

# COFFEE BREAKS

## COFFEE BREAKS

Freshly brewed Vittoria coffee, Twinings teas, orange juice

On Arrival	\$7 per person
1/2 day continuous service	\$12 per person
Full Day continuous service	\$16 per person

## FOOD SELECTION A – Select one item

Carrot & walnut cake  
Chocolate brownie  
Orange & almond cake (gf)  
Scones with jam & cream  
Raspberry, white chocolate friends (v) (gf)  
Shortbreads and cookie selection  
Individual seasonal fruit salad, passionfruit syrup (v) (gf)  
Selection of chocolate, fruit and almond Danish pastries

\$5 per person

## MIXED SELECTION B

Carrot & walnut cake, scones with jam & cream  
Shortbreads and cookie selection

\$5 per person



## FOOD SELECTION C – Select one item

Lemon curd tart and Italian meringue  
Chocolate & salted caramel tart  
Ricotta and pistachio cannoli  
Individual yoghurt, orange, date and pistachio salad (gf)  
Petite sandwiches  
- Poached chicken, lemon and macadamia  
- Free range egg, aioli and chive (v)  
Spinach, bacon and egg tart  
Reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing

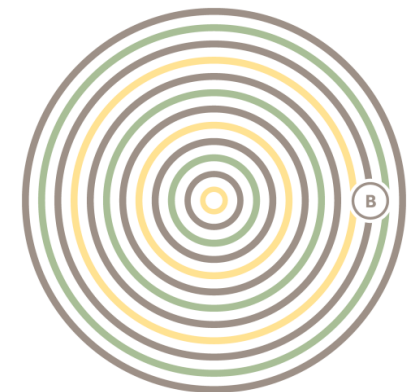
\$7.50 per person

## ESPRESSO COFFEE \*

Espresso coffee made to order

\$500 per hire includes Barista – Maximum 100 guests

\*Please note restricted availability



# WORKING LUNCH

## WORKING LUNCH A

Selection of baguettes, sandwiches and wraps with assorted fillings

Sliced seasonal fruit (v) (gf)

Orange juice, still and sparkling water

**\$32 per person**

## WORKING LUNCH B

Masala butter chicken

Cumin scented basmati rice (v) (gf)

Chickpea and vegetable korma (v) (gf)

Cucumber raita (v) (gf), pappadums

Sliced seasonal fruit (v) (gf)

Orange juice, still and sparkling water

**\$39 per person**

## WORKING LUNCH C

Roast lemon and herb chicken (gf)

Sea salt and rosemary potatoes (v)

Spinach and fetta filo pastry pie (v)

Cucumber, tomato, kalamata olives, marinated fetta salad

Sliced seasonal fruit

Orange juice, still and sparkling water

**\$39 per person**

## WORKING LUNCH D

Beef, red wine, mushroom and smoky bacon ragu (gf)

Semi Dried Tomato Soft Polenta (v)

Thyme roasted root vegetables with toasted pinenuts (v) (gf)

Mixed leaf salad, cherry tomato, balsamic dressing (v) (gf)

Crusty ciabatta bread

Sliced seasonal fruit (v) (gf)

Orange juice, still and sparkling water

**\$39 per person**

## WORKING LUNCH E

Braised lamb shank, tomato and rosemary (v) (gf)

Creamy potato and garlic mash (v) (gf)

Cauliflower, leek and zucchini gratin (v) (gf)

Puy lentil and green bean salad, soft chèvre (v) (gf)

Crusty ciabatta bread

Sliced seasonal fruit (v) (gf)

Orange juice, still and sparkling water

**\$39 per person**

