

BREAKFAST

CROISSANTS (warm) (minimum 6 serves)
\$5.50 each

Plain with jam
Ham and Swiss cheese
Tomato, tasty cheese and spinach (V)
Smoked salmon, dill cream cheese and rocket
Semi dried tomato, bocconcini and basil (V)

MINI TURKISH ROLLS (warm) (minimum 6 serves)
\$4.50 each

Crispy bacon, Swiss cheese, tomato and spinach
Crispy bacon, fried egg, tasty cheese and tomato relish
Tomato, spinach, fried egg, tasty cheese and tomato relish (V)
Shaved ham, Swiss cheese, tomato and Dijon mustard
Brie, rocket, pumpkin & sweet onion relish (V)

SAVORY MUFFINS (minimum 6 serves)
Mini \$2.80 - Medium \$3.50 - Large \$4.50

Fetta, sweet corn, semi dried tomato & rosemary (V)
Bacon, tasty cheese and spring onion

SQUARE CUT QUICHE (warm) (minimum 6 serves)
\$5.50 each

Goats cheese, tarragon, mushroom and cherry tomato (V)
Bacon, egg, spinach and chives
Smoked salmon, spring onion, dill and ricotta

INDIVIDUAL BREAKFAST FRITTATA (warm) (minimum 6 serves)
\$5.50 each

Double smoked ham, brie and thyme (GF)
Chorizo, roast capsicum and basil pesto (GF)
Goats Cheese, semi dried tomato, zucchini and green olive (GF) (V)

GLUTEN FREE BREAKFAST

Breakfast toasted sandwich \$7.00 each
Breakfast vegetarian toasted sandwich \$7.00 each
Breakfast English muffin \$4.90 each
Breakfast vegetarian English muffin \$4.90 each
Banana & blueberry bread \$3.90 each

BUFFET BREAKFAST (warm) (minimum 10 serves)
\$19.50 per person

Scrambled eggs
Crispy rasher bacon
Medley of cherry tomatoes, mushrooms with garlic & thyme
Hash browns
Homemade hollandaise sauce
Sourdough cobb bread (white, multigrain and rye)
P.C. butter
Yoghurt with toasted muesli
Fruit salad

Served in chaffing dishes with serving utensils & disposable cutlery



MORNING / AFTERNOON TEA

HOMEMADE SCONES

(minimum 6 serves)

\$3.90 each

Plain with jam & whipped cream
Orange and date with P.C. butter
Double chocolate with P.C. butter

MINI DANISH PASTRIES

(minimum 6 serves)

\$2.90 each

Varieties include; cinnamon swirl, maple & pecan, vanilla, raspberry, apple and chocolate

HOMEMADE FRIANDS

(minimum 6 serves)

\$3.90 each

Double chocolate and raspberry (GF)
Lemon and honey (GF)
Blueberry & coconut (GF)

SWEET TREATS

(minimum 6 serves)

Carrot, raisin & pepita bread with P.C. butter \$3.90 each
Blueberry and banana bread with P.C. butter \$3.90 each

SWEET MUFFINS

(minimum 6 serves)

Mini \$2.80 - Medium \$3.50 - Large \$4.50

Homemade muffins in an assortment of daily changing flavours

FRUIT

(minimum 6 serves)

Fruit salad Pots (GF) (VEGAN) \$4.50 each
Fruit skewers with honey cinnamon yoghurt (GF) \$3.60 each

YOGHURT POTS

(minimum 6 serves)

\$5.50 each

Toasted muesli
Homemade mixed berry compote (GF)
Homemade mixed berry compote with toasted muesli
Bircher muesli
Mango puree (GF)

SEASONAL FRUIT PLATTER

(minimum 6 serves)

\$7.90 per serve

Beautifully presented fruit platters comprising of melons, pineapple, seedless grapes, strawberries and seasonal fruit



SWEET TREATS

MINI DANISH PASTRIES (minimum 6 serves)
\$2.90 each

Varieties include; cinnamon swirl, maple & pecan, vanilla, raspberry, apple and chocolate

SWEET MUFFINS (minimum 6 serves)
Mini \$2.80 - Medium \$3.50 - Large \$4.50

Homemade muffins in an assortment of daily changing flavours

HOMEMADE BISCUITS (minimum 6 serves)
\$2.80 each

Homemade soft biscuits including; Choc-chip, Hazelnut coffee, Spiced pistachio, Double chocolate, Raisin and oats

CAKES AND TARTS (24 hours' notice required)

20cm - \$45 (serves 10 people)
25cm - \$55 (serves 15 people)
30cm - \$70 (serves 20 people)

Personalised chocolate name plates \$7.90

Chocolate butterscotch cake in dark chocolate and caramel ganache

Flourless chocolate cake with ganache and strawberries (GF)

