamole and alfalfa sprouts
- Cajun spiced ocean trout with cucumber and tomato
- garlic rosemary roast lamb leg with tzatziki and salad

VEGETARIAN

- marinated slow-cooked vegetables and cottage cheese
- vine-grown tomato, cos lettuce, avocado and pine nut
- eggplant and charred mushroom with pesto and parmesan
- avocado, sweet red pepper, Spanish onion and verjus dressing

HOT ITEMS

1st item: \$7.00
Additional item: \$4.00 each

- cream of celery soup with julienne of chicken and sesame bread
- seafood tom yum shooter
- fried baby whiting with chips
- crab and leek quiche
- mini Thai red curry kangaroo pie
- duck confit and caramelised onion pie
- Mini steak and shitake mushroom pie
- Cornish pasties with tomato relish
- Thai style fish cakes with sweet chilli dipping sauce
- Turkey, ricotta and macadamia strudel
- Lamb and spinach strudel with tomato and basil glaze
- Grilled chopped steak with herb hollandaise on a sesame seed bun
- Sliced chicken fillet with asparagus and cheddar crust
- Leg ham and Swiss cheese crust

HOT ITEM - VEGETARIAN

- pumpkin and sweet potato soup with bread sticks
- hearty minestrone with garlic crouton
- pad Thai noodles with assorted vegetables and bean curd
- glass noodles with Chinese greens
- orecchiette tossed in baby spinach with oregano, tomato and olive sauce
- spinach and pumpkin risotto
- vegetable fried rice with tofu
- grilled haloumi and zucchini tart with pesto
- Mushroom, cheese and spinach risotto cakes
- Spinach and cheddar crust

HEALTHY SALADS

1st item: \$4.00

Additional item: \$2.50 each

- mesclun, vine-ripened tomatoes and continental cucumber salad with French dressing
- new potatoes roasted with mild curry, mint and coriander
- chickpea and roasted vegetable cous cous
- Russian salad - diced vegetables in light creamy mayonnaise
- baby spinach, sweet potato and eggs with mustard dressing
- fattoush – rocket with toasted pita bread, cucumber, spring onion and radish
- vegetarian Caesar salad-mayonnaise, parmesan, croutons, cos lettuce
- Thai glass noodles with minted fresh greens

COLD TAPAS

1st item: \$7.00

Additional item: \$4.00 each

- tuna and braised spring onion on lettuce, capers and lemon dressing
- red gum smoked turkey and venison pastrami
- tea smoked duck fillet with layered orange mousseline
- grilled kangaroo and bush pepper with rosella flower chutney
- bubble rice smoked barramundi and lime mayonnaise
- coppacola and double smoked pork loins
- selection of game terrines with grain mustard cream

VEGETARIAN

- chilled gazpacho shooter
- avocado mousse sandwich in mushroom caps
- eggplant pate with roasted pine nuts, pesto oil in tomato cups

FORK DISH SELECTION

1st item: \$11.00

Additional item: \$6.00 each

- butter chicken and pilaf rice
- shredded veal and mixed mushroom ragout
- Thai red duck curry and jasmine rice
- soba noodles, dashi broth, toasted sesame and seafood
- penne with sautéed chicken, mushrooms and cream cheese sauce
- stir fried beef fillet with Chinese mushroom, bamboo shoots and Asian greens, jasmine rice
- crispy beef with sesame and wild plum sauce
- chicken biryani - layered chicken marsala with cardamom rice, saffron, mint coriander and fried shallots
- Cajun spiced chicken tossed with baby carrots and beans

VEGETARIAN

- eggplant, potato and zucchini moussaka with tomato sauce
- fresh fennel and braised leeks in light cream sauce with risotto
- mixed vegetable biryani with cucumber and onion raita

PLATED LIGHT MAIN COURSE

1st item: \$15.00

Additional item: \$9.00 each

- char-grilled beef or chicken with peanut sauce and Chinese broccoli
- lamb tagine with dry fruit cous cous and beans
- oven roasted chicken breast fillet on bokchoy and lemon sauce
- open ravioli with grilled chicken, sun dried tomato salsa and pesto
- veal piccata with mushroom white wine sauce and new potatoes
- roasted turkey breast with orange marmalade glaze on polenta cake

VEGETARIAN

- roasted capsicums filled with mushroom duxelle, eggplant risotto and napolitaine sauce
- avocado, grilled Roma tomato, bocconccini cheese wrapped in filo with pesto oil

DESSERT

Each Item: \$9.00

- assorted mini ice cream cones
- berry and mango swirl bavarois
- mini pavlova with mixed fruits
- bread and butter pudding
- treacle tart
- tiramisu slice
- Dutch fruit fritters
- Chocolate lemon curd
- apricot baked cheese tart
- German berliner
- Sliced seasonal fresh fruit

Chef selection of desserts:

\$12.00 per person

Cheese and fresh fruit platter:

\$12.00 per person

Additional item: \$7.50 each

Freshly brewed Tea/ Coffee:

\$5.00 per person

Orange juice, mineral water @ \$3.50 for the 1st hour and \$2.50 every subsequent hour per person