



Meet  
all together,  
your way.



# Working Lunch

## Monday

### Morning tea

Mini mince pies with tomato sauce

### Lunch

Bangers and mashed potatoes with sautéed onion and gravy <sup>G</sup>

Cumin roasted carrots with honey mustard glaze <sup>G D V</sup>

Salmon cream cheese pretzel roll

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

### Morning tea

Homemade sausage rolls with tomato chutney

### Lunch

Beef chow mein with crispy egg noodles <sup>D</sup>

Sweet & sour Asian stir fried vegetables <sup>G D V</sup>

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

### Morning tea

Bacon and egg quiche with tomato relish

### Lunch

Lamb kebabs with minted yoghurt and sumac roasted potatoes <sup>G</sup>

Grilled broccoli with toasted almonds and balsamic glaze <sup>G D V</sup>

Roast chicken with coleslaw and a roll

Cucumber salad with sesame seeds and an Asian vinegar dressing <sup>G D V</sup>

Baby spinach with blue cheese, walnuts and an orange dressing <sup>G V</sup>

Ginger slice

## Thursday

### Morning tea

Mini cheese and ham croissant

### Lunch

Korean spiced chicken drumsticks with coriander and crème fresh dressing

Grilled seasonal vegetables <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

### Morning tea

Mini savoury pin wheels <sup>V</sup>

### Lunch

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

## All days

### Afternoon tea

Selection of fine teas & freshly brewed coffee

Chef's selection of sweet treats <sup>V</sup>

*For weekend events, choose your preferred menu from these selections.*

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. Menus current from November 2023 but are subject to change. All prices exclude GST and are subject to change.*





