



Set lunch option A

as at 8th of October 2018

This menu is provided by local caterers. All prices exclude GST and are subject to change without notice. Hot Deliveries incur an additional charge of \$20.00

Set lunch - 4 items **\$24.00pp**

Set lunch - 3 items (1 Bread item + 1 salad option + 1 savoury *or* 1 Sweet option) **\$20.50pp**

Tea/Coffee is included

Includes pump pots of coffee and hot water, herbal tea box, milk, milk jug, sugar and stirrers.

Option 1 – Hot Delivery Recommended

Semmel roll filled with herbed chicken, rocket, aioli, avocado and brie (g.f)

Potato, sausage, roasted asparagus and parmesan frittata slice with tomato relish (gf)

Paleo Salad - grated carrots, julienne green apple, mixed lettuce, kale and cashews with house red wine vinaigrette (v/g.f/d.f)

Raspberry and coconut friands (gf)

Option 2 – Hot Delivery Recommended

Tomato tortilla with leg ham, wholegrain mustard mayo, mixed leaf, cheese and tomato

Spinach, broccoli, braised mushroom and cream cheese frittata slice with green tomato chutney (v. gf)

Thyme roasted chicken salad with baby spinach, walnut, orange and feta with blueberry vinaigrette (g.f)

Individual mango loaf with passion fruit glaze

Option 3 – Cold Delivery Recommended

Pork banh mi in a milk bun - roast char siu pork, coriander, cucumber, pickled carrots, daikon, jalapeno and mayo

House made assorted sushi with wasabi, soy sauce and pickled ginger including vegetarian (gf.df.v) (2pp)

Asian sprout salad- mung bean, alfalfa, sango sprouts, julienne red capsicum, grated carrot and beetroot with snow pea shoots and mixed salad, lime soy sesame dressing (v.gf.df)

Fruit skewers* drizzled in dark chocolate and dusted with crusted pistachios (gf.v.df) (1pp)

*(*Plain fruit skewers also available)*

Option 4 – Hot Delivery Recommended

Brioche bun with leg ham, wholegrain mustard mayo, mixed leaf, cheese and tomato

Beef brisket and Guinness slow braised mini pies topped with cheddar

Asian sprout salad - mung bean, alfalfa, sango sprouts, julienne red capsicum, grated carrot and beetroot with snow pea shoots and mixed salad, lime soy sesame dressing (v.gf.df)

Louise Slice

Option 5 – Vegetarian Hot Delivery Recommended

Rustic roll with tomato, cucumber, avocado, cheese, aioli, and mixed leaf (v)

Curried vegetable empanadas dusted in dukkah with lemon yoghurt (v)

Roasted potato, pumpkin, rocket, tomato and feta salad with house honey mustard dressing (g.f/v)

Individual dark chocolate and orange tarts

Option 6 – Cold Delivery Recommended

Bretzel baguette with herbed chicken, aioli, rocket avocado and brie

Cherry tomato, ricotta and basil individual mini quiche (v)

Japanese Panko pork with seasoned Japanese rice, white cabbage slaw, and tonkatsu dressing (df)

Éclairs filled with sweet cream topped with white chocolate and freeze dried cherries