



## WORKING LUNCH BUFFETS

*Lunch buffets are designed for a minimum of 35 guests and are suitable for stand up lunch breaks.*

*Buffets are served with freshly brewed coffee, assorted teas, soft drinks and juice.*

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

### OPTION 1 \$37 PER GUEST

Select three salads, five sandwiches and fresh fruit platters. Based on 2.5 sandwiches per person

### OPTION 2 \$43 PER GUEST

Select two salads, two sandwiches, two mains and three desserts. Based on 1.5 sandwiches per person

### OPTION 3 \$45 PER GUEST

Select four salads, three mains and three desserts. Served with bread rolls

### SALADS

- Garden salad with lemon dressing (V, GF, LAC)
- Black rice, quinoa, coconut, apple cider vinaigrette (V,GF)
- Traditional creamy herb coleslaw (V,GF)
- Caesar salad with bacon, garlic croutons and shaved parmesan cheese
- New potato salad, sour cream and Spanish onion (V, GF)
- Pasta salad, olives, sun dried tomatoes (V)
- Tomato and cucumber, dill dressing (V, GF, LAC)

### TRADITIONAL FINGER SANDWICHES

- Rare roast beef, dill pickle and grain mustard
- Smoked salmon, cucumber and chives
- Egg and watercress
- Poached chicken breast, endive and herbed mayonnaise
- Mesculin lettuce, tomato, carrot and avocado (V)

### GOURMET WRAPS

- Chicken Caesar wrap
- Smoked salmon, pastrami and artichoke relish wrap
- Cucumber, tomato, Persian feta and olive tapenade wrap (V)
- New York style pastrami, dill pickle and horseradish cream wrap

### MINI BAGUETTES

- Smoked ham, aged cheddar cheese, tomato and lettuce
- Roast turkey breast with King Island brie and cranberry sauce
- Roast beef, English mustard and mixed greens
- Char-grilled eggplant, semi-dried tomatoes and avocado (V)

### FOCACCIAS

- Prosciutto, goat's cheese, wild rocket and honey (V)
- Char-grilled vegetables, hummus and pesto (V)
- Roma tomato, buffalo mozzarella and basil (V)
- Roast chicken breast served with olives and pecorino
- Sopressa, goat's cheese, zucchini and semi-dried tomatoes (V)

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### MAINS

Lamb, date and preserved lemon tagine, saffron and cashew rice (GF)

Steamed salmon fillet, seasonal vegetables, beurre blanc (GF)

Beef and Guinness ragout, potato dumplings, baby carrots

Crispy fried barramundi, nam jim sauce, snow peas, vermicelli rice noodles

Butter chicken with steamed rice and papadums (GF)

### DESSERTS

Strawberry shortcake, vanilla bean custard

Chocolate mud cake, strawberries and crème Chantilly

Traditional lamingtons, whipped cream

Citrus cheesecake

Chocolate mousse cup (GF)

Pavlova, whipped cream, fresh fruit (GF)

Sliced fruit platter (GF)

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## FARMHOUSE BUFFET

\$46 PER GUEST

### SALADS

Iceberg lettuce, sprouts, candied nuts and creamy French dressing (V, GF)

Tomatoes, cucumbers, red onions and cider vinaigrette (V, GF, LAC)

Carrot salad with golden raisins (V, GF, LAC)

### HOT

Pork loin steak with roasted apples (GF)

Maple glazed salmon and potato hash (GF)

Green beans and brown butter (V, GF)

Country style meatloaf, onions and mushrooms (GF)

Lemon herb chicken, peas and carrots (GF)

Classic macaroni and cheese (V)

Spicy cauliflower with lemon oil and parsley (V).

Freshly baked rolls and cornbread

### SWEET

Apple and rhubarb crumble, vanilla custard

Hedgehog slice

Hummingbird cake, cream cheese icing

Yoghurt and passionfruit mousse

## ASIAN BUFFET

\$46 PER GUEST

### SALADS

Asian slaw, wombok, chilli, coriander, ponzu

Thai chicken, coriander, bean sprouts peanut and sesame mint dressing

Soba noodle salad, cucumber, sugar snap peas and miso dressing (V)

### HOT

Orange chicken, onions and coriander

Sweet and sour pork, pineapple, baby corn

Beef and black bean, broccoli, snow peas

Steamed BBQ pork bun

Steamed salmon Hong-Kong-style ginger and soya glaze (LAC)

### RICE

Steamed rice

Fried rice

### VEGETABLES

Spicy Szechuan eggplant and green beans (V,GF,LAC)

Stir fried mixed vegetables

Bok choy, shitake mushroom

### SWEET

Coconut rice, pandan leaf custard

Mango pudding

Glutinous rice balls, ginger syrup

Egg custard tarts

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## INDIAN BUFFET

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### SALADS

Mixed green salad, cucumber, tomato, red onion and apple vinaigrette (V, GF)

Marinated cauliflower salad, tomato, onion, cucumber and yoghurt cilantro sauce (V, GF)

South Indian chickpea salad (V, GF)

### HOT

Tandoori chicken marinated in authentic Indian spices and yoghurt sauce

Lamb korma cooked in spices and nut sauce

Sabji vegetables with mild spices (V, GF)

Aloo gobi cauliflower and potatoes (V, GF)

Saffron basmati rice (V, GF)

Naan bread

Pappadum (GF)

Spiced Indian pickles, house made yoghurt sauce and sweet Indian mango chutney

### DESSERTS

Coconut barfi (V)

Traditional Indian rice pudding (V)

Freshly grated carrot, whole milk, sugar and cashews (V)

Gulab jamun (V)

## MEXICAN BUFFET

\$46 PER GUEST

### SALADS

Mexican bean salad with grilled vegetables and lime vinaigrette (GF, V)

Grilled corn and avocado salad (GF, V)

Green leaf with green vegetables and tomato dressing (GF, V)

Smoked Jalapeno peppers stuffed with spicy sausage and cheese, wrapped in pancetta

### HOT

Fiesta salsa shredded chicken, soft tortilla wraps

Carne asada burrito, queso fresco, chopped tomato, coriander, lime

Veggie enchiladas, red beans, rice roasted capsicum, coriander and cheese (GF, V)

Beef chilli con carne, warm corn chips (GF, LAC)

Corn on the cob, olive oil and garlic butter (GF, V)

Mexican rice (GF, V)

### CONDIMENTS

Guacamole, tomato, onion and parsley salsa, sour cream, grated cheese, jalapeno, shredded lettuce.

### DESSERTS

Churros, chili chocolate sauce

Pumpkin bars, Kahlua cream frosting

Brownie bites

Coconut flan