

the lunch: grazing department

cool grazing

dips & breads: serves 8 \$65.00

our dips are made in house and served with a selection of breads, crackers and lavosh;
spinach & parmesan
spicy capsicum
hummus and toasted pine nuts

euro style board: serves 8 - 10 \$110.00

> andrews choice ham & selection of salami and meats
> cornichons and marinated baby gippsland olives
> persian feta
> semi dried tomatoes marinated with fresh herbs
> roasted peppers marinated in balsamic
> smoked salmon, horseradish
> house made basil pesto
> toasted crostini

from the east: 40 pcs \$94.00

> japonica: selection of nori rolls and nigiri sushi served with wasabi and ginger

from the ocean: serves 8 \$96.00

> Prawns four ways with delicious dipping sauces

fruit and cheese

We source the freshest seasonal fruits, & Australian cheese. Cheese plates are served with crackers, dried fruits and quince

	Fresh fruit	Cheese	Fruit/Cheese
Small (6people)	\$34.20	\$40.80	\$42.60
Medium (10people)	\$56.00	\$67.00	\$70.00
Large (16 people)	\$88.00	\$105.60	\$110.40



warm grazing

our sausage rolls: 30 pcs \$88.00

thai chicken, pork and beef, vegetarian

mini gourmet pies: 30 pcs \$94.00

chunky beef, beef burgundy, chicken and leek

our pizza's: 30 pcs \$90.00

our pizzas are made using fresh dough with organic ingredients

> margarita: traditional tomato base fresh buffalo mozzarella and basil,

> american: mild salmi, fresh buffalo mozzarella, black olives on a tomato base

> cheese: three cheese pizza

viva la mexico: 32 pcs \$98.00

> zesty guacamole & a smokey tomato relish with fresh herbs and sour cream

> organic salted corn chips

> charred corn with chipotle aioli, ricotta salata and lime

> braised pork, fresh pineapple, onion and coriander soft corn tortillas

old fav's: 32 pcs

> chicken coupe: buffalo wings, skewres, tempura bites, tenders \$90.00

> bollywood: pakora, tandoori skwers, bhaji, samosa \$92.00

> green thumb (v): arancini, samosa, feta patry, roast veg pies \$88.00

The absence of gluten: 32 pcs \$96.00

> lamb kofta, marinated chicken skewers, frittata, savoury tarts

...and not to break the bank:

build your own items (not so home made)

spring roll / dim sim / samosa \$2.40

party pie / sausage roll / pastizzi \$2.90

prawn twists / goujons / buffalo wings \$3.40

