

Lunch breaks



> \$18.50 per person (minimum 5 people)

- M1** Club sandwiches (2pp)
Assorted savouries (2pp)
Chef's selection cakes/slices
Tea & coffee
- M2** Wraps with assorted fillings
Fish goujons (2pp)
Fresh fruit slices **GF, DF**
Tea & coffee
- M3** Rolls with assorted fillings
Gourmet mousetraps
Scones with jam & cream
Tea & coffee

Additional or substitute items:

- ⇒ Bacon & egg slice
- ⇒ Spinach & parmesan slice
- ⇒ Tandoori chicken drumsticks
- ⇒ Cajun chicken nibbles (2pp)
- ⇒ Any item from the \$8.00 or \$8.50
Coffee breaks menus

Add to the lunch menus @ \$5.00pp per item OR substitute a menu item above at no additional cost

> \$23.00 per person (minimum 20 people)

- M201** Fill your own rolls:
Choice of one carvery meat
(specify your preference or Chef's
choice), buns, salad & assorted
condiments
Chef's selection of cakes &
slices
Tea & coffee
- M202** Chicken & leek pie
Broccoli, cashew, bacon & red
onion salad **GF, DF**
Chef's selection of cakes &
slices
Tea & coffee
- M203** Char-grilled vegetables, hummus,
ricotta on seeded Vogel bread
feta & parsley salad **V**
Bittersweet chocolate truffle tart
with candied oranges
Tea & coffee
- M204** Kumara, brown lentil & sundried
tomato filo with curry yoghurt **V**
Seasonal garden salad **V, GF, DF**
Fresh fruit slices **GF, DF**
Tea & coffee

> \$28.00 per person (minimum 20 people)

- M205** Roast chicken with tarragon butter
& white wine sauce **GF**
Spinach & parmesan slice **V**
Roasted parsnip, kumara &
mesclun salad, honey & ginger
dressing **V, GF, DF**
Chocolate brownie **GF on request**
Tea & coffee
- M206** Leg of lamb, roasted with
rosemary & garlic with baby beets
GF, DF
Watercress & quinoa tabbouleh
with baba ghanoush **V, GF, DF**
Fish goujons with lemon & tartare
sauce
Seasonal fresh fruit slices **GF, DF**
Tea & coffee
- M207** Indian butter chicken with basmati
rice **GF**
Mangoslaw salad **V, GF, DF**
Club sandwiches with assorted
fillings (2pp)
Seasonal fresh fruit slices **GF, DF**
Tea & coffee

Lunch breaks



Additional Lunch items to add or substitute:

Add to the any of our lunch menus

OR

Substitute a menu item (poa - like for like will not incur an additional fee)

Vegetable pasties & tzatziki v	\$5.00
Roasted tomato, quinoa & crispy chickpea salad with creamy cashew dressing v	\$5.00
Traditional Greek salad v, GF, DF	\$5.00
Tomato, chickpea & preserved lemon salad v, GF, DF	\$5.00
Seasonal garden salad v, GF, DF	\$5.00
Corn fritters, tomato jam, cow feta v	\$6.00
Porcini forest mushroom vol-au-vent v	\$6.00
Vegetarian lasagne v	\$9.50
Beef lasagne	\$9.50
Pumpkin frittata with feta & onion jam GF	\$9.50
Open grilled Ciabatta sandwich with grilled beef scotch fillet, camembert cheese, field mushroom & thyme	\$14.50
Chocolate truffle cake with raspberry coulis	\$5.00
Banana cake with cream cheese icing	\$5.00