

Morning & Afternoon Tea

Select two items
per break

Ham and cheese croissants

Assorted mini muffins (V)

Hummus with carrots and
cucumber (DF/VE)

Assorted yoghurts (V)

Fruit salad (V)

Assorted arancini

Potato croquettes

Empanadas (VE)

Assorted homemade biscuits

Strawberries jam tart

Nutella tart

Vegetarian (V), Dairy Free (DF), Vegan (VE)

Dairy free and gluten free options available



Working Lunch Menu

Select *three items*

Sandwiches

Chicken schnitzel,
tomato & mayo

Ham, cheese and tomato

Porchetta, eggplants and
cheese

Prosciutto, mozzarella,
tomato and basil

Falafel, cucumber, tomato,
green sauce (VE)

Eggplants, zucchini,
mozzarella and pesto (V)

Focaccia & Wraps

Tomato, mozzarella
and basil (V)

Mortadella, burrata
and pistachio

Hot salami and cheese

Roasted capsicum, zucchini,
rocket and hummus wrap
(DF,V)

Smoked salmon, avocado,
tomato and mayo wrap

Vegetarian (V), Dairy Free (DF), Vegan (VE)

Dairy free and gluten free options available



Buffet Lunch

Includes
dessert &
fresh fruit

Select two cold,
two hot, and one side:

Cold selection

Pasta salad (V)
Mediterranean salad (V)
Spelt and rice salad (VE)
Chicken salad

Hot selection

Penne pasta arrabiata (spicy)
Risotto mushrooms (V)
Eggplants parmigiana (VE, GF)
Baked chicken with herbs (GF)

Sides

Focaccia
Fries (GF)
White jasmine rice
Roasted vegetables
Mash potatoes (GF)

Vegetarian (V), Dairy Free (DF), Vegan (VE)

Dairy free and gluten free options available



Plated Menu

Minimum 15 pax

Entree

Anipasto platter
Mix arancini (V)
Bruschetta with cherry tomatoes (VE)
Olives, cheese and cured meats

Main

Gnocchi alla sorrentina (V)
Cannelloni ricotta and spinach with red sauce and parmesan
Rigatoni alla boscaiola
Roast beef served with mash potatoes and salad
Baked lemony salmon with roasted vegetables
Chicken parmigiana with fries and salad

Dessert

Pistachio pannacotta (GF)
Tiramisu
Ricotta cannoli
Mix berries cheesecake
Sorbet and fresh fruit

Vegetarian (V), Dairy Free (DF), Vegan (VE)

Dairy free and gluten free options available



Platters

Serves 10 pax

Cheese platter

Assorted cheese, nuts and fruit
served with focaccia (Vegetarian)

Charcuterie platter

Assorted meats, cheese, nuts,
and fruits served with focaccia



Canapés

Minimum 15 pax

Cold

Rockmelon bites rolled up with prosciutto

Caprese skewer

Zucchini roll with cream cheese and smoked salmon

Cucumber slice topped with cream cheese and prawn

Frittata cube with cherry tomato (V)

Focaccia cube with assorted fillings

Bruschetta with smashed avocado, feta cheese and lemon

Mixed Savory Canoli

Fruit skewers (VE)

Hot

Crispy parmesan basket filled with potato pure and crunchy bacon

Vegan and vegetarian empanadas (V,VE)

Meatball bite served with Napolitana sauce

Stuffed chicken rolls with ham and cheese

Charcoal bao ban with crispy chicken and veggies

Mini arancini mushrooms (V)

Sweets

Panna cotta (mix berries, pistachio or chocolate)

Mini tiramisu

Mixed Sweet Canoli

Chocolate mousse with strawberries and whipped cream

Vegetarian (V), Dairy Free (DF), Vegan (VE)

Dairy free and gluten free options available



Beverage Package

Quilty & Gransden Brut Cuvee

Quilty & Gransden Pinot Gris

Quilty & Gransden Pinot Noir

Rocks Pale Ale

Rocks Lager

non alcoholic

Coca Cola

Coke Zero

Sprite

Sparkling Water

Orange Juice

