



Meet  
all together,  
your way.



# Working Lunch

\$42.00 per person

## Monday

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Bangers and mashed potatoes with sautéed onion and gravy <sup>G</sup>  
Cumin roasted carrots with honey mustard glaze <sup>G D V</sup>  
Mini salmon and cream cheese toasted bagels  
Garden salad with cucumber, tomato, parsley with balsamic dressing <sup>G D V</sup>  
Potato salad with mustard, spring onion, egg and capers <sup>G D V</sup>  
Individual fruit salads with passionfruit syrup <sup>G D V</sup>

## Tuesday

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Beef chow mein with crispy egg noodles <sup>D</sup>  
Sweet & sour tofu & Asian vegetables <sup>G D V</sup>  
Steamed rice  
Sourdough roll with hummus, cheese & sundried tomatoes <sup>V</sup>  
Thai papaya salad <sup>G D</sup>  
Basil pesto penne pasta salad with toasted almonds <sup>V</sup>  
Chocolate brownie

## Wednesday

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Pork and sage meatballs with passata sauce & shaved parmesan  
Roasted root vegetables <sup>G D V</sup>  
Roast chicken with coleslaw and a roll  
Zucchini and carrot ribbon salad with lemon vinaigrette and toasted sunflower seeds <sup>G D V</sup>  
Baby spinach with blue cheese, walnuts and an orange dressing <sup>G V</sup>  
Ginger slice

## Thursday

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Korean spiced chicken drumsticks with coriander and crème fresh dressing  
Thyme roasted potatoes <sup>G D V</sup>  
Mini tomato and cheese croissants <sup>V</sup>  
Greek salad <sup>V</sup>  
Cos with watercress, croutons and blue cheese dressing  
Salted caramel chocolate tarts

## Friday

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Fish and chips with homemade tartare sauce  
Ratatouille <sup>G D V</sup>  
Cumin roasted beetroot with crumbled feta and balsamic dressing <sup>G D V</sup>  
Green beans with pickled red onions, toasted almonds and lemon dressing <sup>G D V</sup>  
Roast beef with horseradish cream, basil pesto and a roll  
Passionfruit and mascarpone cream tart

*Minimum attendance numbers of 35 guests applies. Quantities ordered for each selection must match the number of guests.*

G — No added gluten D — Dairy free V — Vegetarian

*While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Minimum attendance numbers of 30 guests apply. Menus current from May 2025 but are subject to change. All prices exclude GST and are subject to change.*







# ELLERSLIE

EVENTS