

# **Boxed Lunch**

## \$30.00 per person

#### Menu A

## Wrap

Chicken Caesar, pulled chicken, egg, bacon, cos lettuce, anchovies, parmesan, Caesar dressing

#### Salad

Sundried tomato pesto, penne pasta, toasted pinenuts, parmesan cheese, parsley, mustard dressing

#### Dessert

Chocolate brownie, berry compote, trio of cheeses, grapes, gourmet crackers, quince paste

## Menu B

# Wrap

Salami, rocket, sundried tomatoes, balsamic onions, mayo, basil pesto

## Salad

Mediterranean couscous salad, grilled eggplant, dried apricots, raisins, diced tomatoes, cucumber  $^{\rm V}$ 

#### Dessert

Caramel slice, chocolate sauce, trio of cheeses, grapes, gourmet crackers, quince paste

#### Menu C

## Wrap

Champagne ham, herbed cheese, dill, cos lettuce, aioli, cucumber, cherry tomatoes

#### Salad

Waldorf salad, Walnuts, apple, grapes, celery, cos lettuce, mayonnaise  $^{\vee}$ 

#### Dessert

Ginger slice, chantily cream, trio of cheeses, grapes, gourmet crackers, quince paste

## Menu D

# Wrap

Greek salad, capsicum, olives, feta, cucumber, cherry tomato, Italian dressing <sup>V</sup>

#### Salad

Caprese salad, sliced tomato, basil, basil pesto, balsamic glaze  $^{\rm V}$ 

#### Dessert

New York cheesecake, strawberry coulis, trio of cheeses, grapes, gourmet crackers, quince paste <sup>V</sup>



G-No added gluten D-Dairy free V-Vegetarian

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Minimum attendance numbers of 30 guests apply. Menus current from September 2024 but are subject to change. All prices exclude GST and are subject to change.



