

WORKING LUNCH MENU

BREADS *(Choose 1 | gf on request)*

Wraps | Turkish bread | Grain bap | Ciabatta roll | Panini bread | Focaccia bread

FILLINGS *(Choose 2)*

Cheddar, tomato, and spring onion mayonnaise (V)
Medium roast beef with horseradish crème fraîche
Smoked chicken with carrot and mustard mayonnaise
Grilled capsicum, eggplant, sundried tomato with basil pesto (V)
Rosemary roasted lamb with mint mayonnaise, and pickled carrots
Shrimps with pickled lemon mayonnaise

SAVOURIES *(Choose 1)*

Smoked duck salad, figs, baby spinach, croutons, pancetta
Ceviche of game fish, kaffir lime, radish, coriander (gf)
Chicken liver parfait, berry gel, brioche, dried grapes, herbs
Cured South island salmon, horseradish crème fraîche, crisp rye
Heirloom tomatoes, buffalo mozzarella, olive crumble, rocket, pesto dressing (v)

SALADS *(Choose 1)*

Cos leaves, crispy bacon, croutons, soft boiled egg, Caesar dressing and parmesan
Mixed salad leaves with tomato and cucumber (v, ve)
Panzanella salad (v, ve)
Balsamic roasted kumara, red onion and feta salad (v)
Roasted potato pickle, and spring onion salad (v)
Roasted chicken salad with Asian vegetables, and Asian dressing
Cauliflower, Israeli couscous, grape and nuts (v, ve)

SWEET *(Choose 1)*

Lemon mascarpone tart with seasonal berries (v)
Chocolate and walnut caramel pie with crème fraîche (v)
Rocky road brownie
Orange flourless cake with orange chocolate (v)
Salted caramel profiterole (v)
Mocha fudge with Dulce de leche mousse (v)
Blueberry friands (v)

EXTRA

Breads | \$3 per person
Fillings | \$4 per person
Savouries | \$5 per person
Salads | \$5 per person
Sweet | \$5 per person

*V- Vegetarian, LG - Low Gluten, Gluten-free item prepared in premises processing gluten.
Please choose your lunch selections for the whole group. | Please notify us of any special dietary requirements prior to the groups arrival, and we will cater for them separately. | Please note, items are subject to seasonal availability.*