

All Day Package Menu

All Day Catering

Includes

All day tea, coffee, juice & mineral water

Bowl of whole fruit & mints

1 x item for On Arrival

1 x item for Morning Tea

1 x item for Afternoon

Tea

Choice of Lunch Offering

Lunch A - \$ 77pp

Lunch B - \$ 79pp

Lunch C - \$ 85pp

Minimum order of 10

V / Vegetarian

VA / Vegetarian Adaptable

GF / Gluten Free

GFA / Gluten Free

Adaptable

DF / Dairy Free

DFA / Dairy Free Adaptable

VE / Vegan

VEA / Vegan Adaptable

We will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten & nuts.

Break Item

Select 1 item for each break – On Arrival, Morning Tea & Afternoon Tea

Croissant - ham & cheese

Croissant - cheese & tomato V

Cheese, bacon & chive scone

Roast pumpkin, chilli spring onion & cheese scone V

Plain scone jam & cream DFA V

Chocolate lamington V

Seville orange, almond & pistachio cake V GF

Baked custard tart, nutmeg dust V

Danish pastry V

Monte Carlos biscuits, plum jam & butter cream V

Ginger cake, lemon icing V

Chocolate & King Valley walnut cake V

Triple chocolate brownie V

Earl grey organic fruit tea cake V

Sables raspberry cream biscuits

Chocolate croissant V

Seasonal fruit bowl V

Spelt & carrot cake, cream cheese icing, walnuts V

Lunch A

Four triangle sandwiches, wholemeal, white & multi grain GFA DFA VA

Chunky beef & mushroom pie, tomato relish

Sausage rolls, tomato sauce

Roasted Mediterranean vegetable quiche V

Freekeh, spring greens, baby spinach, flat parsley, pine nuts, goat's cheese, lemon dressing GF DFA

Sliced fruit platter DF GF V

Lunch B

Deli Style Sandwiches, soft buns, bridge rolls & whole wheat baguettes GFA DFA VA

Moroccan spiced chicken kebabs, zaatar spiced yoghurt GF DF

Falafel balls, spiced hummus VE

Chickpea tagine, preserved lemon VE GF

Broccoli, pearl barley & zucchini, mint & parsley, tahini yoghurt dressing, toasted sesame seeds GF

Sliced fruit platter DF GF V

Lunch C

Victorian sliced cured meats GF DF

Marinated grilled vegetables V GF DF

Smoked salmon mousse, salsa Verdi GF

Three Victorian cheeses, King Valley walnuts, crackers, organic fruits V GFA

Chick pea & smoky eggplant dips V GF DFA

Organic breads & grissini sticks V

Mixed East Gippsland leaf garden salad, Milawa mustard dressing GF DFA VEA

Vine tomato & mozzarella salad, basil, balsamic & olive oil

Vanilla yoghurt panna cotta, raspberry compote, shaved white chocolate