

OFF PREMISES CATERING MENU

Hot Main Course Selections

Moroccan Seasoned **Lamb Fillet** on a bed of Couscous with Raita Dressing
Grilled **Atlantic Salmon** Fillets with Nicoise Salad
Authentic **Prawn Sambal** with steamed Jasmine Rice and Coriander
Curry of the Day with steamed Rice and Condiments
Roast Lamb, Beef or Pork with Roasted Potato and Gravy
Individual **Shepherds Pie**
Individual **Fish Pies** with Mushy Peas
Eye Fillet of Beef served with mashed Potato
Traditional **Beef Rissoles** with mashed Potato and Gravy
Bangers and Mash Potato, Caramelised Onion, Tomato Relish and Gravy
Baked Lasagne with Napolitana Sauce
San Choi Bao Chicken, Pork or Beef Mince tossed with Shallots, Asian Spices, Herbs, Carrots, Baby Corn Celery Palm Sugar and Dressed with Oyster Sauce
Whole **Baked** Mediterranean stuffed **Tomatoes** served chilled

Vegetable Selection

Oven Roasted **Winter Vegetables**
Traditional **Potato Bake** layered with Cream and Cheese
Seasonal steamed **Green Vegetables**
Steamed **Seasonal Vegetables**
Ratatouille

Salad Selections

Spiced Couscous Salad with Cucumber, Tomato and Raita Dressing
Traditional Caesar Salad with Prosciutto, Parmesan, Poached Egg and Anchovies
Traditional Greek Salad with Fetta, Kalamata Olives, Red Spanish Onion, Cherry Tomatoes, Cucumber and Mixed Salad Greens
Fresh Garden Salad with Cucumber, Tomatoes, Red Onion, Mixed Lettuce and Olive Oil and Balsamic Dressing
Potato Salad with Bacon pieces and Whole Egg Mayonnaise
Vegetarian Pasta Salads

Baguettes, Wraps and Sandwiches

\$10.50pp

Assortment of **Baguettes, Sandwiches** and **Wraps** served with a combination of fillings examples include:

Roast Beef with Tomato, Lettuce and Onion and Barbecue Sauce

Roast Chicken with Tomato, Lettuce and Onion and a Garlic Aioli

Vegetarian with Roast Eggplant, Capsicum, Carrot, Tomato, Lettuce, Onion, Cucumber and Snow Pea Sprouts

BLT Baguette with Basil Pesto and Garlic Aioli

SOMETHING TO SHARE

\$20 per Platter

Ploughman's Platter, Selection of Salami, Shaved Ham, Olives, Gherkins, Pickled Onions, Beetroot Relish & Classic Cheese

Cheese Platter – Selection of Local and Imported Cheese and Fruit

Fruit Platter – Selection of Seasonal Fruits

Price Structure

2 Main Choices and 2 Salads or Vegetable Choice	\$32.50pp
Any Additional Main Course Choice	\$8.00pp
Any Additional Salad or Vegetable Choice	\$5.00pp

All Main Courses served with individual bread rolls and butter

All Choices Subject to seasonal availability and price

Minimum orders apply to all selections of 8 people

Please allow 48 hours notice on all Hot Main Course Selections.

24 Hours notice for all other selections