

Lunchtime and Sandwich Platters



(served cold
unless specified)

Item

Price
(Serves 10)

Each
additional 10

Description

Standard Sandwich Platter

\$40

\$30

Freshly prepared triangle sandwiches with four fillings, salad and mayo (veggie options)

Luxury Sandwich Platters

\$50

\$40

Freshly prepared ribbon sandwiches with curried chicken, egg salad, tuna medley, roast beef and caramelised onion, brie and cranberry

Open Sandwich Platter
on Assorted Breads

\$50

\$40

Nice alternative to traditional sandwich. Visually appealing may include smoked salmon, roast beef, griddled chicken, parma ham, chickpea hummus, cheddar and tomato chutney, grilled veggies with red onion jam

Gourmet Tiny Buns

\$30

\$30

Little dinner rolls with assorted fillings (4-5), salad & Mayo

Gourmet Wraps

\$30

\$60

Lavash with tandoori chicken, wok seared beef & sweet chilli, feta, onion & roasted capsicum

Assorted Savoury Tart Platter

\$35

\$30

Lime chicken in filo, caramelized onion & feta, cherry tomato and mozza, bacon and cheese, leek & cheddar

Warm Stuffed Turkish

\$60

\$60

Grilled zucchini, eggplant and feta with capsicum...Hot salami & mozza...Ham asparagus & provolone...Chicken pesto & mozza...

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Description

Finger Foods (see our menu)

\$40/\$50/\$60

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Platters to serve ten with dip choose standard, deluxe, premium

Traditional Cheese Board
with Biscuits

\$65

\$30

With fruits, nuts, home made chutneys and biscuits

Home Made Bread and Dips

\$35

\$20

Three types of fresh baked breads with three seasonal dips

Antipasto Platter

\$80

\$60

A legend in the making – eight different meats, preserves and savouries all served beautifully

Mixed Seafood Platter

\$90

\$90

A show stopper, pan fried snapper, calamari in parsley and evo oil, tiger prawns in sweet chilli glaze, fresh mussels in white wine garlic and parsley

Lunch Boxes, Skewers and Assorted Goodies



| Item | Price (Serves 10) | Each additional 10 | Description |
|--|----------------------|-----------------------|---|
| Sandwich, Fruit, Slice, Water | \$90 | \$90 | Assorted gourmet sandwich, seasonal fruit, slice and a bottle of water in a brown bag |
| Caesar Salad with Chicken | \$120 | \$120 | Freshly prepared with foccacia croutons & Cajun chicken in a noodle box |
| Grilled Lamb Salad with Cous Cous | \$130 | \$130 | Fresh marinated grilled lamb with dukkah spiced cous cous and fresh leaves |
| Grilled Haloumi and Vegetable Skewers | \$50 | \$50 | Marinated in lemon and thyme with fresh vegetables and spicy tomato dip |
| Malay Chicken Skewers | \$50 | \$50 | Not too spicy with coconut and satay peanut sauce for dip |
| Lamb Kofta Kebabs | \$50 | \$50 | With minted mango dip |
| Beef with an Indonesian sauce | \$50 | \$50 | With peanut satay sauce |
| Bocconcini Cherry Tomatoes with Pesto | \$40 | \$40 | Baby mozzarella and our own basil pesto with baby grape tomatoes |
| Tandoori Chicken with Coconut | \$50 | \$50 | Amazing flavours – a hint of coconut and coriander, lemon sour cream |
| Moroccan Lamb Fillet Skewers | \$60 | \$60 | With roasted garlic aioli and a dukkah, zaatar dust |
| Assorted Sushi Platter | \$50 | \$50 | Thirty pieces with smoked salmon, tuna mayo, omelette, cucumber and avocado |
| Vietnamese Rice Paper Rolls | \$50 | \$50 | Fresh herbs, prawns, rice vermicelli, pickled carrot or choose veggie version |