Layered spiced carrot cake with mascarpone frosting

Sticky fig pudding with whipped Chantilly cream and caramel sauce

Orange & raisin cake with Cointreau lemon glaze (GF)

Upside down caramelised pineapple and cinnamon cake

Baked lemon and lime tart (25cm only)

Raspberry, ricotta and almond frangipane tart (25cm only)

HOMEMADE FRIANDS (minimum 6 serves)
\$3.90 each

Double chocolate and raspberry (GF)

Lemon and honey (GF)

Blueberry & coconut (GF)

SWEET TREATS (minimum 6 serves)

Chocolate berry frangipani tarts \$2.90 each

Peach melba tarts \$2.90 each

Lemon meringue tarts \$2.90 each

Caramel pecan pie \$2.90 each

Carrot cakes with cream cheese icing \$2.90 each

Chocolate lamingtons with whipped cream centre \$2.90 each

Scone presented with jam, cream and strawberry \$2.90 each

Chocolate hedgehog with toasted coconut \$2.90 each

Orange blossom & white chocolate slice \$2.90 each

Dark chocolate, caramel and roast peanut slice \$2.90 each

Raspberry chocolate brownie \$2.90 each

Apple & rhubarb slice \$2.90 each

Nutella Swirl Cheesecake \$2.90 each

Citrus Cheesecake slice \$2.90 each

Macaroons \$3.50 each

Mini iced donuts (2 per person) \$3.60 each

Vanilla Cupcakes with flavoured butter cream icing \$4.50 each



GOURMET SANDWICHES

SANDWICH SELECTIONS

(minimum 6 serves)

Made daily with freshly baked bread, filled using the finest produce available and beautifully presented. Our mouth-watering selection of gourmet sandwiches & rolls are perfect for your next boardroom luncheon or corporate event.

All fillings are prepared in house using the highest quality ingredients. Fillings are rotated on a regular basis including some of the following: shaved lean cold meats, rare roasted beef, creamy chicken mixes, tuna, egg, roasted vegetables, salads, cheeses and premium condiments

20% of all sandwiches are made vegetarian unless specified otherwise

| | |
|---|-------------|
| Executive point sandwiches | \$7.00 each |
| Layered ribbon sandwiches | \$7.50 each |
| Cubed Club sandwiches | \$7.50 each |
| Swiss sourdough cobb sandwiches | \$8.90 each |
| Round dinner rolls | \$4.50 each |
| Bagels | \$5.00 each |
| Phillippa's bakery gourmet dinner rolls (VEGAN) | \$4.90 each |
| Soft baguette rolls | \$8.50 each |
| Turkish Pide rolls | \$8.50 each |
| Focaccia rolls | \$8.90 each |
| European pita bread wraps | \$7.90 each |
| Tortilla half wraps (VEGAN) | \$4.50 each |
| Gluten free sandwich (GF) (VEGAN) | \$7.90 each |
| Gluten free wrap (GF) (VEGAN) | \$7.90 each |
| Gluten free roll (GF) (VEGAN) | \$4.90 each |

SANDWICH COMBOS

(minimum 6 serves)

COMBO 1 \$12.00 per person

½ soft baguette roll
½ executive point sandwich
½ tortilla wrap

COMBO 2 \$14.00 per person

Ribbon sandwich
Phillippa's gourmet dinner roll
½ tortilla wrap

COMBO 3 \$16.00 per person

Sourdough cobb sandwich
Bagel
½ tortilla wrap



GOURMET SALADS

| | | |
|------------------|--------------------|-----------------------|
| Large Noodle Box | \$14.50 per person | |
| Small Noodle Box | \$8.90 per person | (minimum 3 per salad) |
| Shared Salad | \$8.90 per person | (minimum 4 serves) |

CHICKEN SALADS

Pesto roasted chicken with quinoa, roasted beetroot, green kale, toasted pine nuts, mixed lettuce and broccolini (GF)

Classic chicken Caesar with bacon, croutons, parmesan, hard-boiled egg, cos lettuce and creamy garlic mayo

Shredded Smokey BBQ chicken with green beans, tomato, corn, Spanish onions and mixed beans (GF)

Massaman curry chicken breast with brown rice, sweet potato, green pea, mint and toasted coconut and a yoghurt dressing (GF)

BEEF SALADS

Korean Bulgogi beef with rice noodles, Wombok cabbage, pickled carrot, baby corn, cherry tomato and sesame (GF)

Satay roast beef with wild rice, cucumber, julienned carrot, spinach, roasted peanuts and coriander (GF)

Shaved rare roasted beef with kidney beans, roasted beetroot, quinoa, broccoli, rocket and toasted almond (GF)

SEAFOOD SALADS

5 spiced salt & pepper calamari with turmeric jasmine rice, shredded purple cabbage, snow peas, cherry tomatoes and fresh chilli, (GF)

