

Drop-off Lunch Menu

minimum order: ten people per selection

GOURMET SANDWICHES

Our chefs use a range of breads including sliced sour dough, ciabatta, wholemeal wraps, slider rolls and dark rye

Typical fillings include

Steamed chicken breast, cucumber, iceberg and pesto

Seared and sliced rump, rocket, swiss cheese and horseradish

Double smoked leg ham, cos, tomato, onion, cucumber and seed mustard mayonnaise

Bacon, green coral lettuce, tomato and mayonnaise

Grilled mediterranean vegetables, marinated mushrooms, dry tomato and hummus

Free range egg, shredded cos, mayo, chives and lemon zest

Chicken schnitzel and caesar salad

Tuna with asian saw and japanese mayonnaise

\$12 per person

RICE PAPER ROLLS AND SUSHI

A fabulous mix for a working lunch..

A selection of fresh sushi is served with vietnamese rice paper rolls and assorted sauces

\$15 per person

COLD MEAT PLATTER

Char grilled chicken breast, salami and leg ham

Served with condiments, bread, potato salad, pasta salad and a garden salad

\$15 per person

INDIVIDUAL SALADS

(minimum 10 salads, minimum 5 of any type of salad)

\$18 each

Vietnamese beef salad with vermicelli, fresh herbs, cherry tomatoes, rocket, cress and nuac cham

Caesar salad with chicken schnitzel

Grain salad of quinoa and puy style lentils, pepitas, pinenuts, parsley,

coriander and caperberries

topped with greek yoghurt and lemon oregano lamb

Salad of radicchio, orange, fennel, walnuts, beans topped with flaked maple glazed tasmanian salmon



Drop-off Lunch Menu

POKE BOWLS

(minimum 10 bowls. minimum 5 of any bowl)

\$18 each

Sashimi grade tuna with sesame, avocado, cucumber, pickled cabbage, edamame, green onion, wasabi mayo and brown rice

Flaked salmon, cherry tomato, radish, pickled cucumber, wakami, carrot, Japanese mayo and sushi rice

Tofu, broccoli, green onion, avocado, radish, cucumber, wakami, fried shallot, nori, togarashi and quinoa

LUNCH EXTRAS

Specialist and farmhouse cheeses with water crackers, lavosh, dried fruit and nuts

\$10 pp

seasonal fruit tray

\$6 pp

Chefs selection of three fingersweets

Spiced chocolate cake, miniature date cakes, baby chocolate tarts, tiny banana cup cakes (gf, df),

Chocolate brownies (gf, df), mini pecan pies, lemon curd tartlets

\$9pp

TERMS

Minimum order: ten people for each order

Delivery charge of \$20 dollars (for Brisbane CBD) is waived for orders over \$150

Deliveries to other areas attract delivery charges

Please allow two working days' notice if possible

All prices are exclusive of 10% gst

Payment: terms are COD

Visa and Mastercard attract a 2.5% surcharge

Seven day accounts with payment by eft or cheque can be arranged for repeat customers

Price is subject to change without notice

*All food produced on equipment that also handles nuts, soy, gluten, seafood, crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed

