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GF – Gluten Free

BREAKFAST - (minimum quantities apply)

HOT AND COLD

• Fruit platter to share/fresh fruit kebab/individual fruit salad tub GF	Per Serve \$5.00
• Organic yoghurt with fresh fruit topping 120ml GF	\$3.50
• Organic yoghurt with crunchy hazelnut granola 120ml	\$3.50
• Breakfast Danish	\$3.70
• Muffins – sweet and savoury with variety changing daily	\$3.30
• Healthy most popular muffin – combo apple, carrot, walnut, coconut	\$3.30
• Gluten free & vegetarian muffin GF	\$5.00
• Breakfast croissant served with house-made jam	\$3.70
• Blueberry pancakes with berry compote and organic yoghurt (2 per serve)	\$3.80
• Banana bread slices with passionfruit butter	\$3.30
• Breakfast wrap	\$7.50
◦ Bacon, scrambled eggs, tomato relish and Tasty cheese	
◦ Scrambled eggs, mushrooms, tomato relish and Tasty cheese	
• Gluten free wrap – choose above fillings GF	\$8.50
• English muffins and or croissants	\$6.30
◦ Leg ham, house-made tomato relish and egg	
◦ Bacon and egg tasty sauce	
◦ Egg, Tasty cheese, avocado and fresh tomatoes	
• Breakfast omelette served with warm turkish bread and breakfast salad	\$12.50
◦ Mushroom and gruyere	
◦ Blistered tomato and creamy feta	

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PACKAGES (MIN. 20 people)

Disposable napkins and spoons are supplied where required

QUICK BREAKFAST - \$12.20 per person

- Savoury filled English muffins – Tasty cheese, avocado and fresh tomato
- Savoury filled croissants – Leg ham, house-made tomato relish and Tasty cheese
- Freshly baked breakfast Danish
- 250ml Grove fruit juice

NETWORKING BREAKFAST - \$17.90 per person

- Savoury filled breakfast wraps – Scrambled eggs and mushrooms
- Savoury filled English muffins – Bacon and egg
- Selection of organic yoghurt with crunchy hazelnut granola (120ml)
- Fresh fruit platters to share
- 2 litre bottle Grove fruit juice

WORKING BREAKFAST - \$20.60 per person

- Savoury filled English muffins – Bacon and egg; Tasty cheese, avocado and fresh tomato
- Selection of healthy popular muffins
- Organic yoghurt with fresh fruit **GF** (120ml)
- Fresh fruit kebabs
- 250ml Grove fruit juice

BOXED BREAKFAST - \$18.00 per person

- Savoury filled croissants – Leg ham, house-made tomato relish and Tasty cheese **and** Avocado and Tasty cheese
- Fresh baked sweet muffins
- Individual fresh fruit salad (250ml)
- 250ml Grove fruit juice

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MORNING/AFTERNOON TEA OPTIONS (minimum quantities apply)

SWEET AND SAVOURY OFFICE BITES

SAVOURY

- Herb savoury scones topped with butter, Tasty cheese, fresh herbs **\$2.00**
- Tomato scones creamy butter, tomato relish **\$2.50**
- Mini open breads with a selection of savoury toppings on crusty baguette base **\$2.00**
- Dill pancakes with smoked salmon and caper butter **\$3.30**
- Spinach polenta wedges with feta **\$3.00**
- Bruschetta semi dried tomato pesto avocado **\$2.50**
- Bruschetta with basil pesto blistered cherry tomato feta **\$2.50**
- Roasted vegetable stick, drizzled with balsamic glaze **GF** **\$3.50**

Warm

- Chicken mushroom vOLLIES **\$4.00**
- Buttery mini ham cheese toasties **\$3.00**
- Turkish pizza slices with garlic butter, Spanish onion, sliced olives, pecorino **\$3.00**
- Mini vegetarian quiche with puff pastry **\$2.50**
- Mini sausage roll **\$1.80**
- Spinach and feta triangle **\$2.40**

Healthy but.....

