

## EXECUTIVE MENU

### **TEA & NESPRESSO COFFEE BREAK- \$4.00 Per Person Per Break**

(Nespresso coffee is self-served in our break out area)  
(Freshly brewed coffee can be provided on request)

### **ALL DAY TEA & NESPRESSO COFFEE - \$7.00 Per Person**

(Nespresso Coffee is self-served in our break out area)  
(Freshly brewed coffee can be provided on request)

### **MORNING TEA OR AFTERNOON TEA - \$10.00 Per Person**

Includes Tea & Nespresso Coffee and 1 Break Item  
Extra Break item: \$06.50 each per person  
(Nespresso Coffee is self-served in our break out area)

Assorted Fruit & Cinnamon Danish  
Muffins (Blackberry & Dark Chocolate, Nutella, Cherry & Coconut, Apple Crumble)  
Sticky Cinnamon Buns (Salted Caramel & Pecan, Oreo Cookies & Cream, Caramel & Cinnamon)  
Nutella Crème, Chocolate Soil & Milk Chocolate Mini Croissant  
Mandarin Crème, Freeze Dried Mandarin Segments & White Chocolate Mini Croissant  
Raspberry Mascarpone, Dehydrated Raspberries & Dark Chocolate Mini Croissant  
Lemon Meringue Tartlet (V)  
Chocolate & Salted Caramel Tartlet (V)  
Green Tea Chocolate Tartlet (V)  
Raspberry Mousse & Raspberry Curd Tartlet (V)  
Mango Cream & Mango Ganache Tartlet (V)  
Individual Mini Loaves (Banana OR Blackberry & Flaxseeds OR Raspberry & Chia OR Milk Chocolate, Cocoa  
Nibs & Coconut)  
Macadamia, Blueberry, Pepitas & Sunflower Seed Muesli Health Bar (V/DF)  
Cia, Barberry, Coconut & Protein Health Bar (V/VEG/DF)  
Shaved Double Smoked Ham & Swiss Cheese Mini Croissant  
Confit Tomato & Shave Parmesan Mini Croissant  
English Spinach, Dill Salt & Persian Feta Mini Croissant  
Fresh Fruit Skewers

Note:

- Minimum-catering order: 6 delegates.
- All catering orders are to be placed & confirmed 72hours prior.
- Dietary requirements can be catered for if sufficient notice is given (72 hours) at the exception of Kosher & Halal.

## EXECUTIVE MENU

### **CORPORATE LUNCH - \$34.00 Per Person**

Includes your selection of 2 Sandwiches & 1 Salad, and Tea & Nespresso Coffee

Extra Sandwich item: \$9.00 per person

Extra Salad Item: \$11.00 per person

(Nespresso Coffee is self-served in our break out area)

#### Baguette Sandwiches

Buffalo Shredded Chicken, Shredded Celeriac, Ranch Hot Sauce, Crumbled Blue Cheese & Cos  
Smokey BBQ Pulled Pork, Mild Cured Salami, Double Smoked Ham, American Mustard, Emmental Cheese &  
Dill Pickles

Falafel, Hummus, Tabouleh & Baby Spinach (V)

Oven Roasted Turkey Breast, Double Cream Brie, Watercress, Pear & Fig Relish

#### Wraps

Green Wrap: Falafel, Hummus, Tabouleh & Baby Spinach (V)

Green Wrap: Pulled Chicken, Chives, Dill, Dijon Mustard, Lemon & Mayonnaise

White Wrap: Egg, Toasted Cumin, Nigella Seeds, Mayonnaise, Green Shallots & Spices (V)

White Wrap: Double Smoked Ham, Mixed Leaves, Tomato, Dill Pickles, Mayonnaise, Swiss Cheese & Mild  
English Mustard

Red Wrap: Chunky Tuna, Sriracha Mayonnaise, Rocket Leaves & Cracked Pepper

Red Wrap: Seasoned Pastrami, Buttermilk Coleslaw & Emmental Cheese

#### Sliders

Soy Linseed Slider: Mushroom Pate, Porcini Mushrooms, Toasted Walnuts, Truffle, Dill Pickles, Red Radish  
& Baby Rocket Leaves (V)

Soy Linseed Slider: Tandoori Spiced Chicken Breast, Toasted Cashews, Labneh, Iceberg Lettuce, Cucumber,  
Mint & Spanish Onion

White Slider: Roast Beef, Guacamole, Green Tomatillo, Monterey Jack Cheese, & Crisp Iceberg

White Slider: Seared Haloumi, Marinated Artichoke Hearts, Sun Dried Tomatoes, Hummus, Rocket Leaves

Provincial Herb Slider: Chicken Schnitzel, Sun Dried Tomato, Pine Nut Pesto & Iceberg

Provincial Herb Slider: Slow Roasted Lamb, Crumbled Feta, Tomatoes, Baby Spinach & Hummus

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### Salads

BBQ Lemon Grass Chicken Salad: Asian Slaw, Toasted Cashews, Fried Shallots and Nam Jim (GF/DF)

Pasta Salad: Radiatori, Basil Pesto, Cherry Bocconcini and Semi Dried Tomatoes (V)

Kale, Baby Spinach, Beets, Tatsoi, Green Legumes, Edamame, Chia Seeds, Raw Almonds and Turmeric  
Ginger Dressing (V/GF/DF/VEG)

Spiced Cauliflower, Farro, Cumin, Baby Spinach, Flat Bread Crisps and Dukkah (V/DF/VEG)

Sweet Potato, Japanese Pumpkin, Cauliflower, Red onion, Heirloom Purple Dutch Carrots, Pyu Lentils and  
Baby Rocket (V/GF/DF/VEG)

Sweet Chilli Charred Rump Steak Salad, Chat Potatoes, Mixed Leaves, Spanish Onion & Heirloom Cherry  
Tomato (GF/DF)

### ALSO AVAILABLE:

- Seasonal Fruit Collection
  - Small: \$50.00 (Serves 5 persons)
  - Large: \$99.00 (Serves 12 persons)
  
- Selection of Gourmet Sandwiches: \$18.50 per person
  
- Dips & Crudités: \$75.00 (Serves 6 Persons)
  
- Artisanal Cheese Collection:
  - Small: \$50.00 (Serves 4 persons)
  - Large: \$125.00 (Serves 10 persons)

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