

2019 MENU
Prices exclusive of GST

MORNING/AFTERNOON TEA

A perfect breakout selection of sweet, savoury and healthy bites. This menu rotates daily.

Per person.....\$16.00

A selection of sweet muffins
Savoury tarts, assortment of seasonal fillings
Seasonal fruit spike

Sample menu

Strawberry cheesecake muffins
Roasted cherry tomato & feta tarts (vegetarian)
Pineapple, strawberry, kiwi & watermelon fruit spikes



EVERYDAY LUNCH

A selection of Goodie's famous sandwiches, rolls and wraps with a range of fillings to cover all tastes.

Per person.....\$18.50

Sandwiches, mini rolls, wraps

Sample menu

Poached chicken, rocket & mayonnaise
Double-smoked ham, cheese & grain mustard
Rare roast beef, semi-dried tomatoes & Dijon mustard
Devilled egg & cos lettuce (vegetarian)
Garden salad, cheddar & beetroot relish (vegetarian)



TASTY TOASTIES

A seriously delicious assortment of toasties, served warm.

Per person.....\$17.50

A selection of toasties

Sample menu

Fresh mozzarella, pesto & tomato (vegetarian)
Tuna, red pepper & tasty cheese
Meatballs, cheddar, spinach, tomato sugo
Chicken schnitzel, sugo, melted cheese

BRAIN FOOD LUNCH

Two daily market salads accompanied by two hot items and a sweet treat. Healthy and hearty to keep people focused and high functioning.

Per person.....\$29.00

Two salads
Two hot items
Sweet treat

Sample menu

Roasted sweet potato, harissa, chickpea & spinach salad
Roast potato with honey mustard dressing
Chicken, leek, bacon & mushroom pies
Smashed pea falafel (vegetarian)
Chocolate ganache tart

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Catering for The Cluster
events@thecluster.com.au

BOARDROOM LUNCH

Designed for flexibility to maximise your productivity and keep people focused and high functioning.

Per person.....\$25.00

A selection of everyday sandwiches
Sweet treat - to serve at morning/afternoon tea, or lunch
Seasonal fruit spike

Sample menu

Poached chicken, rocket & mayonnaise sandwiches
Double-smoked ham, cheese & grain mustard
mayonnaise sandwiches
Garden salad, cheddar & beetroot relish sandwiches (v)
Hummingbird cake, cream cheese frosting
Pineapple, strawberry, kiwi & watermelon spikes

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EVENT PACKAGES

The golden keys to client or internal engagement are food and drink! Set to impress and make an impact, and we'll make you look good.

THE STARTING GATE

For a simple but effective meet and greet, start here

Per person.....\$41.00

one hour beverage package with canapes included

add an extra hour of drinks and canapes for \$21.50pp

Sample menu

Beverages

Growers Gate Sparkling Brut
Growers Gate Chardonnay
Growers Gate Shiraz
Local beer
Soft drinks

Canapes

Arancini of proscuitto & mozzarella
Tumeric chicken & cucumber rice paper roll
Summer green tarts with parmesan cream (vegetarian)

HERO

Step it up to have your stakeholders feeling special

Per person.....\$52.00

one hour beverage package with canapes included

add an extra hour of drinks and canapes for \$21.50pp

Sample menu

Beverages

Balgownie, Premium Cuvee Sparkling - Yarra Valley
Punt Road, Pinot Gris - Yarra Valley
Ros Ritchie, Sauvignon Blanc - Mansfield
Alto Alto, Chardonnay - Macedon
Fighting Gully Road, Rose - Beechworth
Nunc, Pinot Noir - Yarra Valley
Ben Haines, Shiraz - Grampians
Balgownie, Cabernet Sauvignon - Bendigo
Furphy Refreshing Ale
Hill's Apple Cider
Mineral water - still & sparkling
Juices

Canapes

Peking duck in a lettuce cup (GF)
Tiger prawn & green mango rice paper roll
Bao with crisp pork, Sriracha mayonnaise & slaw

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