- Antipasto – Char-grilled, marinated vegetables, olives, continental meats, dip and breads **\$9.00**
- Nachos with guacamole, salsa and sour cream cheese **\$5.00**
- Spiced chick peas and warm olives served with Turkish bread slices **\$5.00**
- Healthy vegetable sticks and assorted dips **GF** **\$5.00**
- Standard Cheese - Brie and cheddar cheese served with crispbreads, Piccalilli house-made condiments, dried fruit and nuts **\$6.50**
- Executive Cheese - Three Australian farmhouse cheeses served with crispbreads and Piccalilli house-made condiments **\$7.80**

GF – Gluten Free

SWEET

• Pikelets with jam and cream (2 per serve)	\$3.60
• Whole scones - Plain, Date or Fruit with tubs of Picca made jam and cream	\$3.60
• Scones – cut and topped with jam and cream (per portion)	\$2.10
• Cake and slice platter (3 pieces per serve)	\$5.50
• Tartlet and sweets platter (3 pieces per serve)	\$6.50
• House-made biscuits (2 per serve)	\$3.30
• Cup Cakes – assorted flavours	\$4.50
• Lemon meringue tartlet	\$2.40
• Macadamia caramel tartlet	\$2.40
• Raspberry and macadamia nut blondie	\$2.40
• Chocolate sour cream cake squares	\$2.40
• Traditional carrot cake squares	\$2.40
• Hummingbird cake squares	\$2.40
• Double chocolate caramel slice	\$2.40

GLUTEN FREE

• Gluten free cake and slices (3 pieces per serve) GF	\$7.20
• Orange and almond squares GF	\$2.60
• White chocolate, cranberry and pistachio slice GF	\$2.60
• Caramel slice GF	\$2.60
• Chocolate nougat slice GF	\$2.60
• Savoury muffin GF	\$5.00
• Roasted vegetable stick GF	\$3.50
• Spinach egg tomato tartlet GF	\$3.50
• Zucchini feta rollups GF	\$2.60
• Spiced chick peas and olives tub GF	\$3.50

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WHOLE CAKES - 26cm

- Chocolate hazelnut opera style cake \$75
- Flourless dark chocolate and blueberry dusted with snow sugar **GF** \$75
- Orange and almond finished with vanilla frosting **GF** \$75
- Traditional carrot cake with cream cheese frosting and pistachios \$75
- Hummingbird finished with honey cream cheese frosting and toasted coconut \$75
- Prune and almond dusted with snow sugar \$75
- Slab cakes** - 30cm x 40cm cakes also available in above selection \$120
- Extra cake decoration** - chocolate writing on plaque \$30

HIGH TEA - (MIN. 20 people)

High tea catering will be delivered on melamine platters. We will provide china cups for the tea and coffee as well as the high tea stands. You can have your own sandwich selection on request. Service staff can be arranged for high teas if required.

CLASSIC HIGH TEA 1 - \$21.00 per person

- Buttermilk scones with house-made seasonal jam and tubs of whipped cream
- Caramel macadamia tartlets and signature lemon meringue tartlets, chocolate brownie slice and daily baked varied slices
- Triple ribbon chicken and or assorted sandwiches
- Fruit decoration
- Freshly percolated coffee and Elmstock teas

CLASSIC HIGH TEA 2 - \$26.00 per person

- All of the **Classic High Tea 1** items **PLUS**
- Individual vegetable frittata topped with olives
- Blue cheese and caramelised onion tartlets

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LUNCH VARIATIONS

BREAD AND RICE PAPER

SANDWICHES, ROLLS AND WRAPS

Freshly made sandwiches, wraps, rolls and turkish bread with a variety of fillings including chicken, ham, beef, corned silverside, smoked salmon, tuna, bacon, egg, char-grilled vegetables accompanied with a combination of soft and hard cheese, market fresh salad, avocado, mayonnaise, house-made relishes, pesto and chutneys. When placing your order, please note special dietary requirements i.e. allergies or food intolerances and these will be plated and labelled separately. Please read our policy on special diets and allergies.

- Gourmet traditional 4 point sandwiches (white and multigrain) **\$7.80**
- Gourmet triple ribbon sandwiches - crusts off, cut into three ribbons (white and multigrain) **\$9.50**
- Gourmet rolls – mixed selection of soft, round rolls **\$8.50**
- Gourmet Turkish bread **\$8.50**
- Gourmet wraps **\$8.80**
- Gourmet filled petite rolls – 2 pp recommended **\$5.50**
- Mini assorted bagel opens - 2 pp recommended **\$5.50**
- Gluten free wrap **GF** **\$9.30**
- Gourmet lunch box - includes meat, salads and a dinner roll **\$14.00**

Lunch boxes are also available to suit special dietary requirements such as vegetarian, gluten free, dairy free and vegan. When placing your order, please note your dietary requirements.

