

Buffet Lunch.

\$18
PER PERSON

Pasta Bar

Penne boscaiola

Gemelli bolognaise

Rigatoni vegetable pasta VGN

Garlic bread V

Parmesan cheese V

Chef's selection of one gourmet salad

ADD bottled water, soft drinks & juices - \$4 per person

\$20
PER PERSON

Tex Mex

Selection of nacho bowls & tacos

One meat & one vegetarian sauce

Shredded lettuce, tomatoes & grated cheese

Sour cream & guacamole

ADD bottled water, soft drinks & juices - \$4 per person

*Based on a minimum of 20 guests

*Room hire may apply



Lunch Made Easy.

\$5
PER ITEM

Mini rolls - with Chef's selection of gourmet fillings (1pp)

\$7
PER ITEM

Wraps - with Chef's selection of gourmet fillings (1pp)

\$7
PER ITEM

Sandwiches - with Chef's selection of gourmet fillings (1pp)

\$7
PER ITEM

Baguettes - with Chef's selection of freshly sliced deli meats & gourmet fillings (1pp)

*Minimum order for 20 people

**Biodegradable napkin and cutlery set included





Tea Breaks.

\$4.50
PER ITEM

Assorted homemade cookies GF V

Sweet mini tarts V

Homemade mini muffins V

Homemade pancakes with maple syrup & cream V

\$5
PER ITEM

Mini croissants V

Mini chocolate croissants V

Chef's selection of homemade cakes V

Chef's selection of homemade slices V

Mini banana bread GF V

Mini sweet or savoury scrolls V

Homemade sweet or savoury muffins V

Mixed Danish pastries V

Large assorted iced donuts

Ham & cheese or cheese & tomato
croissants

Homemade assorted mini quiches

Chorizo, semi-dried tomato & feta
tartlets

Mini burrito pinwheels V

*Minimum order for 20 people

\$6
PER ITEM

Assorted macarons GF V

Belgium chocolate brownies V

Bacon & egg brioche sliders

Mushroom & halloumi brioche sliders V

Homemade pork & fennel sausage rolls
with tomato relish

Homemade kangaroo sausage rolls with
tomato relish

Assorted arancini balls GF V

Mini Portuguese tarts V

Vanilla or chocolate cannoli V

Freshly baked buttermilk scones with
strawberry jam & chantilly cream V

Seasonal fruit skewers GF V

Individual granola & chia pots with berry
coulis, yoghurt & fresh berries V

Warm waffles with nutella, vanilla cream,
maple syrup & cinnamon butter V

Large assorted iced donuts



Salad Platters.

\$10
PER PERSON

Freshly Made Salad Selection

(Your choice of two salads)

Kumara, beetroot and feta salad V GF HAL

Cous cous salad with kumara, eggplant and sultanas VGN HAL

Caesar salad with croutons and crispy bacon

Moroccan chickpea salad VGN GF DF HAL

Kale slaw VGN GF

Thai noodle salad VGN GF HAL

Mexican potato salad VGN GF HAL

Italian style pasta salad VGN HAL DF

Roasted root vegetable salad with balsamic dressing VGN GF
DF HAL

\$4
PER PERSON

Add A Little Extra

(Your choice of one protien)

Chicken GF HAL

Lamb GF

Turkey GF

Thai beef GF

Haloumi V GF

Salt & pepper tofu VGN

Plant based chicken VGN GF

*Minimum order for 10 people per platter

**Room hire may apply