



SANDWICH MENU

Sandwich per person - \$10

Baguette / Wrap per person - \$12

Minimum order of 8 sandwiches

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, chili 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 and soy organic sourdough

Baguettes are made on white crispy fresh baked bread

Sandwiches, baguettes & wraps are cut into 1/4's

The sandwiches, baguettes & wraps are presented in quality craft window boxes

BBQ MENU

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 per person**
Vegetarian/Vegan/GF option available
- **Homemade Wagyu Beef Burgers cooked on the BBQ served with cheese slices - \$20 per person**
Chicken/Vegetarian/ Vegan/GF option available
- **Mixture of Burgers and Sausages - \$25 per person**
- **Mixed Kebabs - \$25 per person**
Choice of honey soy chicken, Moroccan lamb, smoky BBQ beef, rosemary lamb and Korean Pork

BUFFET / COCKTAIL MENU

Hot / Cold Finger Foods

Minimum order of 12 per item

- 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 - \$3.90 each

Minimum order of 12 per item

Made on mini milk buns

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

Buffet Meats - served cold

- Free-range marinated & roasted chicken cut into 1/8's - \$25 each
- Rare roast beef served with horseradish & mustards - \$75 per /kg
- Apple cider & maple glazed free-range ham w/ apple-pear & ginger chutney - \$50 per /kg

Whole Tray Cakes - \$145

30 × 40cm - 24 - 32 portions

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

SALAD BAR MENU

\$75 per salad

Each salad serves approximately 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 and horseradish dressing, crispy bacon, dill and shallots
- **Asian Coleslaw**
Red & Chinese cabbage with shallots, coriander, mint, sesame seeds, pepitas and sweet chili, served with 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**
With fresh herbs, cherry tomato & chili with a lemon & garlic dressing
- **Quinoa and Roasted Cauliflower**
With cashews, currants, roast cauliflower & chickpea
- **Seasonal Roast Vegetables - \$85**

PLATTER MENU

All platters serve approximately 20 people, except for Prawn and Fruits platters which serve 12 - 25+ people depending on platter size

- **Sushi Platter**
A variety of bite-size sushi rolls - \$60
A variety of cooked and fresh salmon - \$70
- **Antipasto Platter - \$150**
Cold meats, marinated olives, cheeses, homemade dips and pate served with crackers
- **Cheese Platter**
A range of Australian & European cheeses served with crackers
\$100 - (4/5 cheeses)
\$130 - (5/6 cheeses)
\$160 - (7/8 cheeses)
- **Prawn Platter**
Tiger Prawns served with lemons and seafood sauce
Small (serves 12 - 15) = \$120
Medium (serves 15 - 25) = \$170
Large (serves 25 +) = \$220
- **Smoked salmon Gravlax Platter - \$130.00**
Full side salmon smoked and sliced with capers & dill served with sides of wasabi cream & pickled onion
- **Fruit Platter**
A variety of Strawberries, Blueberries, Pineapple Rock Melon, Watermelon, Kiwi Fruit, Grapes
Fruits will depend on season and market availability
Small (serves 12-15) - \$60
Medium (serves 15-25) - \$90
Large (serves 25+) - \$110