- Standard Cheese - Brie and cheddar cheese served with crispbreads, Piccalilli house-made condiments, dried fruit and nuts **\$6.50**
- Executive Cheese - Three Australian farmhouse cheeses served with crispbreads and Piccalilli house-made condiments **\$7.80**

VIETNAMESE RICE PAPER ROLLS with dipping sauce

- Asian vegetables with mint and coriander **GF** **\$3.00**
- Prawn, toasted sesame, shredded veg, wasabi mayo **GF** **\$4.00**
- Beef, horseradish cream, rocket, shredded veg **GF** **\$4.00**
- Smoked salmon, dill, capers, cucumber **GF** **\$4.00**

GF – Gluten Free

MYO BURGERS/WRAPPS

- Beef, chicken, vegie patties served with platters/bowls soft round rolls, grilled onion, lettuce, sliced tomato, beetroot, cheese, grated carrot and condiments **\$13.50**
- Hot lamb kofta wraps with crispy lettuce, cucumber, hummus, yogurt grated cheese **\$13.50**

HOT AND COLD SELECTION-Perfect for Buffet Style – 2 days' notice required for the below menus

Cold Selection \$15.00 pp 1 selection from list below with choice of 1 salad (MIN. 10 serves per option)

Suitable cold

- Sliced leg ham, chicken and beef fillet with condiments **GF**
- Chicken and green peppercorn loaf
- Grilled zucchini, cherry tomato and goats curd tart slices
- Roast pumpkin spinach and blue cheese tart slices
- Mushroom broccoli tart slices
- Tomato chorizo and goats curd frittata **GF**
- Rubbed red curry chicken pieces with red curry dipping sauce
- Peri Peri flat roasted chicken with lime yogurt salsa **GF**
- Lemon garlic rosemary roasted chicken with yogurt cucumber dipping sauce **GF**

Hot Selection \$16.50 pp 1 selection from list below with choice of 2 salads (MIN. 10 serves per option)

Suitable hot

- Roasted fillet of beef slices with parsley caper dressing **GF**
- Chicken parmesan fillets with basil **GF**
- Dill and butter bean fish cakes
- Roast vegetable and pesto parcels
- Veal pork and pistachio pastry roll
- Beef lasagne or Vegetable lasagne
- Chicken and mushroom pie with rough top pastry
- Tomato lamb curry **GF**
- Green chicken curry with jasmine rice **GF**
- Hungarian pork goulash **GF**
- Spicy pumpkin curry and pilau **GF**
- Curried prawn crepes with lemon caper sauce

See over page for accompanying salad selection

GF – Gluten Free

ACCOMPANYING SALAD CHOICES

- **Asian Slaw** - Red cabbage, wombok, mint, coriander, cashews and peanuts with a chilli Asian style dressing **GF**
- **Cous Cous** - Pearl cous cous tossed with apricots, figs and almonds with raspberry, lemon vinaigrette
- **Garden** - Salad greens, tomato, cucumber, salad onion with honey mustard dressing, topped with almonds **GF**
- **Greek Style** - Lettuce, cherry tomatoes, cucumber, salad onion, olives, feta with balsamic vinaigrette **GF**
- **Roasted Vegetable** - Onion, pumpkin, sweet potato and carrot with a honey mustard dressing **GF**
- **Tomato and Mozzarella** - Tomato, mozzarella and basil with balsamic crème **GF**
- **Traditional Potato** – Potato, chopped egg and bacon lardons (served separately) with a sour cream and chive dressing **GF**

Consider adding a fresh and healthy fruit platter or an Australian cheese board

- Assorted breads with butter **\$1.70**
- Seasonal hot vegetables – requests considered i.e. broccoli, beans, leeks **GF** **\$5.50**
- Caraway butter cabbage, carrots **GF** **\$5.50**
- Creamy potato bake **GF** **\$5.50**
- Roasted fennel, pumpkin, sweet potato and potato **GF** **\$5.50**

SET PRICE HOT DISH - (6 serves per dish except where stated).

