

Corporate catering

Breakfast platter (min order \$50)

Bacon & egg roll \$6.0

Ham & cheese croissants \$5.0

Cheese & tomato croissants \$4.50

English spinach & Swiss cheese croissants \$4.50

Seasonal fruit platters for 5 people \$40

Mini Sweet yoghurt tub with \$5.0

- Seasonal fruit
- Muesli
- Mixed berries
- Passionfruit pulp
- Mango pulp

Mini sweet pastry \$5.0

- Chocolate croissant
- Mix Danish
- Mix muffin
- Portuguese tart
- Mix doughnut

All Day Platters

Sandwich (min order \$50)

Smoked salmon avocado, cream cheese, baby capers & rocket \$9

Tuna boiled egg, celery, mayo, parsley, red onion & mix leaf \$8

Smoked ham provolone cheese, sliced tomato, arugula, Dijon mustard & mayo \$7

Grilled chicken avocado, sliced carrot, red cabbage, aioli & mix lettuce \$8

Smoked turkey cranberry sauce, Swiss cheese, sliced tomato & baby spinach \$9

Corned beef sliced tomato, Swiss cheese, cucumber, red cabbage, seeded mustard & mayo \$8

Vegan grilled vegetable, smashed avocado & tomato relish \$8

Chicken Caesar eggs, bacon, coz lettuce & Caesar dressing \$9

Selection of Bread

Classic white/ Brown/ whole-Grain	\$0
Classic Sour dough	\$0
Quinoa bread	\$1.5
Classic Rye bread	\$1.5
Gluten free bread	\$2.0

Salad

Greek salad	\$6	Mista salad	\$4
Caesar salad	\$6	Pasta salad	\$5
Cous cous salad	\$6	Chickpea salad	\$6
Roast vegetable salad	\$8	Seafood salad	\$9
Potato salad	\$4	Rocket parmesan salad	\$4
Nicoise salad	\$8		

Finger food platter (5 per platter)

Seafood platter (tempura prawn, BBQ prawn, S&P calamari, tempura fish)	\$80
Meat platter (grilled chicken skewers, cevapi, sausage skewers, meat pie, arancini)	\$70
Vegetarian platter (spring rolls, quiches, burak, falafel, arancini)	\$60

Lunch/ Dinner platter

Platter (5 people to share)

Pasta

Chicken & mushroom with basil pesto, baby spinach & cream	\$50
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Lamb ragu slow cook lamb with napolitana sauce	\$60
Bolognese with basil & age parmesan cheese	\$50
Meat balls with basil, napolitana sauce & aged parmesan cheese	\$60
Marinara with prawn, calamari, mussels & scallop in napolitana sauce	\$80
Vegetarian with roasted vegetables, spinach, napolitana sauce & cheese	\$60
Prawn & Spanish chorizo , chili, basil & napolitana sauce	\$65
Smoked salmon with dill, chili, lime, olive oil & ricotta cheese	\$70
Boscaiola bacon rashers, mushroom, cream & aged parmesan cheese	\$60
Carbonara pancetta, eggs, basil, cream & aged parmesan cheese	\$60
Puttanesca Kalamata olive, capers, anchovy, parsley & napolitana sauce	\$50

Selection of pasta

- Spaghetti
- Linguine
- Penne
- Tagliatelle
- Fettuccine
- Pappardelle

Risotto

Risotto Primavera with roasted vegetables, spinach tossed in cabernet napolitana sauce & aged parmesan	\$60
Chicken Risotto marinated chicken tenderloins with basil pesto, mushroom, baby spinach, touch of cream with aged parmesan cheese	\$50
Prawn & scallop Risotto Sydney Tiger prawns with green peas, sun-dried tomato & touch of saffron with pan-fried scallop	\$70
Risotto Marinara Sydney tiger prawns, mussels, scallop and tender calamari in rich red napolitana sauce with aged parmesan	\$80