Lightly seasoned flaked salmon fillet with risoni pasta, lemon dressed avocado, green beans, grilled corn cob and cranberries

LAMB SALADS

Seared garlic and rosemary lamb back strap, spiced roasted chick peas, cucumber, cherry tomato, fresh capsicum, Spanish onion, marinated olives and feta cheese (GF)

Sumac yoghurt lamb backstrap with cous cous, harissa roasted carrot, black olives, beans, and orange-soaked currants

VEGETARIAN SALADS

Blackened cauliflower florets with wild rice, roasted pumpkin, green peas, dried apricot, wild rocket and toasted almonds (GF) (VEGAN)

Fried haloumi with spiced roasted chick peas, pomegranate, Lebanese cucumber, mixed cherry tomatoes, pickled radish and spinach (GF)

Sweet chilli and lime fried tofu with rice noodles, julienned cut vegetables, coriander, toasted sesame seeds and Asian dressing (GF) (VEGAN)

Siracha tofu with quinoa, broccolini, beans, pickled red onion, spinach and mint (GF) (VEGAN)

Texan Bean salad with roasted pumpkin, charred corn cob, tomato, pumpkin seed dukkha and spring onion (GF) (VEGAN)



GRAZING PLATTERS

SEASONAL FRUIT PLATTER (minimum 6 serves)
\$7.90 per serve

Beautifully presented fruit platters comprising of melons, pineapple, seedless grapes, strawberries and seasonal fruit

CHEESE AND FRUIT PLATTER (minimum 6 serves)
\$9.90 per person

Victorian selection of brie, blue and mature cheddar, fresh seedless grapes and strawberries, mixed nuts, dried fruits, water crackers and wooden knife

GOURMET VICTORIAN CHEESE PLATTER (minimum 6 serves)
\$11.90 per person

Victorian selection of brie, blue, mature cheddar and ash rolled goats cheese, fresh seedless grapes and strawberries, quince paste, fig and walnut Rolada, water crackers, Lavosh crackers and Phillipa's fruit bread

ORIENTAL SUSHI PLATTER (minimum 8 serves)
\$14.90 per person

Inari Okami, Szechuan rubbed chicken rice paper roll, sweet bean curd rice paper roll, smoked salmon sushi and vegetarian / tuna nori rolls.
Served with soy sauce, wasabi and pickled ginger

CRUDITES AND DIPS (minimum 6 serves)
\$7.90 per person

Selection of 3 homemade dips, celery, carrot and cucumber batons, freshly baked Turkish bread, corn chips and seasoned pita bread chips

ANTIPASTO GRAZING (minimum 6 serves)
\$12.90 per person

Selection of 2 homemade dips, shaved mild sopressa salami & prosciutto, chorizo sausage, marinated olives, semi dried tomatoes, bocconcini, sautéed garlic and balsamic mushrooms, marinated grilled vegetables, freshly baked Turkish bread and seasoned pita bread chips.

COLD MEAT GRAZING (minimum 8 serves)
\$19.90 per person

Consisting of:
Apricot, pistachio, sage & lemon stuffed chicken breast
Sumac and pomegranate molasses crusted eye fillet beef
Smoked salmon
Cherry tomato, red onion and Tuscan kale frittata
Lemon wedges, tomato relish and garlic aioli



REFUEL, COMBOS AND LUNCH BOXES

REFUEL TAKE HOME MEALS \$20.00 per person (minimum 9 serves)

Refuel meals are a great take home meal, hot lunch option or an easy “on the go” meal that can be reheated for those late-night shifts at your own convenience.

Refuel meal are a selection from our hot buffet menu, side salad, dinner roll and P.C. butter:

Minimum 3 serves per selection

CORPORATE COMBOS (minimum 10 serves)

CORPORATE COMBO 1 \$12.50 per person

Layered ribbon Sandwich (1/2)
Round dinner roll
Fruit skewers with honey cinnamon yoghurt
Assorted Sweet treat

CORPORATE COMBO 2 \$14.50 per person

Sourdough cobb sandwich (1/2)
Tortilla half wrap
Seasonal Fruit Platter (1/2 serve)
Miniature chocolate lamingtons

CORPORATE COMBO 3 \$16.50 per person

Tortilla half wrap
Phillippa’s dinner roll
Seasonal fruit platter (1/2 serve)
Vegetarian rice paper rolls
Raspberry chocolate brownie

CORPORATE COMBO 4 \$19.50 per person

Bagels
Executive point sandwich
Fruit skewers with honey cinnamon yoghurt
Peppered beef party pie with tomato sauce (HOT)
Tandoori chicken skewer with mint yoghurt sauce (HOT)

LUNCH BOXES (minimum 8 serves)

“EXPRESS” LUNCH BOX \$16.00 each

Sourdough cobb sandwich
Mini yoghurt pot
Fruit skewer
Assorted Sweet treat

“ON THE RUN” LUNCH BOX \$20.00 each

Sourdough cobb sandwich
Garden salad
Individual antipasto with dip and water crackers
Assorted Sweet treat

“ASIAN FEAST” LUNCH BOX \$20.00 each

Asian greens salad with brown rice, black bean & sesame
2 vegetarian rice paper rolls
Large California roll
Assorted sweet treat

“HEALTHY HABITS” LUNCH BOX \$20.00 each

Gourmet salad selection
2 vegetarian rice paper rolls
Fruit skewer
Mini yoghurt pot
Individual vegetable frittata



HOT BUFFET

| Package 1 - \$20.00 pp | Package 2 \$24.00 pp | Package 3 - \$32.00 pp |
|--|--|--|
| Dinner rolls and butter 1 main selection 1 salad selection | Dinner rolls and butter 1 main meat dishes 1 main vegetarian dish 1 salad selection | Dinner rolls and butter 2 main meat dishes 1 main vegetarian dish 1 salad selection |

Minimum 10 Serves

BEEF

Beef Stroganoff of button mushroom and sour cream with steamed rice (GF)

Massaman beef curry of potato and beans with coconut rice (GF)

Bourbon glazed sirloin with blistered cherry tomatoes and roasted potato wedges (GF)

Veal bolognese lasagne with béchamel sauce and roasted potato wedges

Sticky plum, chilli and vegetable stir fry with coconut rice (GF)

CHICKEN

Butter chicken curry with steamed rice and pappadums (GF)

Peri Peri chicken with roasted peppers, chorizo and saffron rice (GF)

Creamy white wine, garlic and mushroom scaloppine with pilaf rice (GF)

Apricot, pistachio, sage & lemon stuffed chicken breast with chunky seasonal roasted vegetables and lemon garlic aioli (GF)

Seared satay chicken breast with stir fried vegetables and coconut rice (GF)

LAMB

Tandoori curry lamb served with mint yoghurt and steamed rice (GF)

Moroccan spiced lamb tagine of almonds, currents and cherry tomato served with pilaf rice (GF)

SEAFOOD

Thai style fish cakes in sweet chilli mirin sauce, broccolini and fried rice (GF)

“Bush herb” rubbed barramundi served with rustic roast sweet potato, caper berries & lime aioli (GF)

VEGETARIAN

Tomato coconut curry of pumpkin, sweet potato and cauliflower with steamed rice (GF) (VEGAN)

Tom yum tofu and vegetable stir fry served with Asian greens and coconut rice (GF) (VEGAN)

Roast vegetable lasagne topped with ricotta and thyme served with roasted potato wedges

Individual baked frittata of cherry tomato, red onion and Tuscan kale served with potatoes wedges, sour cream & sweet chilli (GF)

Cheese tortellini in a creamy rocket and basil pesto with roast pumpkin, spinach and parmesan served with roasted potatoes wedges

Paella Valencia of smoky saffron sofritto, cherry tomatoes, garden peas, grilled vegetables and green olives (GF) (VEGAN)

SALAD SELECTION

Greek salad with cos lettuce and marinated olives (GF)

Classic garden salad with lemon dressed avocado (GF) (VEGAN)

Italian rocket salad of semi dried tomato, olives, shaved parmesan and char-grilled zucchini (GF)

Asian julienned vegetable salad with coriander and fried shallots (VEGAN)

Creamy potato salad with rocket and chives (GF)

Cous cous salad with roast pumpkin, herbs, dried fruit and spinach (VEGAN)

Satay vegetable salad of roasted potato, sweet potato, pumpkin and carrot with spinach and coriander (GF) (VEGAN)

Chunky roasted vegetable salad with pomegranate and toasted almonds (GF) (VEGAN)



HOT CANAPES

HOT CANAPES

\$3.30 each (minimum 10 serves)

- Homemade beef and pork sausage rolls with tomato sauce
- Mini gourmet pies with tomato sauce
 - Beef burgundy
 - Lamb and rosemary
 - Chicken and mushroom
 - Vegetable tikka
- Mini beef dim sum with soy sauce (3pp)
- Cocktail spring roll with plum sauce (3pp)
- Egg, bacon, cheddar and chive tart
- Brie, caramelised onion and thyme tart (V)
- Handmade vegetarian samosa with mango chutney (VEGAN)
- Porcini mushroom & taleggio arancini with tomato chilli jam (GF) (V)
- Tandoori chicken skewers with mint yoghurt sauce (GF)
- Panko crumbed chicken goujons with garlic aioli
- Pomegranate glazed lamb, sesame and mint meatballs with tahini yoghurt (GF)
- Potato bomba with caramelised onion with tomato chilli jam (V)
- Mini homemade pizzettes
 - Bocconcini, basil, pumpkin and Kalamata olive
 - Mild salami, green olive, semi dried tomato and Persian fetta

