

Morning and afternoon tea

Selection of sandwiches and wraps

Charcuterie and dips board

Crudites and dips board

Selection of freshly baked danishes and muffins

Assorted boutiques sweet treats

Seasonal fresh fruit platter

Yoghurt and fruit salad pots with granola

Avocado smashed crostini, Persian feta crumbs and dukkha

Selection of sushi and nigiri

Tomato bruschetta bites with balsamic reduction

Profiteroles and macaroons

Assorted petit fours and cupcakes

Lemon myrtle and soda scones, vanilla whip and homemade jam

Hot mini boutique pies and sausage rolls

Fried arancini balls and pesto aioli

Crispy golden spring rolls with chili dipping sauce

Assorted mini tartlets



Lunch - proteins

Moroccan style chicken tagine

DIY burger day

Malaysia style yellow chicken curry

Hearty winter beef goulash

BBQ'd flank, blistered peppers and courgettes with chimichurri

Herbed and mustard crusted rump with crushed potatoes and caramelised onions

Pulled BBQ beef brisket, sauteed beans, pea and fruit chutney

BBQ day (chicken skewers, BBQ beef and lamb chops)

Crispy skinned pork, colcannon and apple gravy

Spicy Korean pork and vegetable stir fry

Cambodian grilled kangaroo, stir fried Asian vegetables

Duck and lychee red duck curry

Lamb koftas, saffron and fruit pilaf, tzatziki and fennel pomegranate salad

Lunch - seafood

BBQ'd seafood medley, colourful risoni salad, salsa rossa

Crispy skinned barramundi, sesame soy and ginger sauce

Pan fried salmon fillets, sauteed beans and olive caper salsa

Grilled octopus, puy lentils, jus gras and salsa

Oven baked ling, confit fennel and roasted pepper salsa

Whole salmon fillet en papillote, citrus and pomegranate salad



Lunch - vegetarian

Saffron whole baked cauliflower, pumpkin and chickpea hummus, dukkha and fruit chutney

Tofu stuffed aubergine, verde and tomato salsa

Whole charred butternut squash, brussels, harissa paste and labneh

Quinoa, broccoli and vegan rissoles with spiced bell pepper achar and raita

Eggplant parmigiana

Hearty winter vegetable stew

Mushroom and vegetable stroganoff

Lunch - starches (rotational bases)

Roasted potatoes

Smashed potatoes

Colorful African cous cous

Pearl Israeli cous cous, vegetables and herbs

Steamed herbed new potatoes

Sweet potato wedges

Hand cut potato wedges

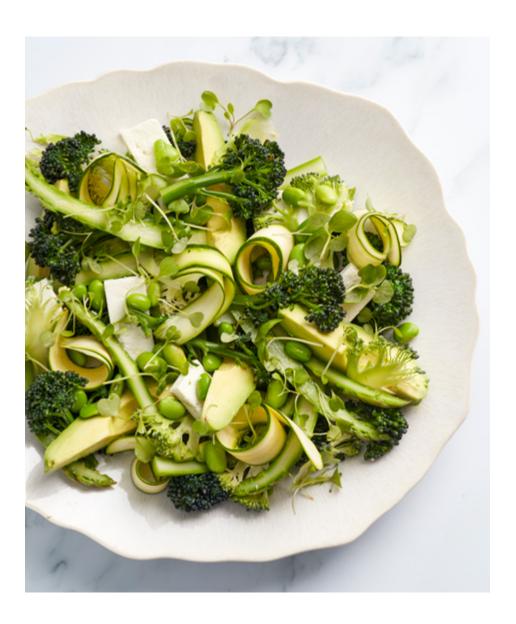
Crispy crushed potatoes

Trio of ancient grains, herbs and seeds

Pilaf rice

Aromatic steamed jasmine rice

Colourful risoni



Lunch - green and growns (rotational bases)

Steamed green beans
Steamed medley of vegetables
Charred corn cobs with herbed butter
Steamed minted peas
Steamed peas and corn

Roasted honey glazed carrots and herbs Roasted cauliflower, broccoli and brussels

Lunch - sides

Garden salad with balsamic dressing Chef's salad of the day Warm crusty breads