

Sample Menus

Menus are samples only. Menus chosen for your catering will reflect fresh seasonal availability of ingredients.

Day 1:

Bacon, Egg, Spinach and Cheese Wraps (Mushroom for Vegetarians), Mueslis and Porridge

Chicken Larb (Fried Tofu with Lemongrass for Vege Option)

Steamed Jasmin Rice

Fresh Green Beans, Stir-fried with Toasted Coconut and Chilli

Vegetarian Spring Rolls

Vietnamese Rice Noodle Salad with Green Papaya and Fresh Herbs

Green Salad with Mung and Fresh Coriander

Coconut Panna Cotta with Melon Salsa and a Lime Leaf Dusting

Day 2:

Chorizo, Egg & Onion Jam Bagels, Mueslis and Porridge

Seared and Roasted Lamb Rump

Silverbeet and Barberry Bulgur Pilaf

Spinach and Ricotta Filo Pie

Harissa and Maple Roasted Carrot Salad with Whipped Goat’s Cheese

Kohl Rabi, Olive and Lemon Slaw

Mixed Leaf Salad with Cherry Tomatoes

Lime, Crème Fraiche & Pistachio Trifle

Day 3:

Fresh Filled Ham, Cheese and Tomato Croissant (Avocado for Vege), Mueslis and Porridge

Beef Osso Bucco in Rich Jus with Gremolata

Creamy Mashed Potatoes

Fresh Grilled Asparagus with Shaved Parmesan

Roasted Beetroots with a Fresh Chive & Preserved Lemon Labneh

Pea, Halloumi and Avocado Salad

Caramelised Onion, Fig and Feta Salad

Homemade Tiramisu Cups