



## Set lunch option A

As at 4 February 2019

*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**

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

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### 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

Ploughman's sandwich filled with leg ham, sweet mustard pickle, red pepper, mesclun and cheddar  
Roasted kumara, rocket, sundried tomato, Haloumi and almond salad with pomegranate dressing  
(v, gf)

Caramelised onion, leek, Gouda, and cumin individual tarts (v)

French vanilla and berry mini cakes

### Option 2 – Hot Delivery Recommended

Chef's selection of club sandwiches (including vegetarian) (2pp)

Prosciutto, walnut, mesclun, pear and feta salad with red wine dressing (gf)

Smoked chicken, spinach, cranberry and brie quiche wedge

Éclairs filled with berry cream, coated in chocolate and almonds

### Option 3 – Hot Delivery Recommended (Healthy option)

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

Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (df)

Seared honey, soy lime chicken skewers dusted in sesame seeds with sweet chilli dip (gf.df)

Seasonal fruit salad with berry compote (vegan, gf.df)

#### **Option 4 – Hot Delivery Recommended**

Wholemeal tortilla filled with pastrami, beetroot hummus, mesclun, gherkin and sprouts

Mexican salad with chorizo, tomato, beans, corn, coriander with cos lettuce, tortilla crisps and avocado vinaigrette (df)

Spicy pulled beef empanada with avocado sour cream dip

Mango cupcakes with passionfruit cream cheese icing

#### **Option 5 – Vegetarian Hot Delivery Recommended (Healthy option)**

Olive roll filled with tomato, gherkin, cheddar, mesclun, and beetroot hummus (v)

Raw beetroot slaw with mixed seeds, raisins and lemon vinaigrette (vegan, gf)

Spinach, artichoke, sundried tomato, olive and feta frittata wedge with chargrilled vegetable relish (v.gf)

Raw chocolate coconut bars (vegan.gf) *(or fresh seasonal fruit skewer for a healthier option)*

#### **Option 6 – Hot Delivery Recommended**

Cajun chicken, mesclun, cucumber, cashews and parmesan with Caesar dressing (gf)

Roasted cauliflower, bacon and parmesan individual mini quiche

Mushroom, sundried tomato and feta potato cake rolled in a sesame crumb (v)

White chocolate and caramel oat slice