HOT CANAPES

\$4.30 each (minimum 10 serves)

- Petite Gourmet Pastries with tomato relish
 - Beef & Guinness Pie
 - Duck pithivier with star anise, quince and red wine
 - Cauliflower, sesame and tahini Fataya
- Thai Green curry prawns in a coconut & rice crumb crust with sweet chilli mayo (GF)
- Spicy minced lamb and tomato filo cigars with tahini yoghurt sauce
- American style Buffalo wings with Blue cheese sauce (GF)

HOT CANAPES

\$5.50 each (minimum 10 serves)

- Ricotta, thyme and lemon stuffed zucchini flowers with saffron tomato salsa (V)
- Brioche Beef slider of Swiss cheese, sliced pickle, mustard mayo and homemade beetroot relish
- Pulled Pork slider of coriander Wombok slaw, sambal chilli mayo and fried shallots
- Chicken slider of grilled pineapple, bacon, Havarti cheese and roasted garlic aioli

BOWL FOOD

\$11.00 each (minimum 20 serves)

- Chef onsite required to cook item's a la carte
- Homemade potato gnocchi with either creamy gorgonzola cheese sauce and fried leek or rich tomato Napoli sauce with micro basil and shaved pecorino (GF or VEGAN on request)
- Bourbon glazed beef eye fillet with double cream mashed potato and fried onion rings (GF)
- Traditional prawn Laksa with chilli oil, lime, coriander, mint and vermicelli noodles (GF, VEGETARIAN & VEGAN on request)
- Spanish Paella of saffron sofritto, charred chicken, chorizo, local mussels, green peas & roasted capsicum (GF) (VEGETARIAN & VEGAN on request)
- Confit Duck legs with sweet potato puree and red current jus (GF)
- Chilli salted fried calamari on wild rocket and creamy garlic lime aioli (GF)
- Crumbed flake fillets with gremolata seasoning, homemade potato wedges and tartare sauce



COLD CANAPES

COLD CANAPES

\$3.30 each (minimum 10 serves)

Baby round sourdough sandwiches

Chicken, celery, apple and walnut
Smoked salmon, dill cream cheese and cucumber
Roasted vegetables, olive tapenade and Persian fetta (V)

Cocktail rice paper rolls with Vietnamese dipping sauce (GF)

Sweet bean curd, pickled carrot & bean shoots (VEGAN)
Szechuan rubbed chicken and pickled carrot
Sashimi salmon and seaweed salad
Char sui Prawn, coriander and daikon

Cocktail California rolled with wasabi mayo, toasted sesame and pickled ginger served with soy sauce (2pp) (GF)

Sweet bean curd, daikon and cucumber (V)
Tuna mix, cucumber and avocado
Seasoned chicken mix and coriander
Smoked salmon, avocado and chive

Chickpea and French lentil fritter with tomato chilli jam (GF) (VEGAN)

Frittata of ricotta, green pea, thyme & roasted capsicum (V) (GF)

Mini tart of whipped goat's cheese, Kalamata olive tapenade, roasted cherry tomato and micro basil (V)

Toasted Brioche Triangle with pulled pork, Dijonnaise and sauerkraut

Chinese beef chopstick, marinated and lightly fried with Hoisin & Shao Shin dipping sauce (GF)

Peking Duck, spring onion and Hoisin crepe

Crouton of rare vincotto glazed beef, rosemary sea salt, rocket, relish and dehydrated cherry tomato

Cornbread of pumpkin mousse, black salt and fried leek (V)

COLD CANAPES

\$4.30 each (minimum 10 serves)

Freshly shucked oyster with champagne jelly, lime and Tabasco served on rock salt (GF)

Prosciutto wrapped caramelised pear with blue cheese and balsamic glaze (GF)

Sesame crusted seared tuna on cucumber disk, bonito flakes and Kewpie mayo

Wonton cup with five spiced rendered duck breast, pickled shredded daikon, iceberg and sweet mirin glaze

Blini of smoked salmon, fried baby caper, whipped mascarpone and micro coriander

Sashimi tuna shot with wasabi mayonnaise, water cress and a lime & vodka vinaigrette (GF)

Vietnamese style crab kofta with mango chutney (GF)

COLD CANAPES

\$5.50 each (minimum 10 serves)

Large serve California rolled with wasabi mayo, toasted sesame and pickled ginger served with soy sauce (GF)

Sweet bean curd, daikon and cucumber (V)
Tuna mix, cucumber and avocado
Seasoned chicken mix and coriander
Smoked salmon, avocado and chive

