

WORKING LUNCH



MENU ONE

Thai chicken curry with kaffir lime, lemongrass, coconut and coriander sauce
Tomato rice topped with herbs and garden peas
Assorted club sandwiches with wholemeal, rye and white bread, with vegetarian and assorted meat fillings
Pineapple, cheese and fennel coleslaw with mild mustard dressing
Crisp mesclun leaves with cucumber and tomatoes
Artichoke and char grilled vegetable salad
Fresh sliced seasonal fruit
Chef's dessert of the day
Freshly brewed coffee and a selection of teas and herbal infusions

\$25.00 per person GST inclusive

Minimum Number of 15 Delegates

MENU TWO

Wok fried beef with spring vegetables, ginger and hoisin dressing
Hokkien noodles with shredded Shanghai cabbage, sweet chilli and tofu
French baguettes with a selection of fillings including; salami, roast beef, honey cured ham, chicken and vegetarian, with toppings and chutneys
Baby sprouts, peppers and shrimp salad with coconut and chilli dressing
Caesar Salad with condiments
Baby beetroot salad with olives and Spanish onion
Chef's dessert of the day
Selection of assorted French pastries
Fresh sliced seasonal fruit
Freshly brewed coffee and a selection of teas and herbal infusions

\$25.00 per person GST inclusive

Minimum Number of 15 Delegates



MENU THREE

Crumbed fresh fillets of fish with sweet and sour sauce

Braised chicken pieces with pancetta, chorizo, sage and peppers

Fettuccini with vegetables and basil in a light white wine sauce

Pita pockets filled with chilli chicken, sprouts, vegetables and avocado

Pear, blue cheese and lettuce salad, cherry tomatoes, pine nuts and a raspberry dressing

Potato salad with bacon, dill vinaigrette and thyme

Chef's dessert of the day

Fresh sliced seasonal fruits

Freshly brewed coffee and a selection of teas and herbal infusions

\$25.00 per person GST inclusive

Minimum number of 15 delegates

The working lunches are designed as stand up buffets. If you prefer the above menus as a seated lunch, an additional charge of \$4.00 per person applies.