



More choice, more options

Happy crew, happy event – Don't forget to look after the troops! Choose from a selection of substantial quick snacks and full meals to keep them going.

Menus valid until 30th June 2013, management reserves the right to change prices in line with market fluctuations. Please note many of our dishes may contain allergens, ensure you advise your Event Planning Manager of your guests' food allergies or intolerances.

Snacks and breaks

Sachet coffee and tea making facilities - per cup (paper) **\$2.00 pc**

Fried egg, bacon and cheese on an english muffin **\$4.70 pp**

Mini lamington squares **\$3.00 pp**

Mini muffins **\$3.00 pp**

Whole fresh fruit per piece **\$2.00 ea**

Potato crisps per packet **\$2.20 ea**

Selection of chocolate bars **\$2.00 ea**

Ice cream (drumstick, heaven, weis bars) **\$3.00 ea**

Chef's selection of sandwiches (4 points pp) **\$5.20 pp**

Chef's selection of filled bagels and focaccia **\$5.90 pp**

Fresh fruit salad **\$5.60 pp**

Beverages

Soft drink/flavoured mineral water (600ml) **\$3.00 ea**

Bottled water (600ml) **\$3.00 ea**

Assorted juices (300ml bottle) **\$3.00 ea**

Light breakfast - \$13.00 pp

Selection of cereals

Full cream milk, soy milk

Sliced white, wholemeal and soy bread for toasting

Selection of marmalade, honey, jam, vegemite, butter

Fresh fruit platter

Filtered Rainforest Alliance Certified™ coffee and a selection of teas

Hot breakfast - \$17.70 pp

Selection of cereals

Full cream milk, soy milk

Sliced white, wholemeal and soy bread for toasting

Selection of marmalade, honey, jam, vegemite, butter

Plated: scrambled eggs with crispy bacon, grilled tomato, sautéed mushrooms and rosti potato

Fresh fruit platter

Filtered Rainforest Alliance Certified™ coffee and a selection of teas.

Crew lunch or dinner

Fresh seasonal garden salad with dressing **\$4.70 pp**

Vegetarian or ham and pineapple pizza **\$9.50 pp**

Ricotta spinach ravioli, tomato salsa **\$11.50 pp**

Beef lasagne **\$11.50 pp**

Butter chicken with pilaf rice **\$14.50 pp**

Cheese platter **\$10.00 pp**

Sliced fruit platter **\$6.00 pp**

Menu 1 - \$22.00 pp

Braised lamb hotpot, roasted vegetables

Sauté potato, grilled onions

Green beans, almond butter

Tomato, basil, bocconcini, balsamic cream

Fresh baby mesclun leaves, raspberry vinegar dressing

Crusty bread rolls

Sliced tropical fruit platter

Filtered Rainforest Alliance Certified™ coffee and a selection of teas

Menu 2 - \$28.00 pp

Chicken, baby onions, mushrooms in red wine sauce

Steamed jasmine rice

Baby potato salad, mustard seeds, spring onion

Rocket, pear and parmesan salad

Roasted vegetables

Crusty bread rolls

Selection of pastries

Filtered Rainforest Alliance Certified™ coffee and a selection of teas