Large rice paper rolls with Vietnamese dipping sauce (GF)

Sweet bean curd, pickled carrot & bean shoots
Szechuan rubbed chicken and pickled carrot
Sashimi salmon and seaweed salad
Char sui Prawn, coriander and daikon



BARBEQUE MENU

SAUSAGE SIZZLE \$16.00 per person (minimum 20 serves)

Soft baguette rolls
Condiments including tomato sauce and mustard
Disposable plate, fork, knife and napkin
Gourmet sausage variety including Irish pork, honey lamb with rosemary and beef bratwurst
Sweet caramelised barbequed onions
Garden salad with balsamic vinaigrette
Creamy roasted chat potato salad with rocket and sea salt

SIMPLE BARBEQUE \$24.50 per person (minimum 20 serves)

Freshly baked rolls, soft baguette rolls and PC butter portion
Condiments including tomato sauce, mustard & tomato relish
Disposable plate, fork, knife and napkin
Gourmet sausage variety including Irish pork, honey lamb with rosemary and beef bratwurst
Italian style Angus Beef burgers
Lemon pepper, smoked paprika and thyme chicken skewers
Garden salad with balsamic vinaigrette
Creamy roasted chat potato salad with rocket and sea salt

GOURMET BARBEQUE \$31.50 per person (minimum 20 serves)

Freshly baked rolls, soft baguette rolls and PC butter portion
Condiments including tomato sauce, mustard, tomato relish & lemon wedges
Disposable plate, fork, knife and napkin
Gourmet sausage variety including Irish pork, honey lamb with rosemary and beef bratwurst
Italian style Angus Beef burgers
Lemon pepper, smoked paprika and thyme chicken skewers
120g Sirloin beef steaks marinated in oregano and cracked black pepper
Sambal chilli, Prawn, coriander and lime skewer
Corn on the Cobb with Lemon Myrtle salt and butter
Garden salad with balsamic vinaigrette
Roasted vegetable salad with pomegranate & toasted almond
Cous cous salad with roast pumpkin, dried fruit & spinach

SEAFOOD BARBEQUE \$34.50 per person (minimum 20 serves)

Freshly baked rolls, soft baguette rolls and butter portion
Condiments including tomato sauce, mustard, Tartare sauce and lemon wedges
Disposable plate, fork, knife and napkin
Gourmet sausage variety including Irish pork, honey lamb with rosemary and beef bratwurst
Lemon pepper, smoked paprika and thyme chicken skewers
Sambal chilli prawn, coriander and lime skewer
Corn on the Cobb with Lemon Myrtle salt and butter
100g swordfish or salmon steaks brushed with teriyaki and orange glaze
Grilled calamari with chilli herb sea salt
Greek salad with marinated olives and Australian feta cheese
Roasted vegetable salad with pomegranate and toasted almond
Quinoa, sautéed green kale, olive, bean and pine nut salad

BARBEQUE EXTRAS (can be added to any BBQ package)

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| Rosemary and garlic marinated lamb cutlets | \$6.50 each |
| Pork spare ribs in sticky BBQ sauce | \$6.50 each |
| Southern styled chicken wings | \$4.50 each |
| 100g Sirloin beef steaks marinated in oregano & black pepper | \$6.50 each |
| 100g swordfish or salmon steaks with teriyaki & orange glaze | \$6.50 each |
| Sambal chilli Prawn, coriander and lime skewer | \$4.50 each |
| Italian style Angus Beef burgers | \$4.50 each |
| Chickpea and roasted vegetable burger (vegan on request) | \$4.50 each |
| Grilled vegetable and haloumi skewer with harissa yoghurt | \$4.50 each |



FORMAL BOARDROOM DINING

ENTRÉE

\$20.00 per person (minimum 8 serves)

Vodka and citrus cured salmon with blood orange segments & ginger black rice and pickled heirloom beetroot (GF)

Crumbed local mussels with Skordalia, currents, chorizo infused oil and toasted hazelnuts

Sake poached tiger prawns on green mango and bean shoot salad with chilli and lime dressing (GF)

Hay smoked wild mushroom pho, vermicelli noodles, snake beans and Vietnamese mint (VEGAN) (GF)

Gold leaf beef tartare with sourdough horseradish croutons & smoked egg yolk

Chermoula quail with sauce soubise, citrus gremolata and toasted walnut (GF)

Char grilled buttered leek with hot pepper muhammar and marinated goats cheese (V) (GF)

Gypsy ham and Scamorza croquettes with chilli jam and citrus dressed greens

House made beetroot ravioli filled Persian feta and mint, beurre noisette and toasted flaked almonds (V)

Cherry glazed duck rilette, seared rare breast & macadamia honey mustard (GF)

