

**BREAKFAST, MORNING & AFTERNOON TEA**

Minimum ten per item

**Sweet items****Sweet bites.....\$4.30**

Assorted mini fruit danish & croissants  
 Peanut butter banana bread  
 Breakfast cakes - parmesan & sour cream (gluten free)  
 Chewy granola bars (gluten free, dairy free, vegan)  
 Maple almond bliss balls (gluten free, dairy free, vegan)  
 Fresh fruit skewers

**Sweet muffins.....\$4.30**

Lemon, chia seed & ricotta  
 Banana & coconut  
 Bircher muesli  
 Strawberry cheesecake  
 Chocolate fudge

**Sweet waffles.....\$4.80**

Banana, pecan & caramel  
 Lemon ricotta cheesecake  
 French brioche with maple syrup

**Breakfast mini cups.....\$4.80**

Banana & honey mousse, strawberries (gluten free)  
 Fresh fruit cups  
 Chia seed pudding, fruit, coconut (gluten free, vegan)  
 Granola, fruit compote & yoghurt (gluten free)  
 Savoury items

**Savoury bites.....\$4.80**

Bacon & egg tarts  
 Roasted cherry tomato & feta tarts (vegetarian)  
 Caramelised onion & cheese scones (vegetarian)  
 Breakfast toasties: Ham/cheese, Tomato/cheese (half)

**Savoury muffins..... \$4.30**

Cheddar & chive (vegetarian)  
 Bacon, cheese & mustard  
 Roasted zucchini & parmesan (vegetarian)

**Savoury waffles.....\$4.80**

Potato roesti with smoked salmon (gluten free)

Corn &amp; bacon with avocado salsa (gluten free)

Buckwheat &amp; avocado smash (gluten free, vegetarian)

Crispy tofu, avocado salsa (gluten free, vegan)

**Mini sliders.....\$5.90**

Grilled Haloumi cheese, egg, harissa mayo (vegetarian)

Avocado, feta &amp; basil oil (vegetarian)

Bacon &amp; scrambled egg

## CAKES



### Mini Cakes & Sweet Things

**Minimum 10 per serve.....\$3.80 each**

Sticky ginger teacake, brown sugar icing

Single origin chocolate brownie (gluten free)

Brulée lemon tart

Hummingbird cake, cream cheese icing

Pecan & white chocolate blondie

Orange, yoghurt & cardamom cake

Blueberry almond slice (gluten free)

Almond friand with confit berries

Fruit tart with creme patisserie

Maple almond bliss balls (gluten free, dairy free, vegan)

Passionfruit & white chocolate puff

Homemade scones with jam & cream (\$5.30)

Hazelnut & ricotta torta

Apricot & mandarin amaretti (gluten free)

Coconut & cranberry macaroon (gluten free)

Chocolate ganache tart

## EVERYDAY

Minimum ten rounds



### Sandwiches, mini rolls & wraps.....\$9.00

Poached chicken, rocket & mayonnaise  
Double-smoked ham, cheese & grain mustard  
Rare roast beef, semi-dried tomatoes & Dijon mustard  
Tuna, red pepper & mayonnaise  
Chicken schnitzel, cos lettuce & mayonnaise  
BLT, bacon, lettuce & tomato  
Turkey, swiss cheese & cranberry  
Pastrami, cheese, pickles & dijon mustard  
Smoked salmon, horseradish, capers & rocket  
Devilled egg & cos lettuce (vegetarian)  
Sweet potato fritter, kasoundi & hummus (vegan)  
Garden salad, cheddar & beetroot relish (vegetarian)  
Californian - salad, avocado, whipped tofu (vegan)

Serving size:

- Sandwich: 4 points or 2 halves per serve
- Rolls: 1.5 per serve
- Wraps: 1 per serve, cut in half

Per round, our selection.....\$9.00

Per round, your selection.....\$10.70

Gluten free sandwiches..... \$11.70

Some fillings available as ribbons, 3 per round.....\$10.70

We are happy to discuss any other dietary requirements.

### Savoury tarts.....\$4.80

Bacon & egg  
Roasted cherry tomato & feta (vegetarian)  
Tuna, olive & red pepper  
Caramelised onion & goats' cheese (vegetarian)

### Toasties.....\$12.80

Bacon, fried free-range egg & BBQ sauce  
Fresh mozzarella, pesto & tomato (vegetarian)  
Prosciutto, mozzarella, semi-dried tomato & rocket  
Tuna, red pepper & tasty cheese  
Meatballs, cheddar, spinach & tomato sugo  
Chicken schnitzel, sugo & melted cheese  
Fried egg, caramelised onion, garlic aioli (vegetarian)  
Mozzarella, jalepeno & semi dried tomato (vegetarian)

