



CORPORATE MENU

All dietaries can be accommodated.
All prices are exclusive of GST.
48 HOUR MINIMUM NOTICE FOR ORDERS
Minimum 12 pax order.

Breakfast

Gluten Free and Vegan an extra \$2 per person

- Creamy Greek yoghurt pots with fruit compote, granola, toasted coconut and berries (GF) - \$6.00
- Double Smoked Ham and Swiss cheese croissant - \$6.00
- Florentine croissant (garden basil pesto and Italian mozzarella) (v) - \$6.00
- Chef's daily muffin - \$5.00
- Assorted butter pastry Danish (2 each) - \$6.00
- Seasonal fruit salad pots with passionfruit dressing - \$6.00

Breakfast Sliders

- Crispy streaky bacon and egg with HP sauce - \$8.00
- Halloumi and herby creamed spinach - \$8.00

Individual Packed Breakfast Box

\$28.00 per person

- Breakfast quiche, Danish, yoghurt and compote pot, cold pressed juice

Hightea

\$58.00 per person

Gluten Free and Vegan an extra \$2 per person

- Assorted finger sandwiches (egg, mayo, cress/cucumber, cream cheese, cucumber, dill/smoked salmon, cream cheese, capers/chicken Waldorf/smoked leg ham, cheese, Dijon) x 3
- Flaky pastry quiche (goat's feta, olive, sun-blushed tomatoes, basil (v)) x 1
- Free range pork, fennel & marmalade sausage roll x1
- Buttermilk scone with raspberry jam & double cream x1
- Salted dulce de leche brownie x1
- Lemon curd tartlet with seasonal berries x1
- Spiced carrot and walnut cake with basil cream cheese frosting x1



Morning Tea/ Afternoon Tea **All items \$5.00 each**

- Buttermilk scone with raspberry jam and double cream
- Assorted mini Danishes (2 per person)
- House sweet muffin of the day
- House savoury muffin of the day
- Home baked slice of the day
- Raspberry and lemon friand (GF)
- Portuguese Custard Tart
- Cookie of the day
- Salted caramel brownie
- Vegan fruit and nut slice with maple drizzle (vegan)
- Spanakopita triangles (v)
- Mini Croissant with brie, tomato and basil (V)
- Free range Pork, fennel & orange sausage rolls
- Plant-based cheeseburger sausage roll (Vegan)
- Cheddar, chive and Cajun corn savory muffin (v)
- Spanish tortilla (GF)(v)
- Quiche of the day
- BBQ chicken or Tofu Vietnamese rice paper rolls with hoisin dipping sauce (GF)(DF)

Individual Antipasti cups **\$16.00 each**

Great afternoon tea idea or end of event with refreshments

Sandwich Lunches

Artisanal assorted breads/wraps

Gluten free and vegan available for an extra \$2.00 per person

\$18.00 per person

1.5 rounds per person

Chef's selection of 3 fillings

Example Fillings:

- Leg ham, cheddar cheese, Dijon and rocket
- Peppered pastrami, mustard pickle, sauerkraut, swiss cheese
- Smoked salmon, dill cream cheese, cucumber, capers, rocket
- Roasted chicken, miso aioli, avocado, baby spinach
- Curried egg mayonnaise and rocket
- Roasted spiced pumpkin, sundried tomato, fetta, basil pesto mayo, rocket

Fresh seasonal fruit platter



Salad Bar

Choose 1 \$12.00 each per serve (individually packed)
Whole serve of one salad (serves 10) \$50 (no protein added)
Add poached shredded chicken, hot smoked salmon, peppered pastrami
or miso tofu to any salad for \$5.00 per person

- Green pesto, sundried tomatoes, rocket, roasted red pepper pasta salad (v)
- Vietnamese noodle salad, pickled carrot, cherry tomato, cucumber, mint, wombok, toasted peanuts (GF) (DF)
- Red slaw, creamy tahini and orange dressing, toasted almonds and sumac (GF)(V)
- Classic potato salad (GF)(V)
- Spiced roast squash, sundried tomato, fetta, roast red onion, baby spinach and green vinaigrette (GF)
- Roasted Root Vegetable salad with lemon thyme & citrus zest (GF)(DF)(V)
- Baby cos wedge Caesar salad
- Crunchy Greek salad (GF)(V)

Cold Substantial Lunch

\$48.00 per person

Mains

Your choice of 2

- Rotisserie Greek style chicken with lemon and oregano yoghurt (GF) (DF)
- Baked tahini crusted salmon with red pesto drizzle and toasted almonds (GF) (DF)
- Medium roasted Queensland beef with bearnaise (GF)
- Spiced plum glazed baked ham with condiments (DF)(GF)
- Jacket sweet potato filled with spring onion, toasted corn, chickpeas, feta topped with smoked paprika sour cream (GF)(V)
- Green tomato pesto pasta bake with roast eggplant, sun blushed tomato, bocconcini, basil (v)

