



# EXTRAS

Our team of highly experienced chefs bring their culinary expertise from all corners of the globe and delight in creating memorable dining experiences.

If you still haven't found just the right thing within these pages and you require a little more customisation, talk to our talented Chefs who can tailor a menu to suit your event and theme.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2020.

# SCHOOL FORMALS

## MENU

### ENTRÉE.....\$19.5

Chicken Caesar salad, prosciutto, avocado, crispy chickpeas, cos lettuce, aioli **GF, NF**

 Salad of Mediterranean flavours, black olives, Spanish onion, capsicum, tomato, zucchini, eggplant and rocket **V, GF, NF**

Thai beef salad, shallots, daikon, cucumber, mint, coriander, onion, wombok, rice noodle, light chilli dressing **GF, DF, NF**

Glazed chicken, bamboo, water chestnuts, lychee, snow pea tendrils, eschallots, carrot, radish, honey soy dressing **DF, GF, NF**

Hot smoked salmon, potato salad, cucumber, tomato, capers, salad leaves, dressing **GF, DF, NF**

 Salad of asparagus, shaved fennel, heirloom tomatoes, rocket, hummus dressing **V, GF, NF**

### MAIN.....\$33.0

**Alternate service fee of \$4.5 per person applies to main courses**

 Chicken breast, roasted vegetables, corn purée, chicken jus **GF, DF, NF**

Roasted fillet of beef, mushrooms, asparagus, kipfler potatoes, beef jus **GF, DF, NF**

 Pan seared barramundi, seasonal greens, crushed new potatoes, lemon dressing **GF, DF, NF**

Indian butter chicken, fragrant jasmine rice, pappadoms, tomato and cucumber salad **GF, NF**

Vegetable moussaka, eggplant, red vegetables, kale, roast carrot, tomato sauce **VEGAN, GF, DF, NF**

### DESSERT.....\$17.0

Baked cheesecake, Oreo crumble, mandarin gel **V**

White chocolate mousse, marinated strawberries, toasted meringue **V, NF**

Apple tart, mascarpone cream, vanilla anglaise **V, NF**

Individual tropical pavlova, passionfruit, raspberry sauce **V, NF**

Crème caramel, butterscotch biscuit crumble, berry compote **V**

Profiteroles, chocolate custard, caramel sauce and raspberry gel **V, NF**

Double chocolate brownie, marshmallow, cookie crumble, chocolate malt cream **V, NF**

Locally roasted, freshly ground Arabica coffee, a selection of Rainforest Alliance Certified™ teas and shortbreads **add \$3.5**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

# CHILDREN'S MENU

For children aged between 3 to 12 years

**MAINS** .....\$13.0

Baked chicken and vegetable pilaf **GF, DF, NF**

Chicken popcorn, green beans and fries **NF**

Beef burger and wedges **NF**

Fish and chips

Macaroni and cheese, tossed salad **V, NF**

Pasta Bolognese **DF, NF**

Vegetarian lasagne **V, NF**

**DESSERTS** .....\$8.0

Ice cream sundae **V**

Banana split **V**

Fresh fruit salad and ice cream **V**

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# CREW CATERING

## MENU

### SNACKS AND BREAKS

#### Minimum order and increments of 10

Sachet coffee and tea making facilities (10 cups)	\$20.0
Egg, bacon and cheese wrap	\$4.7 pp
Mini lamington squares v	\$3.0 pp
Mini muffins v	\$3.0 pp
Whole fresh fruit per piece v	\$2.0 ea
Potato crisps per packet	\$2.2 ea
Selection of chocolate bars	\$2.0 ea
Chef's selection of sandwiches (4 points pp)	\$5.2 pp
Chef's selection of filled bagels and focaccia	\$5.9 pp
Fresh fruit salad v	\$5.6 pp

### BEVERAGES

Soft drink (600ml)	\$3.0 ea
Bottled water (600ml)	\$3.0 ea
Assorted juices (350ml bottle)	\$3.0 ea

### LIGHT BREAKFAST \$13.0 pp

Selection of cereals
Full cream milk, soy milk
Sliced white, wholemeal and soy bread for toasting, served with marmalade, honey, jam, vegemite and butter
Sliced seasonal and tropical fruit <b>VEGAN, GF, DF, NF</b>
Coffee and a selection of teas

### HOT BREAKFAST \$17.7 pp

Selection of cereals
Full cream milk, soy milk
Sliced white, wholemeal and soy bread for toasting, served with marmalade, honey, jam, vegemite and butter
Plated: scrambled eggs with crispy bacon, grilled tomato, sautéed mushrooms and rosti potato
Sliced seasonal and tropical fruit <b>VEGAN, GF, DF, NF</b>
Coffee and a selection of teas

### CREW LUNCH OR DINNER

Fresh seasonal garden salad with dressing v, GF	\$4.7 pp
Vegetarian or ham and pineapple pizza	\$9.5 pp
Ricotta and spinach ravioli, tomato salsa v	\$11.5 pp
Beef lasagne	\$11.5 pp
Butter chicken with pilaf rice GF	\$14.5 pp
Cheese platter v	\$10.0 pp
Sliced seasonal and tropical fruit <b>VEGAN, GF, DF, NF</b>	\$6.0 pp

### MENU 1 \$22.0 pp

Indian butter chicken GF
Spinach and ricotta tortellini v
Saffron rice v, GF, DF
Steamed seasonal vegetables, herb butter v, GF
Green salad v, GF
Sliced seasonal and tropical fruit <b>VEGAN, GF, DF, NF</b>
Chocolate mud cake v

### MENU 2 \$28.0 pp

Beef and mushroom ragout GF
Stir fried egg noodles, Asian greens, garlic and ginger glaze v
Baby potatoes with chives and butter v, GF
Roasted vegetables v, GF, DF
Garden salad v, GF
Sliced seasonal and tropical fruit <b>VEGAN, GF, DF, NF</b>
Apple pie v

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