

SEASONAL STAND UP MENUS AUTUMN-WINTER

light lunch one

\$33.5 per person

cold creations

zattar baked chicken, preserved lemon and roast autumn vegetables
tasmanian salmon, parsley, evoo and sea salted potatoes
spinach, blue cheese and herb tart
freshly baked multigrain, white and sourdough bread rolls

salads

roma tomatoes, red onion and cracked pepper
assorted mesculin leaves, citrus dressing
sumac, cumin and charred eggplant cous cous

to finish

fresh seasonal fruit salad
australian cheese, dried fruit, nuts and savoury biscuits
fruit juice and iced water, coffee and selection of tea

light lunch two

\$33.5 per person

cold creations

pistou roasted chicken, roquette, pimento and asparagus
baked brie, pine nut and sundried tomato quiche
prawn, white bean, caper and lemon dressing
freshly baked multigrain, white and sourdough bread rolls

salads

caesar salad, bacon lardons, garlic and herb crouton, fremantle anchovy cream
roast potato, crispy shallot and seeded mustard
baby beets, green peppercorns and sea salt

to finish

fresh seasonal fruit salad
australian cheese, dried fruit, nuts and savoury biscuits
fruit juice and iced water, coffee and selection of tea

prices are per person. minimum numbers apply. chef's selection for lunch menu with 20 guests or less.
some products may contain traces of nuts. all prices include gst. effective until 31 august 2010.



SEASONAL STAND UP MENUS AUTUMN-WINTER

light lunch three

\$36 per person

cold creations

harrisa baked chicken and spiced roast pumpkin
seafood ceviche and white slaw
charred lamb, zucchini, eggplant and cous cous
freshly baked multigrain, white and sourdough bread rolls

hot dish

spinach, pumpkin and feta barbajuans

salads

radicchio and rocket lettuce, verjuice dressing
potato, bacon and honey mustard sauce
romas, olive oil, fetta and red onion

to finish

sliced fresh seasonal fruit
australian cheese, dried fruit, nuts and savoury biscuits
fruit juice and iced water, coffee and selection of tea

light lunch four

\$36 per person

cold creations

garam masala baked chicken and curried potato
spiced sausage, chermoula, chick pea, rocket and yoghurt
prawn, bural, almond and sultana
freshly baked multigrain, white and sourdough bread rolls

hot dish

kidney bean, tomato and herb turnovers

salads

spiced cauliflower, spinach and cashew
bombay onion, cherry tomato and cucumber
assorted gourmet garden leaves

to finish

sliced fresh seasonal fruit
australian cheese, dried fruit, nuts and savoury biscuits
fruit juice and iced water, coffee and selection of tea

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INDIVIDUAL PLATED PORTABLE MENUS

latin american

\$29.5 per person

roast pomegranate and garlic chicken, tomato and cilantro salad
cajun lamb and piccalilli tortilla
mushroom, merguez and chimichurri pesto
pumpkin, pecan and ginger frittata
fresh whole fruit
fruit juice and iced water
coffee and selection of tea

asian flavours

\$29.5 per person

vietnamese vegetarian rice paper roll
teriyaki chicken
prawn san choy bao
scallop, soba noodle and cucumber salad
fresh whole fruit
fruit juice and iced water
coffee and selection of tea

australian flavours

\$29.5 per person

tasmanian salmon, crusted potato and bacon salad, caper dressing
mahogany creek chicken and local fruit chutney wrap
asparagus, chive and gruyere tart
margaret river cheddar, quince paste
fresh whole fruit
fruit juice and iced water
coffee and selection of tea

mediterranean mezze

\$29.5 per person

basil roasted chicken breast, asparagus salad and salsa rosso
roast beef, spinach and pimento baguette
local king prawns, cocktail sauce
semi dried roma tomato, bocconcini and balsamic soured olives
fresh whole fruit
fruit juice and iced water
coffee and selection of tea



