

alternative options: lunch

lunch box

the young ones

includes lunch box and napkin plus the following;

- > sandwich ribbons- select filling or we can create variety
- > whole piece of fruit
- > home made cookie
- > orange juice - 250ml

on the move

includes lunch box and napkin plus the following;

- > sandwich wrap - select filling or we can create variety
- > individual salad box
- > whole piece of fruit
- > home made cookie
- > orange juice - 500ml

the hot box

includes lunch box and napkin, cutlery plus the following;

- > house made potato gnocchi with cracked pepper, kumera and chive served with a lamb ragout
- > individual salad box
- > whole piece of fruit
- > home made cookie
- > orange juice - 500ml

additional add-ons

point / ribbon sandwich	\$7.5
gluten free roll	\$5.0
artisan rolls	\$4.7
wraps	\$8.4
whole fruit	\$2.0
cake/ slice	\$3.6
homemade cookies	\$3.3
individual salad	\$4.8
sweet muffin	\$3.0
pastry/ danish	\$3.4
friand	\$4.6

bbq grill

custom design your ideal bbq or allow us to take the hassle off your hands. min of 12 items of each. please select from the list below.

sausages

- > pork & fennel
- > beef and red wine
- > chicken and tarragon

hawker street food

- > cajun and lime chicken
- > thai beef, coriander and sirachi
- > rosemary crusted lamb with haloumi and lemon
- > moroccan style lamb kofta with sumac and feta stuffed olive
- > tiger prawns with tomato oil and basil
- > salmon cubes with dill and citrus and roast capsicum
- > zucchini, capsicum and onion with haloumi and pesto

burgers - 100gm

- > beef with dijon mustard, swiss cheese and baby pickle
- > chicken with garlic chive on a bed of lettuce and tomato
- > vegi style with zucchini, potato and chickpea.

other options

- > greek style lamb strips with fresh lemon and oregano
- > grilled chicken ribs
- > black angus porterhouse steak
- > lemon scented crumbed lamb
- > jacket potatoes
- > marinated filled mushroom with thyme and parmesan
- > grilled polenta with salsa verde

salads

a range of salads are available. speak with your events manager about what compliments your selections.