Sides

Your choice of 3

- Green pesto, sundried tomato, rocket pasta salad (V)
- Vietnamese rice noodle salad (GF)(DF)
- Red slaw, creamy tahini and orange dressing, toasted almonds and sumac (GF)(V)
- Red goddess potato salad (GF)(V)
- Mexican rice salad, toasted spiced corn, red peppers, shallots, black beans, vine tomatoes (GF)(DF)
- Spiced roast squash, sundried tomato, fetta, roast red onion, baby spinach and green vinaigrette (GF)
- Roasted Root Vegetable salad with lemon thyme, dukkah & citrus zest (GF)(DF)(V)
- Baby cos wedge Caesar salad
- Crunchy Village style Greek salad (GF)(V)



Cleanser

Petite Four of the Day

Add a fruit platter for \$5.00 per person

Fresh seasonal fruit platter with passionfruit dressing and fresh mint

**IF YOU WISH TO HAVE A CUSTOM HOT LUNCH PLEASE ENQUIRE
AND WE CAN CUSTOMISE AN OFFERING FOR YOUR EVENT.**

Gourmet Platters

All serve 10-12 people

Antipasti and charcuterie (Cured meat selection, 2x house made dips, Mediterranean olive selection, sun blushed tomatoes, assorted pickles, double cream brie, aged cheddar, fruit chutney, mixed roasted nuts, seasonal fruit, flatbread and crispbread) \$180

Artisan Cheese (4 gourmet cheeses, preserves, dried fruit, nuts, crispbreads) \$120

Crudites (mixed seasonal vegetables, 3 homemade dips) \$80

Seasonal Fruit Platter \$80

Working Lunches

Individual Packed Lunch

\$30 per person

- Includes gourmet chef's choice sandwich, mini salad of the day, house made sweet and a bottle of spring water

(more options on next pages)



Working Lunches Continued

Day Delegate Packages

**IF YOU WISH TO HAVE A CUSTOM HOT LUNCH PLEASE ENQUIRE
AND WE CAN CUSTOMISE AN OFFERING FOR YOUR EVENT.**

STANDARD

HALF DAY PACKAGE/\$34.00 PER PERSON

- MORNING OR AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON TEA SELECTION)
- ARTISANIAL ASSORTED SANDWICHES & WRAPS (1 round per person)
- 1X SHARED SALAD OF THE DAY & A SEASONAL FRUIT PLATTER

FULL DAY PACKAGE/\$44.00 PER PERSON

- MORNING & AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON TEA SELECTION FOR EACH)
- ARTISANIAL ASSORTED SANDWICHES & WRAPS (1 round per person),
- 1X SHARED SALAD OF THE DAY & A SEASONAL FRUIT PLATTER

DELUXE

HALF DAY PACKAGE/\$54.00 PER PERSON

- MORNING OR AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON TEA SELECTION)
- SUBSTANTIAL LUNCH (SEE SELECTION ABOVE)
- PETITE FOUR OF THE DAY & A SEASONAL FRUIT PLATTER

FULL DAY PACKAGE/\$60.00 PER PERSON

- MORNING & AFTERNOON TEA (CHOOSE 2 ITEMS FROM THE MORNING/AFTERNOON TEA SELECTIONS FOR BOTH)
- SUBSTANTIAL LUNCH (SEE SELECTION ABOVE)
- PETITE FOUR OF THE DAY & A SEASONAL FRUIT PLATTER

ALL SUBSTANTIAL LUNCHES ARE SERVED WITH SOURDOUGH DINNER ROLLS AND BUTTER

Bio eco friendly plates and cutlery are an additional fee of \$2.00 per person.
All these menus are designed to be dropped off. If you wish for a staff member to service your event this will be at an additional fee of \$160.00 for a minimum of 3 hours

If you have a multiple day event we will ensure variety in your catering.

A menu for all the days will be produce for your pre-approval



Beverages

- Spring water 600ml \$3.00
- San Pellegrino sparkling water 250ml \$4.00
- Coca-Cola 375ml can \$3.00
- Coca-Cola No Sugar 375ml can \$3.00
- HRVST ST Cold Pressed Orange, Cloudy Apple, Carrot & Ginger 250ml \$4.50

Disposables

- Disposable tongs \$1.10 each
- Eco plate \$0.35
- Eco drinking cup \$0.60