2 days' notice required for below menu options

- Sliced leg ham, chicken and beef fillet with condiments **(served cold) GF** **(per serve) \$8.50**
- Peri Peri flat roasted chicken with lime yogurt salsa **GF** **\$36.00**
- Lemon garlic rosemary roasted chicken with yogurt cucumber dipping sauce **GF** **\$36.00**
- Roast pumpkin spinach and blue cheese tart, cut into 10 **\$84.00**
- Mushroom broccoli tart, cut into 10 **\$84.00**
- Beef lasagne or Vegetable lasagne **\$72.00**
- Chicken and mushroom pie with rough top pastry **\$75.00**
- Tomato lamb curry with brown herb rice **GF** **\$75.00**
- Green chicken curry with brown herb rice **GF** **\$75.00**

GF – Gluten Free

NOODLE BOX SALADS AND HOT NOODLE BOXES

NOODLE BOX SALADS - (MIN. 10 serves per salad type)

Per Noodle Box \$13.50

Noodle boxes are supplied with disposable forks and serviettes and accompanied by a platter of bread

- **Barley and Roasted Vegetable** – Barley, onion, pumpkin, sweet potato and carrot with honey mustard dressing **GF**
- **Beef and Asian Slaw** - Rare roast beef with red cabbage and wombok with mint, coriander, cashews and peanuts with a soy dressing **GF**
- **Chicken Asian Slaw** – Grilled chicken with red cabbage and wombok with mint, coriander, cashews and peanuts with chilli Asian style dressing **GF**
- **Classic Brown Rice Salad** - Brown rice with toasted sesame seeds, capsicum, shallots, coriander, mint, soy sesame dressing **GF**
- **Lamb Cous Cous** - Pearl cous cous tossed with almonds, dried apricots and figs with a raspberry, lemon vinaigrette.
- **Chicken Penne** – Grilled chicken, penne pasta, char grilled veg, pesto dressing
- **Caesar** - Cos lettuce, garlic croutons, bacon and parmesan egg quarters with Caesar dressing
- **Chicken Caesar** – Grilled chicken and all the above
- **Nanjing** - Glass noodles, pineapple, orange, carrot, Lebanese cucumber, mint, rice vinegar, chilli, tangy coconut lime dressing **GF**
- **Two-Bean** – Greek style with the addition of cannellini beans, string beans and creamy haloumi cheese **GF**

HOT NOODLE BOXES - (MIN. 10 serves per hot salad type)

Per Noodle Box \$14.75

- **Chicken Pasta** – Chicken, penne pasta, English spinach feta spicy sauce
- **Chicken and Mushroom** – Creamy chicken, mushrooms and Jasmine rice
- **Tomato Lamb Curry** – Lamb tomato curry Basmati rice **GF**
- **Oriental Beef Stir Fry** –Marinated beef, Asian vegetables, rice noodles **GF**
- **Thai Chicken Stir Fry** – Chicken broccoli, basil and almonds **GF**
- **Spicy Pumpkin Curry** – Curried pumpkin spicy pilau **GF**

GF – Gluten Free

BOXED LUNCHES - (MIN. 20 people)

Disposable napkins and cutlery are supplied where required

EXECUTIVE BOXED LUNCH 1 – \$18.00 per person

- Fresh Turkish bread filled with leg ham, cheese, tomato and house-made Piccalilli relish
- Sweet or savoury muffin
- Market fresh fruit
- 250ml Grove fruit juice

EXECUTIVE BOXED LUNCH 2 – \$19.50 per person

- Chicken Caesar wrap
- Individual fresh fruit salad (250ml)
- House-made chocolate chip biscuit
- 250ml Grove fruit juice

EXECUTIVE BOXED LUNCH 3 – \$21.50 per person

- Thai beef noodle box salad **GF**
- Dinner roll and butter
- Dried fruit and nut tub
- Cheese portion and cracker

GF – Gluten Free

BOARDROOM LUNCHES - (MIN. 12 people)

These meals will be delivered on either white china or white melamine dishes or bowls.

Meals can be reheated if necessary in a conventional or microwave oven. 48 hours' notice required.

