

LUNCH MENUS

(for any number)

KEY * Can be made Gluten Free/Vegetarian

\$17.30 per person

L1
Club sandwiches (2pp) *
Assorted savouries (2pp) *
Chefs selection cakes/slices *
Tea and coffee

L2
Wraps with assorted fillings *
Bite size sausage rolls (2pp) *
Chocolate brownie *
Tea and coffee

L3
Club sandwiches (2pp) *
Gourmet mousetraps *
Fish goujons (2pp) *
Tea and coffee

L4
Wraps with assorted fillings *
Assorted savouries (2pp) *
Cajun chicken nibbles (2pp) (GF/DF)
Tea and coffee

L5
Rolls with assorted fillings *
Honey soy chicken drumsticks (GF)
Assorted savouries (2pp) *
Tea and coffee

L6
* Chef's choice of a selection of hot and cold savoury lunch items and a sweet treat to finish
Tea and coffee

\$21.80 per person

L7
Club sandwiches (2pp) *
Bacon and egg slice
Honey soy chicken drumsticks (GF)
Fresh fruit platter (GF/DF/V)
Tea and coffee

L8
Wraps with assorted fillings *
Mini quiche Lorraine
Cajun chicken nibbles (2pp) (GF)
Chocolate and raspberry brownie *
Tea and coffee

L9
Club sandwiches (2pp) *
Bacon and egg slice
Fish goujons (2pp) *
Chef's selection cakes/slices *
Tea and coffee

L10
Mini bagels with smoked chicken, watercress and cucumber
Spinach and parmesan slice *
Chocolate cake *
Fresh fruit platter (GF/DF/V)
Tea and coffee

\$23.00 per person

L11
(vegetarian)

Pumpkin frittata with feta and onion jam (GF/V)
Porcini and forest mushroom vol au vent (V)
Seasonal garden salad (GF/DF/V)
Fresh fruit slices (GF/DF/V)
Tea and coffee