



# All Day Corporate Package

*\$36.00 per person*





----- All Day Tea & Coffee -----

----- Morning Tea -----

*(your choice of one of the following)*

Shaved ham & egg club sandwiches  
White chocolate & macadamia chewy cookie  
Freshly baked Oat & golden syrup Anzac biscuit  
Freshly cut mixed fruit platter (gf)  
Dark chocolate & raspberry torte bites  
Orange almond cakes w mascarpone (gf)  
Chocolate brownie bites (gf)  
Chef's selection of mixed sweet treats  
Tomato, cheddar & onion jam scone w butter  
Fresh sweet muffin w softened butter  
Freshly baked date, orange & ginger scone w butter  
Fluffy Lemonade scone w whipped vanilla cream & raspberry jam  
Classic & Hearty Bacon and egg slice

*\*Additional items \$4.50 per item per person.*



----- **Working Lunch** -----

Choose **ONE** item from Sandwich/Wrap/Salad Box menu

**TWO** items from Savouries menu

+ Fresh Fruit & Sweet slice platter

**Sandwiches/Wraps/Salad Boxes**

*(Can swap the 1 x item from the "sandwich/wraps/ salad boxes" menu for soup at no extra charge or add it on for \$6.50 p/p)*

Mini Baguette of rare roast beef, horseradish cream & rocket

Wraps filled with salad greens and a selection of deli meats

French Roll of champagne ham, vine tomatoes, gruyere & seeded mustard mayonnaise

Italian style bap filled with salami, caramelized onion, Swiss cheese & garlic aioli

Moroccan chickpea & roasted chicken thigh salad with curry mayo (gf)

Green Pea feta mint & BBQ bean salads with bacon & a pesto dressing(gf)

Thai beef slaw with glass noodles mung beans & a sweet chilli drizzle (gf)

Roasted butternut Israeli cous cous & kale salad with pesto mayo (v)

Naked Burrito salad with black bean & corn salsa, rice & tortilla crisps (v)

**Savouries**

Caramelised onion, spinach, herb and pesto savoury (v)

Pork and herb sausage rolls with tomato chutney

Smokey bacon & free-range egg savoury tarts

Home-made savoury size steak and stilton cheese pies

Freshly baked frittata of pumpkin, spinach and feta (gf/v)

Chunky Mushroom Risotto Balls (v)

Caramelised onion Spanish frittata with horseradish cream & smoked salmon (gf)

**Slice & Fruit Platter**

Fresh Seasonal Fruit Platter & Chef's choice of sweet slice

**+ Soup for \$6.50 p/p;**

*(Served with bread roll & butter)*

French Onion

Sweetcorn & Chive

Curried Pumpkin

Leek & Potato

Creamy Tomato & Pesto

Moroccan Cauliflower

Country Vegetable

Asparagus, Spinach, Green Pea & Parmesan



----- **Afternoon Tea** -----

(your choice of **one** of the following)

Shaved ham & egg club sandwiches  
White chocolate & macadamia chewy cookie  
Freshly baked Oat & golden syrup Anzac biscuit  
Freshly cut mixed fruit platter (gf)  
Dark chocolate & raspberry torte bites  
Orange almond cakes w mascarpone (gf)  
Chocolate brownie bites (gf)  
Chef's selection of mixed sweet treats  
Tomato, cheddar & onion jam scone w butter  
Fresh sweet muffin w softened butter  
Freshly baked date, orange & ginger scone w butter  
Fluffy Lemonade scone w whipped vanilla cream & raspberry jam  
Classic & Hearty Bacon and egg slice

*\*Additional items \$4.50 per item per person.*