MENU ONE - \$25.00 per person

- Traditional corned beef with leek white onion sauce
- Buttered greens and carrots and a sour cream parsley mash
- Sourdough breads and butter
- Walnut coffee cake slices

MENU TWO - \$26.00 per person

- Chicken Florentine
- Steamed seasonal greens and butter parsley potatoes
- Sourdough bread and butter
- Executive Australian cheese board with fruit, nuts and crackers

MENU THREE - \$26.00 per person

- Tomato lamb curry
- Cous cous salad with apricots, figs, almonds and raspberry lemon vinaigrette
- Roasted vegetable salad - onion, pumpkin, sweet potato, carrot with a honey mustard dressing
- Dinner roll with butter
- Macadamia caramel tartlets

MENU FOUR - \$26.00 per person (suitable for Gluten Free diets) GF

- Warm glazed baked ham - sliced **GF**
- Traditional potato salad - potato, chopped egg and bacon lardons (served separately) **GF**
- Garden salad - salad greens, fresh tomatoes, cucumber, salad onion with a honey mustard dressing and topped with almonds **GF**
- Gluten Free dinner rolls with butter **GF**
- Bowl of fresh fruit salad and whipped cream **GF**

GF – Gluten Free

CANAPÉS - (MIN. 10 serves of any one type)

OFFICE BITES HOT AND COLD

Suitable cold

- Antipasto picks – artichoke, olive, tomato, feta **GF** \$3.70
- Tomato, basil and bocconcini cocktail drizzled with balsamic vinegar **GF** \$2.60
- Duck pancake with hoi-sin sauce \$4.20
- Individual vegetable frittata topped with olives **GF** \$2.40
- Smoked salmon on sourdough with sour cream \$2.75
- Dill pancakes with smoked salmon and caper butter \$3.30
- Baguette slices with roast beef and salsa verdé \$3.30
- Roasted vegetable stick drizzled with balsamic glaze **GF** \$3.50
- Prosciutto wrapped rockmelon **GF** \$3.30
- Leg ham hummus picks with tomato parsley salsa **GF** \$3.50
- Bacon biscuits topped with camembert \$2.75
- Chilli salt corn wheels and fresh asparagus **GF** \$4.00

Suitable hot

Sticks and rounds

- Buttermilk chicken wings with blue cheese sauce \$3.50
- Garlic lamb skewer with lemon yoghurt **GF** \$3.90
- Chicken tenderloin with honey mustard mayonnaise **GF** \$3.90
- Pistachio dukkha crusted chicken tenderloin **GF** \$3.90
- Prawn cake with chilli dipping sauce **GF** \$3.90
- Grilled beef or lamb kofta with lemon yoghurt **GF** \$3.50
- Smoked paprika chicken kofta **GF** \$3.50

Pastry & Rice Paper

- Prosciutto and parmesan tartlet \$2.75
- Blue cheese and caramelised onion tartlet \$2.75
- Brie filo tartlets with bacon jam \$2.75
- Sautéed leek tart tatin \$2.75
- Chicken and mushroom vollies \$4.00
- Mini pies: Chicken leek camembert, Moroccan lamb, King Island beef \$2.40
- Crispy hot vegetable spring roll with sweet chilli dipping sauce \$4.20

All canapés are freshly made for your event. 48 hrs notice is required.

Availability of all canapés is dependent on quality ingredients being obtainable.

GF – Gluten Free

BEVERAGES

• Orange Juice	2 litre	\$7.80
• Orange and Mango	2 litre	\$7.80
• Apple Juice	2 litre	\$7.80
• Apple and Guava Juice	2 litre	\$7.80
• Orange Juice	250 ml	\$2.50
• Apple Juice	250 ml	\$2.50
• Orange, Apple and Mango	250 ml	\$2.50
• Coke/Coke Zero/Sprite	1.25 litre	\$4.80
• Sparkling Mineral Water	1.25 litre	\$4.80
• Bottled Still Water	600 ml	\$2.50

TEA AND COFFEE - (MIN. 20 serves)

- Elmstock tea and percolated coast coffee **(disposables)** **\$3.50 per person**

Freshly made plunger coffee will be delivered in stainless steel vacuum jugs, along with a selection of quality tea bags, hot water, milk, sugar sticks, disposable cups and spoons.

- Elmstock tea and percolated coast coffee **(china)** **\$4.40 per person**

Freshly made plunger coffee will be delivered in stainless steel vacuum jugs, along with a selection of quality tea bags, hot water, milk, sugar sticks, china cups and spoons.

- Cold pressed coffee **(disposables)** **48 hrs notice is required** **\$4.50 per person**

Freshly made cold pressed coffee will be delivered in stainless steel vacuum jugs, along with milk, sugar stick, disposable glassware and spoons.

For large events and ease of service a coffee percolator will be available.

GF – Gluten Free