

Note: Surcharges apply on public holidays

SANDWICH MENU

Minimum order 8 sandwiches

SANDWICH @ 1 Per Person - \$10

BAGUETTE/WRAP @ 1 Per Person - \$12

Sandwich fillings include:

- Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.
- Poached Chicken Breast, avocado, mayonnaise and mixed leaves.
- Smoked Salmon, cream cheese, avocado, capers, Spanish onion.
 - Chargrilled vegetables, pesto, ricotta and baby spinach
 - Corned Beef, tomato pickles, tasty cheese and mayonnaise
- Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves
- Tuna, lemon mayonnaise, cucumber, pickled onion & mix leaves.
- Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

Sandwiches are made on wholewheat & quinoa & soy organic sourdough

Baguettes are made on white crispy fresh baked bread.

Sandwiches, Baguettes & Wraps are cut into 1/4's

The sandwiches and baguettes/ wraps are presented in quality craft window boxes.



ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

- Gourmet Sausages freshly cooked on the BBQ, \$15 pp

Vegetarian/Vegan/GF option available

- Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices, \$20 pp

Chicken/Vegetarian/ Vegan/GF option available

- Or enjoy a mixture of burgers and sausages for \$25 pp

- Mixed Kebabs: \$25 Pp

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean

Pork

BUFFET & COCKTAIL CATERING MENU

Hot/cold finger food

(Minimum 12 per item) Each

- Roast pumpkin, goat's cheese & tomato frittata- \$3.40

- Cocktail pork & fennel rolls - \$3.50

- Cocktail Spanakopita (feta & spinach filo triangles) \$3.40

- Cocktail pies (Beef, chicken & leek) - \$3.50

- Cocktail sausage rolls - \$3.40

- Cocktail Smoked salmon & dill quiche- \$3.60



GOURMET SLIDERS

Made on mini milk buns (Minimum 12 per item)

- Slow cooked beef brisket \$3.90
- Chicken schnitzel \$3.90
- Roast vegetable & goat's curd \$3.90
- Smoked salmon & cream cheese \$3.90

BUFFET MEATS

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg

WHOLE TRAY CAKES \$145.00

(30 x 40cm) 24 to 32 portions

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
- Apple & rhubarb crumble
- Carrot & walnut cake



SALAD MENU

\$75 per salad, serves at least 20 people (half size platters
available on request)

- Wild Rice Salad - brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Pearl barley salad - with oven roasted sumac tomatoes & carrots, pickled onions, almonds, fresh herbs and a pomegranate vinaigrette.
- Creamy Potato Salad - steamed chat potatoes with egg mayonnaise, sour cream & horseradish dressing, crispy bacon, dill and shallots.
- Asian Coleslaw - red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and a sweet chilli and lime dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad - with cherry tomatoes, goats cheese served with balsamic dressing.
- Classic Greek Salad - Lebanese cucumbers, capsicum, tomatoes, Spanish onion, feta and Kalamata olives.
- Israeli Couscous Salad -w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad - with cashews, currants, roast cauliflower & chickpea.
- Seasonal Roast Vegetables - \$85.00



PLATTERS

Sushi Platters

Serves 20 people

- A variety of bite size Sushi Rolls Platter: \$60.00
- A variety of cooked and fresh Salmon Platter: \$70.00

Antipasto Platter

\$150.00 (serves 20 people)

Cold meats, marinated olives, cheeses, homemade dips, pate.

Served with crackers.

Cheese Platters

Serves 20 people

A range of Australian & European cheeses served with crackers.

- \$100.00 (4/5 cheeses)
- \$130.00 (5/6 cheeses)
- \$160.00 (7/8 cheeses)

Prawn Platter

Tiger Prawns served with lemons and seafood sauce

- Small (serves 12 - 15) \$120.00
- Medium (serves 15 - 25): \$170.00
- Large (serves 25 +) \$220.00



Smoked Salmon Gravlax Platter

\$130.00 (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

Fruit Platters

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes.

(fruits will depend on season and market availability)

- Small: \$60.00 (serves 12-15)
- Medium: \$90.00 (serves 15-25)
- Large: \$110.00 (serves 25+)