### Sliders.....\$7.10

Smoked salmon & horseradish cream

Bacon, lettuce & tomato  
Sautéed mushroom & taleggio cheese (vegetarian)  
Avocado, feta & basil oil (vegetarian)  
Bratwurst, smoked mozzarella & caramelised onion  
Pulled pork, mustard & apple  
Grilled Haloumi cheese, egg, harissa mayo (vegetarian)  
Herb-crumbed Trevally & tartare sauce  
Slow-roasted lamb & caramelised onion  
Karaage chicken & slaw  
Lamb kofta & tzatziki

### Beverages

Organic orange juice, 2L.....\$12.00

Organic apple juice, 2L.....\$12.00

San Pellegrino mineral water, 750ml.....\$6.00

Oracle natural juices, 350ml.....\$5.30

Bottled Australian spring water, 600ml.....\$4.00

Tiro flavoured mineral water, 330ml.....\$5.30

Coffee & tea, please call to discuss your requirements

## ALL DAY

Minimum ten serves per item



**Salads, per serve.....\$7.80**

- Served on share platters or individual cups
- Cumin-spiced cauliflower, fried lentils & yoghurt
- Black barley, cranberry, labne & almond
- Beetroot, pomegranate, apple & walnut
- Roasted sweet potato, harissa, chickpea & spinach
- Crisp greens, sugar snaps & herbs
- Classic Caesar
- Roast potato with honey mustard dressing
- Sushi salad, brown rice, spinach, edamame & sesame
- Eggplant, quinoa, almond & feta
- Super green kale, basil, avocado & pistachios
- Blackbean, corn & avocado
- Pear, salted ricotta & baby kale
- Chargrilled broccoli, zucchini & pea
- Thai glass noodles, cucumber, coriander & tomato
- Add: Roast chicken, beef or preserved tuna.....\$2.50
- Smoked or seared salmon.....\$3.50
- Meal-sized salads \$12.50.

**Savoury bites**

- Spinach & cheese triangles (vegetarian).....\$5.30
- Game pies with tomato relish.....\$5.30
- Okonomiyaki, Japanese pancake (vegetarian, gf).....\$5.30 Spicy lamb filo, pinenuts & pomegranate.....\$5.30
- Chicken, leek, bacon & mushroom pies.....\$5.30
- Beef & Guinness sausage roll, tomato sauce.....\$5.30
- Smoked fish pies.....\$5.30
- Chickpea & quinoa fritters (gluten free, vegan).....\$5.30
- Zucchini vegetable cakes (gluten free, vegetarian).....\$5.30
- Vegetable crudites, whipped tofu (gf, vegan).....\$5.30
- Smashed pea falafel (gluten free, vegan).....\$5.30
- Lamb souvlaki pita pocket.....\$7.70
- Smashed pea falafel pita pocket (vegetarian).....\$7.70
- Spikes, per serve.....\$8.00
- Karaage chicken & sesame mayonnaise
- Herb-crumbed trevally & tartare sauce
- Mediterranean vegetable & haloumi (gf, vegetarian)
- Teriyaki salmon (gluten free)
- Korean beef & spring onion (gluten free)
- Chipotle chicken (gluten free)

- Squid & chorizo & lime aioli (gluten free)
- Lamb kofta & cumin yoghurt
- Tandoori beef & raita (gluten free)
- Crispy fried soy & ginger tofu (gluten free, vegetarian)
- Mini rice paper rolls, assorted\*
- Tiger prawn & green mango.....\$5.80
- Turmeric chicken & cucumber.....\$5.00
- Sauteed mushroom & tofu (vegan).....\$5.00
- Roast duck & pickled carrot.....\$5.80
- Sashimi salmon & avocado.....\$5.80

\*Minimum 30 serves, 15 serves per filling

- Cheese Board (minimum 10 serves).....each \$12.70
- A selection of perfectly ripe local & imported cheese served with a variety of breads & crackers, quince paste, dried fruit & nuts
- Antipasto (minimum 10 serves).....each \$12.70
- Salami, prosciutto, olives, char-grilled vegetables, spicy lamb sausages, tortilla, hummus & bread
- Fresh fruit
- Fresh fruit skewers.....each \$4.40
- Fresh fruit platter (minimum 10 serves).....each \$7.80

## BOARDROOM LUNCHEES

Minimum 15 serves



Sample menu 1

**Per head.....\$31.00**

Antipasto selection

House-made premium veal lasagne, fresh tomato sugo

Crisp greens, sugar snaps & herb salad

Rustic bread and butter

Sample menu 2

**Per head.....\$42.00**

Free-range lamb cutlets, crispy herb crust

Chicken involtini, smoked mozzarella & prosciutto

Chargrilled broccoli, zucchini & pea salad

Beetroot, pomegranate, apple & walnut salad

Boulangere potatoes

Bread and butter

## CANAPÉS

Minimum 25 pieces each



Cold

**Per piece.....\$5.70**

Peking duck in a lettuce cup (gluten free)

Caesar salad tart

Green pea & ricotta crostini (vegetarian)

