



## Tray lunch menu C

as at 8<sup>th</sup> of October 2018

*All prices exclude GST and are subject to change without notice. Tray lunches are served cold and items cannot be substituted – minimum 5 trays of same type per order.*

**Four item tray lunch, \$24.00pp**

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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.

**Tray 1**

Ficelle filled with herbed chicken, aioli, rocket, avocado and brie

Bacon, spring onion and cheese individual mini quiche

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

Mocha Slice

**Tray 2**

Semmel roll filled with pulled beef brisket in Chinese 5 spice with lettuce mix, mung bean sprout, pickled cucumber, mayo

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

Beetroot, almond, feta and chive individual mini quiche (v)

Individual mango loaf with Passionfruit glaze

**Tray 3**

Bretzel baguette filled with pork banh mi-roast char sui pork, coriander, cucumber, pickled carrots, daikon, jalapeno, mayo

Pickled red cabbage, grated carrot, avocado and mango rice paper roll with lime soy sesame dip (gf.vegan)

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

Strawberry and cream cupcakes

### **Tray – Vegetarian**

Brioche bun - roasted asparagus, cream cheese, rocket, sauté onion and sprouts (v)

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

Vegetarian sushi served with soy sauce, wasabi and pickled ginger (gf.df.v) (2pp)

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

### **Tray – Gluten free**

Beef and red pepper skewer rolled in Thai chilli jam with tomato chilli dip (gf.df) (1pp)

Thyme roasted chicken, baby spinach, walnut, orange and feta with blueberry vinaigrette (gf)

Pickled red cabbage, grated carrot, avocado and mango rice paper roll with lime soy sesame dip (gf.vegan)

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

### **Tray – Paleo**

Seared herbed salmon skewer (gf.df) (1pp)

Paleo salad - grated carrots, julienne green apple, mixed lettuce, kale and cashews with house red wine vinaigrette (v.gf.df)

Paleo - Frittata slice of the day

Seasonal fruit salad with aniseed syrup

### **Tray- Vegan**

Rustic roll – tomato, cucumber, avocado, cashew red pepper hummus and mixed leaf

Vegan sushi served with soy sauce, wasabi and pickled ginger (2pp) (gf.df.v)

Spring roll with swede, cabbage, beans and carrot sautéed in mushroom sauce with sesame soy dipping sauce (vegan) (1pp)

Apricot Turnover