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.

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.

More choice, more options
**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*