Rare roast beef & paté on puff pastry

Parmesan crisps with prawn & avocado (gluten free)

Chicken mayonnaise ribbon sandwich

Prawn cocktail mini slider - \$6.80

Smoked salmon & horseradish choux pastry

Porcini mushroom tart (vegetarian)

Spring green tarts with parmesan cream (vegetarian)

Smoked trout mousse on black sesame (gluten free)

Mini rice paper rolls (see Page 5)

Squid ink tapioca crisps with tuna tataki (gluten free)

Warm

**Per piece.....\$5.70**

Mini game pie, beetroot chutney

Spicy lamb filo, pinenuts & pomegranate

Mini spikes (select canape versions of our Spikes, Page 4)

Herb-cruste fish finger

Squid & chorizo skewer with lime aioli (gluten free)

Bao with crisp pork, Sriracha mayonnaise & slaw

Mini chicken, leek, bacon & mushroom pie

Tuna & piquillo pepper empanada

Chilli corn fritter (vegetarian)

Arancini of prosciutto & mozzarella

Arancini of pea & Fontina cheese (vegetarian)

Haloumi & mint filo parcel (vegetarian)

Mini sliders (select mini versions of our Sliders, Page 3) - \$5.50

Mini beef & Guinness sausage rolls

Fried artichoke hearts with prosciutto & cheese

Brandade croquettes

Thai fish cakes, chilli dipping sauce (vegetarian)

Cheese & Jalapeno empanada (vegetarian)

## SUPPER BOWLS

Minimum 25



**Per bowl.....\$16.00**

Patatas bravas with paprika mayonnaise (vegetarian)

Slow-cooked lamb shoulder, ancient grain salad

Pulled pork, chipotle, black bean salad

Red duck curry, coconut rice

Orecchiette with peas, pancetta, mint & parmesan

Crisp sweet pork belly salad with noodles & thai basil

## DESSERT CANAPÉS

Minimum 25



**Per canapé.....\$6.50**

Pedro Ximinez tiramisu

Lemon brulée & lavender tarts

Coconut & palm sugar mini cheesecakes

Dark chocolate mousse cups with honeycomb

Campari & blood orange jellies with marscapone cream

Eton mess (smashed meringue, berries, cream)

## BEVERAGE PACKAGES

Minimum twenty



### #1 The Starting Gate.....One Hour: \$25

\$7 per person per hour following. Please select three.

The fruit for these wines is sourced from various pristine, hand-tended vineyards in South Australia. Only the best fruit is selected by multi award winning wine maker, Peter Dawson.

Growers Gate Sparkling Brut

Growers Gate Sauvignon Blanc

Growers Gate Chardonnay

Growers Gate Cabernet Sauvignon

Growers Gate Shiraz

Local beer

Soft drinks

### #2 Local Heroes.....One Hour: \$35

\$7 per person per hour following. Please select three.

This selection is sourced entirely from Victorian vineyards. We make great wines in the state and we like to keep those wine miles down.

B Minor Blanc de Blancs, Cuvee Sparkling – Grampians Punt Road, Pinot Gris – Yarra Valley

Shadowfax, Sauvignon Blanc – Macedon

Ros Ritchie, Chardonnay – Mansfield

Fighting Gully Road, Rose - Beechworth

Seville Estate 'Barber' Pinot Noir – Yarra Valley

Balgownie 'Black label' Cabernet – Bendigo

Dalwhinnie 'Mesa' Shiraz - Pyrenees

Beer, brewed in Melbourne, Soft drinks

### #3 Cult.....One Hour: \$45

\$10 per person per hour following. Please select five.

These wines are being poured in Melbourne's coolest wine bars and restaurants.

Andre Delorme, Cremant de Bourgogne - France

Stift Göttweig Messwein Grüner Veltliner - Austria

Inkwell Viognier - McLaren Vale

Vino Atletico, Chardonnay - Macedon

Onannon, Pinot Noir - Mornington Peninsula

Head 'The Contrarian' Shiraz - Barossa

SC Pannell, Tempranillo Touriga - Adelaide Hills

Beer: Napoleone Brewers, Helles Lager - Yarra Valley

Soft drinks

### #4 Classic.....One Hour: \$55

\$10 per person per hour following. Please select five.

A selection of the best known varietals by region, by well known producers - hands down classics.

Stefano Lubiana, Brut Reserve - Derwnt Vally

Grosset 'Springvale' Riesling - Clare Valley

Geoff Weaver, Sauvignon Blanc - Adelaide Hills

Seville Estate, Chardonnay - Yarra Valley

Farr Rising, Pinot Noir - Geelong

Glaetzer, Bishop Shiraz - Barossa

Cullen, Cabernet Merlot - Margaret River

Beers: Imported & Craft

Soft drinks

### #5 Work With Me.....POA

Formerly a sommelier of 25 years, our director Jane Semple can tailor a package to suit your every whim.