

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)

MORNING TEA OR AFTERNOON TEA - \$11.00 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

Mini Cookies (Granola OR Chocolate Chip OR Raspberry & Coconut OR Nutella & Cocoa Nib) (V)

Mini Brownies (Charred Orange OR Raspberry & White Chocolate OR Belgian Chocolate & Walnut) (V/GF)

Mini Loaves (Banana OR Peach, Raspberry, Pistachio & Hazelnut OR Pear, Blueberry, Coconut & Almond)

Muffins (Blackberry & Dark Chocolate, Nutella, Cherry & Coconut, Apple Crumble)

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)

Mago Cream & Mango Ganache Tartlet (V)

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.



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CORPORATE LUNCH - \$36.00 Per Person

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

Extra Sandwich item: \$9.50 per person

Extra Salad Item: \$12.50 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: \$60.00 (Serves 5 persons)
 - Large: \$130.00 (Serves 12 persons)

- Selection of Gourmet Sandwiches: \$19.00 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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