





LUNCH. MORNING & AFTERNOON TEA 2025-26

LUNCH MENU

Substantial Hang

THIS MENU IS FOR DELIVERY ONLY

Choose any combination from the substantial items and smaller items to make your menu

Chicken & sweet corn soup, crusty bread & butter Lamb shank & vegetable soup, crusty bread & butter Mixed sandwiches Roast pumpkin & garlic soup, crusty bread & butter Roast vegetable frittata, tomato chutney Roll - ham & salad Roll - rare roast beef, rocket & horseradish Sushi - teriyaki chicken & peking duck Wrap - chicken sweet chilli

\$12.50 per person per item

Fresh fruit platter \$4 per person

Smaller It ans

Arancini Cupcakes with swiss meringue buttercream Egg, bacon, tomato & cheese pie (no pastry) Ham & cheese croissant Hoi sin chicken rice paper rolls Home baked biscuits Party pie Quiche lorraine Sausage roll Scones with jam & cream Slices - brownie & lemon White chocolate and raspberry muffin Zucchini slice

> 1 item \$6 per person 2 items \$11 per person 3 items \$15 per person 4 items \$19 per person

Minimum quantity of 10 pax Please enquire for numbers that are less



Grazing Boxes

Medium (serves 6-10) \$140 Large (serves`10-15) \$185

Delivery Fees

Mon – Friday 9am – 5pm \$18 Sunday \$30 Public holiday \$50 All other times outside the above \$25

Allergies & Dietary Requirements

Dietary requirements can be catered for upon request and must be notified 14 days prior to the event.

Whilst every effort will be made to avoid any specific ingredient causing an allergic reaction, no guarantee of cross-contamination can be assured due to the nature of the kitchen environment. We appreciate your understanding.

Please do not pick your menu thinking about what your guest with dietary requirements can eat. Pick the menu based on what you like, and we will tailor food for any dietary requirements as they come.

Travel & Offsite Work

Travel costs are dependent on location and will be calculated in your quote.

All offsite catering may require a site visit to determine what equipment will be needed to hire and where to set up the kitchen.

We supply our own refrigerated cool van which requires access to power.

Please keep in mind clients must supply a location where we are able to set up undercover and out of weather.



TERMS & CONDITIONS

Confirmation & Payment

Dates will not be confirmed until a deposit has been paid, once payment is received your booking will be secured. Confirmation of guest numbers, seating plans, run sheets and dietary requirements are required 14 days prior to the event.

> The final numbers advised will be the minimum amount charged. Final payment is required to be paid 7 days prior to your function.

Payments made by credit card will incur a 1.9% processing fee.

Cancellations & Refunds

Deposits paid are not refundable.

If the cancellation is within 30 days of the event a 50% charge for all food applies.

For a cancellation received within 29 to 8 days of an event a 75% charge of the final invoice will apply.

Pricing

All prices are GST inclusive. Pricing and menu ingredients are subject to change. Pricing does not include travel, crockery/cooking equipment when working offsite. Menus are samples only and packages can be tailored to meet your requirements. Surcharges apply on Sundays (15%) and public holidays (20%). Pricing current til 31st July 2026.