MAIN

\$35.00 per person (minimum 8 serves)

Eye fillet steak with potato mash De'Paris, savoy cabbage and red wine peppercorn reduction (GF)

Sticky Asian pork belly on wilted greens, sticky rice and chilli palm sugar vinaigrette (GF)

Grilled King George whiting on charred purple Congo potatoes, lemon dressed asparagus and sauce gribiche (GF)

Slow braised Ox cheek with pan fried horseradish gnocchi, fresh garden peas and sherry jus

House made basil and potato gnocchi, roasted pumpkin, green olive and peppercorn parmesan with tomato sugo (V)

Bacon wrapped spinach & brie stuffed chicken breast with roasted baby carrots, sweet potato fondant and cumin & shallot pan juices (GF)

Enoki mushroom fritters with fried Korean rice cakes, kimchi, broccolini and bulgogi spiced dressing (VEGAN) (GF)

Duck and lychee Panang curry with kaffir lime coconut rice and lotus root (GF)

DESSERT

\$18.00 per person (minimum 8 serves)

Cheese plate; individually plated with a selection of Victorian cheeses, fresh grapes and strawberries, muscatel's, quince paste, Lavosh biscuits and Phillippa's walnut bread

Rich chocolate and pretzel parfait with salted caramel sauce

White chocolate glazed, raspberry and lemon croquembouche with Persian fairy floss

Kaffir lime panna cotta with papaya coulis and toasted coconut soil (GF)

Sticky fig pudding with candied thyme caramel and vanilla bean ice cream

Decadent warm chocolate torte with hazelnut ice cream and dark chocolate sauce

Deconstructed lemon meringue tart and candied lemon discs

Jam donut & cinnamon sugar crème brulee (GF)



BEVERAGES

SOFT DRINKS

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|-----------------------------------|-------------|
| Tiro Italian Red Orange 330ml | \$3.50 each |
| Tiro Pink Grapefruit 330ml | \$3.50 each |
| Tiro Really Raspberry 330ml | \$3.50 each |
| Tiro Lemon Tonic 330ml | \$3.50 each |
| Tiro Ginger Beer with Lemon 330ml | \$3.50 each |
| Tiro Passionfruit 330ml | \$3.50 each |
| Tiro Sparkling Apple 330ml | \$3.50 each |
| Coca Cola 1.25lt | \$5.50 each |
| Diet Coke 1.25lt | \$5.50 each |
| Schweppes Lemonade 1.25lt | \$5.50 each |

ORGANIC JUICE AND ICED TEA

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|--|-------------|
| Organic Orange Juice 300ml | \$3.90 each |
| Organic Cloudy Apple Juice 300ml | \$3.90 each |
| Organic Orange Juice 2lt | \$8.90 each |
| Organic Apple Juice 2lt | \$8.90 each |
| Teza Mango and Ginger Green Tea 325ml | \$3.90 each |
| Teza Peach and Passionflower Tea 325ml | \$3.90 each |

WATER

| | |
|--|-------------|
| Splitrock 350ml still water | \$3.50 each |
| Splitrock 1.5lt still water | \$5.50 each |
| Splitrock 330ml lightly carbonated water | \$3.50 each |
| Splitrock 750ml sparkling water | \$6.50 each |
| Schweppes 1.1lt mineral water | \$5.50 each |
| Schweppes 1.1lt lemon mineral water | \$5.50 each |

TEA AND COFFEE

(minimum 10 serves)

All packages include Full cream milk, sugar sticks (including sugar-free sachets), wooden stirrers and disposable paper cups. Coffee and hot water comes in ready to go thermos pots and can stay hot for up to 6 hours.

Larger tea & coffee packages may require an urn and percolator setup

| | |
|---|-------------------|
| Percolated Lavazza coffee only | \$3.50 per person |
| Tea selection only | \$3.50 per person |
| Percolated Lavazza coffee & tea selection | \$6.00 per person |

Ceramic cups & saucers set can be provided at an extra hire costs



BEVERAGES - ALCOHOL

BEER AND CIDER

| | |
|---------------------------------|-------------|
| 375ml Carlton Draught | \$4.50 each |
| 375ml Crown Larger | \$5.50 each |
| 330ml Stella Artois | \$5.50 each |
| 375ml James Boags Premium light | \$4.50 each |
| 330ml Mountain Goat Steam Ale | \$6.50 each |
| 330ml Bulmers Apple Cider | \$6.50 each |
| 375ml Furphy Ale | \$6.50 each |

WINE AND SPARKLING

| | |
|--|--------------|
| 750ml Blue Pyrenees Chardonnay | \$26.50 each |
| 750ml Blue Pyrenees Sauvignon Blanc | \$26.50 each |
| 750ml Blue Pyrenees Shiraz | \$26.50 each |
| 750ml Blue Pyrenees Cabernet Sauvignon | \$26.50 each |
| 750ml Blue Pyrenees Luna Sparkling | \$28.50 each |
| 750ml Blue Pyrenees Midnight Cuvee Sparkling | \$34.50 each |