SEASONAL BUFFET STAND UP MENUS AUTUMN-WINTER

business buffet one

\$39 per person

cold creations

chargrilled vegetable, spinach and pesto tortilla wrap
honey ham, prosciutto, brie and english mustard baguette
freshly baked rolls, butter, evoo and balsamic

salad

beetroot, green bean and swiss chard
roast pumpkin and gremolata crumbs
gourmet leaves, herb and sea salt dressing

hot dish

baked chicken cannelloni, sundried tomato sugo, crumbled feta and basil

to finish

fresh sliced seasonal fruit
selection of fine cheese and savoury biscuits
fruit juice and iced water, coffee and selection of tea

business buffet two

\$39 per person

cold creations

sumac beef sirloin, minted hommos and sourdough
tandoori chicken, shredded greens, dahl and flat bread
freshly baked rolls, butter, evoo and balsamic

salad

chickpea, eggplant and feta cous cous
tomato, coriander and cucumber
autumn green salad leaves, cumin yoghurt dressing

hot dish

lamb rogan josh, coriander and garam marsala with kashmiri saffron pulao

to finish

fresh sliced seasonal fruit
selection of fine cheese and savoury biscuits
fruit juice and iced water, coffee and selection of tea

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SEASONAL THEMED STAND UP MENUS AUTUMN-WINTER

aussie comfort food

\$39 per person

braised salt bush boneless lamb shanks, minted pistou
chicken and veal sausages, illawarra plum chutney
potato, macadamia oil and mozzarella mash
oven roasted root vegetables, garlic butter
roma tomatoes, fetta and oregano
caesar salad, fremantle anchovy cream
grilled flat bread
apple and blackberry crumble
coffee and selection of tea

hot and spicy

\$39 per person

indonesian red beef curry
butter chicken and cashew nuts
eggplant, cauliflower, and potato masala
steamed basmati rice, fried shallots
tomato, red onion and coriander
cos and swiss chard leaf salad, mint yoghurt dressing
plain and cumin pappadams
pistachio nut brule
coffee and selection of tea



STAND UP MENU

please select a minimum three courses

soups (select one)

\$7.5 per person

chinese style chicken and corn
cream of mushroom, white truffle oil
mild curry pumpkin and coconut
minestrone white bean and winter vegetable
spicy roast tomato and tangerine

salads (select three)

\$9.5 per person

sumac, cumin and charred eggplant cous cous
roast pumpkin and gremolata crumbs
gourmet potato, crispy shallot and seeded mustard
radicchio and rocket lettuce, verjuice dressing
beetroot, green beans and swiss chard
caesar salad, bacon lardons, garlic and herb croutons
roma tomatoes, red onion and cracked pepper

traditional sandwiches (select three)

\$11 per person

salmon rillettes, dill and lemon aioli
ham, swiss cheese and peppered romas
spiced egg and spring onion
cajun chicken, baby lettuce and tomato chutney
mature cheddar, spinach and savoury fruit jam
poached garlic chicken and egg mayonnaise
smoked turkey and cranberry butter

rolls, wraps and baps (select two)

\$11 per person

honey ham, prosciutto, brie and english mustard baguette
smoked salmon, horseradish and cucumber bagel
sumac beef sirloin, minted hommos and sourdough
tandoori chicken, shredded greens, dahl and flat bread
marinated vegetable and mild salami pied
smoked turkey, cranberry and roquette panini
mortadella, brie and sun dried tomato bap



STAND UP MENU

continued

hot dishes

select one	\$12 per person
select two	\$18 per person
select three	\$23 per person

roast crispy skinned chicken, plum sauce
braised beef cheeks, carrots, parsnips and evoo gremolata
prosciutto wrapped veal sausages, caramelised onion mash
chermoulah baked fish fillets, cumin and coriander butter sauce
braised beef, red wine, bacon, mushrooms and onions
baked chicken cannelloni, sundried tomato sugo, crumbled feta and basil
spinach, blue cheese and herb tart
butter chicken and cashew nuts
mee goreng, shrimp, bacon, squid, egg and tofu
wok fried chicken, chilli, pepper and garlic
braised salt bush boneless lamb shanks, minted pistou
tortellini, bocconcini, peas, mushroom, pesto cream
eggplant, cauliflower and potato marsala

dessert (select one)

\$9.5 per person

white wine mousse shooters
belgium chocolate slice, raspberry jus
apple and blackberry crumble
pistachio nut brulee
pecan and banana pudding, double cream and maple sauce
new york cheesecake

to finish

\$15 per person

fresh sliced seasonal fruit
selection of fine cheese and savoury biscuits

optional extra

(not included as a course)

\$5 per person

fruit juice and iced water
coffee and selection of tea

