



LUNCH MENU

ALL FOOD DELIVERED COLD WITH NOTES FOR REHEATING UNLESS OTHERWISE ARRANGED

***ALL ITEMS LISTED BELOW ARE EXAMPLES ONLY
OUR MENUS CHANGE DAILY***

SAVOURY ITEMS

HOT

Grilled vegetable skewers with a roasted almond and parmesan pesto (V)
Vietnamese pork and peanut patties with a spicy plum dip (GF)
Fish, pineapple and lemongrass skewers with coconut, avocado and chilli dip (GF)
Leek, prawn and feta filo pinwheels
Mexican flautas (beef, chicken, vegetarian, vegan or GF) with sour cream and a chipotle dip
Celery and almond fritters with a honey mustard cream dip (V/GF)
Empanaditas (beef or chicken)
Mediterranean chicken, beef, lamb or fish and olive kebabs with a tomato herb dip (GF)
Japanese gyoza's (Vegetarian, pork or seafood)
Brazilian cheese bread (Vegetarian, chicken)
Meatballs (singular) or (3 baby meatballs) on a skewer (beef, pork and lamb) International flavours with a dip (GF)
Thai tofu and green bean cakes with a lemon garlic dip (V/GF)
Baked stuffed potatoes (beef, chicken, tuna, vegetarian, vegan)
Beef, chicken, pork, lamb, vegetarian or GF pies
Classic sausage rolls with a twist and dipping sauce (pork, chicken, beef, lamb)
Quiches (vegetable, ham, chicken or GF)
Tofu and sesame skewers with an orange soy dip (V/GF)
Vietnamese prawn puffs with a Asian dip
Soybean, capsicum & onion patties with a lemon herb yoghurt (V)
Crumbed fish, chicken or vegetarian gougons with a dip (V/GF)

COLD

Homemade tartlets with a variety of fillings ie (creamy mushroom and rosemary tartlets)
Ceviche in cucumber cups (GF)
Pumpkin frittatta topped with sour cream and chutney (V/Vegan)
Kumara and potato hash cakes topped with sundried tomato cream and crispy bacon or V
Spicy burghul wheat vegetable bake topped with hummus (V/Vegan)
Vietnamese rice rolls (vegetarian, gluten free, vegan, pork, chicken, beef, prawns) with a hoisin ginger dip
Herb potato cakes topped with lemon, garlic and pea puree and chorizo
Lime vegetable skewers with a red pepper and macadamia dip (V/Vegan)
Spiced chick pea and parmesan wedges topped with pepperonata (V/GF)
Lamb kibbeh slice topped with hummus

ALL PRICES QUOTED ARE GST EXCLUSIVE



SANDWICHES, SOUPS OR SALADS

Chef's choice bio-bowl Soup of the day – a variety of soups using fresh seasonal ingredients (all V)

Chef's choice noodle box salad of the day – vegetarian, fish, prawn, tuna, chicken, lamb, beef or pork

Chef's choice filled bread of the day - vegetarian, fish, prawn, tuna, chicken, beef, corned beef, salami, lamb, ham, bacon or ham

Warmed panini wedges with a variety of fillings

SWEET ITEMS

All our sweet items are baked and subject TO DAILY CHANGE

We can supply gluten free or vegan items from any of the following examples:

Friends ie (berry, coffee, lemon curd)

Fruit pies ie (apricot, almond filo)

A wide selection of biscuits ie (chocolate yo yo's, maple shortbread)

Slices ie (ginger lemon slice, chocolate cranberry brownie)

Cakes ie (lime sour cream cake, pear and gingerbread cake)

Fruit loaves ie (prune and date, apricot and walnut)

Fruit fritters ie (apple with cinnamon syrup)

PRICING (please choose from the following options:)

Bread item can be substituted for either soup or salad

\$13.50 per person for 4 items (1 bread item, 2 savoury items, 1 sweet item)

\$13.50 per person for 4 items (1 bread item, 1 savoury item, 1 sweet item, 1 fruit kebab)

\$14.50 per person for 4 items (1 bread item, 1 savoury item, 1 sweet item, and fruit platter)

\$16.00 per person for 5 items (1 bread item, 3 savoury items, 1 sweet item)

\$16.00 per person for 5 items (1 bread item, 2 savoury items, 1 sweet item, 1 fruit kebab)

\$16.50 per person for 5 items (1 bread item, 3 savoury items, 1 sweet item, and fruit platter)

\$19.50 per person for 6 items (1 bread item, 3 savoury items, 1 sweet item and fruit platter)

REFRESHMENTS

Orange/apple juice

\$3.00 per litre

Cranberry/tomato juice

\$4.00 per litre

Freshly squeezed orange juice

\$5.00 per litre

Tea assortment/plunger coffee

\$1.50 per person

Full drinks stations (including all hire)

\$3.50 per person

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Attitude for Food

FINE CATERING

FRUIT PLATTERS

Fresh fruits with a yoghurt/cream or syrup based dip	\$4.50 per person
Fresh fruit (no dipper)	\$3.50 per person
Fruit Kebabs	\$2.50 per person
Fruit and cheese platter	\$6.50 per person

CHEESE PLATTER

NZ Cheese selection, dried fruits, relishes & chutneys	\$8.50 per person
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A \$10.00 DELIVERY FEE EX GST APPLIES

**STAFF – \$30.00 PER CHEF/FUNCTIONS MANAGER & \$25.00 PER STEWARD PER
HOUR PER PERSON**

THE ABOVE STAFF ARE 4 HR MINIMUM HIRE

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