PACKAGES

Beverage packages comprise of heavy beer (Stella Artois), light beer, red wine, white wine, sparkling wine (Blue Pyrenees Luna), organic orange juice and mineral water

| | |
|--------------------|--------------------|
| 1 - hour Package | \$20.00 per person |
| 1 ½ - hour package | \$22.50 per person |
| 2 - hour Package | \$25.00 per person |
| 3 - hour Package | \$30.00 per person |
| 4 - hour Package | \$35.00 per person |
| 5 - hour Package | \$40.00 per person |

Alterations to the different beers and sparkling wine can be made to packages and price's will be altered accordingly



HIRE EQUIPMENT

LINEN HIRE

| | |
|---------------------------|--------------|
| 3.6 x 2.1 white rectangle | \$35.00 each |
| 3.6 x 2.1 black rectangle | \$35.00 each |
| 2.1 x 2.1 white square | \$35.00 each |
| 2.1 x 2.1 black square | \$35.00 each |
| White linen napkin | \$2.50 each |
| Black linen napkin | \$2.50 each |

GLASS HIRE

| | |
|--------------------------------|-------------|
| Chatsworth Wine glass | \$1.10 each |
| Chatsworth All-purpose glass | \$1.10 each |
| Chatsworth Champagne flute | \$1.10 each |
| Crystal Red Wine glass (20) | \$1.80 each |
| Crystal White wine glass (24) | \$1.80 each |
| Crystal All-purpose glass (24) | \$1.80 each |
| Crystal Champagne flute (24) | \$1.80 each |
| Glass jug 1lt | \$4.50 each |

CERAMIC HIRE

| | |
|---|-------------|
| Coffee and tea set (cup, saucer and teaspoon) | \$1.50 each |
| Milk jugs and sugar bowl set | \$2.50 each |
| Entrée plate / bowl | \$1.10 each |
| Main plate / bowl | \$1.10 each |
| Dessert plate / bowl | \$1.10 each |
| Side plate | \$1.10 each |

CUTLERY

| | |
|-----------------------------|-------------|
| Entrée fork / knife / spoon | \$1.00 each |
| Main fork / knife / spoon | \$1.00 each |
| Side knife | \$1.00 each |
| Cheese knife | \$1.00 each |
| Serving tongs / spoons | \$2.00 each |

MISCELLANEOUS

| | |
|---|---------------|
| Ice tub with 2 bags of ice | \$19.00 each |
| Bags of ice | \$6.50 each |
| Salt and pepper sets | \$9.00 each |
| Rubbish bin and bin liners | \$6.00 each |
| Electric Warming oven with extension lead | \$155.00 each |
| Portable deep fryer with oil & disposal | \$120.00 each |
| Hot Water Urn with extension lead | \$60.00 each |
| Coffee Percolator with extension lead | \$60.00 each |
| Barbecue with gas bottle | \$155.00 each |
| Paella, stand and gas Bottle | \$120.00 each |
| Gas bottle - 9kg | \$55.00 each |
| Chafing dish set with inserts and 2 - hour fuel | \$50.00 each |
| 1.8m trestle table with black table cloth | \$35.00 each |

DISPOSABLE

| | |
|--------------------------|-------------|
| Cocktail napkin | \$0.05 each |
| Lunch napkin | \$0.10 each |
| Dinner napkin | \$0.30 each |
| Heavy duty plastic fork | \$0.20 each |
| Heavy duty plastic knife | \$0.20 each |
| Heavy duty plastic spoon | \$0.20 each |
| Plastic glass 200ml | \$0.20 each |
| Paper coffee / tea cups | \$0.20 each |
| Small plastic plate | \$0.20 each |
| Large plastic plate | \$0.30 each |



STAFF

STAFF CHARGES

All staff are charges at a minimum 4-hour shift

| | Monday to Friday | Saturday | Sunday | Public Holiday |
|---------------------|-------------------------|------------------|------------------|-----------------------|
| Supervisor | \$58.00 per hour | \$65.00 per hour | \$77.00 per hour | \$96.00 per hour |
| Chef | \$53.00 per hour | \$60.00 per hour | \$75.00 per hour | \$90.00 per hour |
| Waiter | \$48.00 per hour | \$55.00 per hour | \$67.00 per hour | \$86.00 per hour |
| Bar | \$48.00 per hour | \$55.00 per hour | \$67.00 per hour | \$86.00 per hour |
| Kitchen Hand | \$35.00 per hour | \$41.00 per hour | \$50.00 per hour | \$65.00 per hour |

