

## **Working lunch menu**

### **Sandwiches \$7.50 per item/per person**

*Baguette filled with chicken avocado and semidried tomatoes*  
*Finger sandwiches with assorted fillings*  
*Shaved Ham and Swiss cheese Croissants*  
*Petite Bread Rolls with assorted fillings*

### **Salads \$5.50 per item/per person**

*Mixed leaf salad with dressings and condiments*  
*Caesar Salad, Crispy Bacon, Garlic Croutons*  
*Carrot & chickpea salad*  
*Hummus, Baba Ganoush and Tzatziki with grilled breads*  
*Vine ripened Roma Tomato and Bocconcini with sweet basil and extra virgin olive oil*  
*Marinated Fetta Cheese and Kalamata olives*

### **Cold meat platters \$6.00 per item/per person**

*Leg Ham*  
*Pastrami*  
*Danish salami*  
*Herb roasted chicken*  
*Tandoori chicken breast*  
*Pepper crusted roast beef w horseradish cream*

### **Hot Selection \$15.00 per item/per person**

*Butter chicken with Basmati rice pappadams*  
*Beef stroganoff with pappardella*  
*Spinach and ricotta Quiche*  
*Beef Lasagna*  
*Lamb Massaman Curry with jasmine rice*

### **Dessert \$6.00 per item/per person**

*Freshly sliced fruit platter*  
*Australian farm house cheese selection*  
*Assorted mini French pastries*  
*Assorted mini mixed desserts*  
*Custard filled profiteroles topped with chocolate gnache*  
*Chocolate & custard filled canoli*

### **Teas & Coffee station \$5.00 per person**

*Freshly brewed coffee and selection of herbal and traditional teas*

*\* Unique pricing options for all occasions (Minimum of 10 people)*