



Corporate Menu

Breakfast & Morning Tea

\$3 per serve

- Mini Ham & Cheese Croissants
- Banana Bread

\$3.50 per serve

- Mini Yoghurt Pots with Passionfruit
- Assorted Mini Pastries
- Assorted Mini Muffins
- Mini Bacon & Egg Rolls with BBQ Sauce
- Toasted Bacon Breaky Wrap with Rocket, Tomato & Dijionaise
- Breakfast Bruschetta with Ricotta, Honey & Berries

\$4.50 per serve

- Fresh Bircher Muesli Cups with Yoghurt & Fresh Berries
- Corn Fritters with Avocado Salsa and Rocket
- Mini Rolls with Smoked Salmon, Cream Cheese and Cucumber
- Fresh Herb Omelet Wrap with Cheese & Spinach
- Bacon Fetta and Basil Quiche Tarts
- Almond Milk Breakfast Chia Seed Pudding with Strawberry & Sliced Almonds

\$5.00 per serve

- Fresh Fruit Platter

\$5.50 per serve

- Mini Fruit cups

Sandwich Lunches – Assorted fresh Gourmet sandwiches, wraps and bagels **\$12 per person**

- Roast Beef with Caramelised Onions and Rocket
- Ham, Cheese, Tomato & Lettuce
- Smoked Salmon with Avocado and Spanish Onions
- Egg Mayo with Olive Tapenade
- Turkey, Brie and Cranberry
- Tuna Mayo, Cucumber and Lettuce
- Chicken with Celery and Chives & Mayo
- BLT
- Roast Root Vegetable with Relish & Aioli
- options are also available upon request

Gourmet Salads

From **\$3 per person**

- Rocket, Pear & Parmesan
- Traditional Garden Salad with Vinaigrette
- Traditional Greek Salad with Feta

From **\$4 per person**

- Roasted Root Vegetable and Spinach Salad
- Spiced Cous Cous, Roast Pumpkin, Goats Cheese, Fresh Herbs and Lemon
- Avocado, Tomato and Green Bean Salad
- Rough Cut Tabbouleh and Fetta Salad with Baked Sweet Potato
- Broccoli Slaw with Apple, Cranberries & Almonds

From **\$6 per person**

- Beetroot, Goats Cheese and Rocket with Balsamic Glaze
- Traditional Caesar Salad with Egg (Add Chicken: \$3 per person)

From **\$7 per person**

- Fig and Prosciutto with Rocket, Goats Cheese and Balsamic Glaze
- Green Superfood Salad with Mixed Leaves, Cucumber, Kale, Quinoa, Walnuts & Tahini Dressing
- Creamy Potato and Caper Salad with Smoked Salmon and Cos Lettuce
- Asian Style Masterstock Chicken Shredded with Fresh Herbs and Soy Sesame Dressing

From **\$8 per person**

- Rare Peppered Beef Fillet Salad with Oven Dried Tomato, Rocket, Cornichon and Roasted Spanish Onion
- Lemon Herb Chicken with Roast Vegetables, Toasted Almonds, Capsicum & Charred Corn
- Seasoned Moroccan Lamb with Spinach & Yoghurt
- Seared Salmon Salad with Crispy Skin, Croutes, Soft Boiled Egg, Kipfler Potato, Aioli and Dill
- Tuna Pasta Salad with Basil Pesto, Aioli, Olives & Semi Dried Tomatoes