



LUNCH DAILY MENUS_

Inclusions:

Freshly brewed coffee
Selection of Dilmah teas
Individual fruit juices
Seasonal fruit platter

+ ADD CANS OF SOFT DRINK

	Lunch	
Monday	German potato salad Fresh garden salad, herb vinaigrette (V, GF, DF) Assorted European cured meat platter Pumpkin and ricotta ravioli, provencal sauce (V)	Slow cooked beef rump, pickled onion and tomato marmalade, rosemary and garlic root vegetables (GF) Chef's selection dessert platter
Tuesday	Thai beef salad Rice noodle salad (V) Green papaya salad (V)	Asian stir fry hokkien noodle (V) Chicken and prawn nasi goreng Seasonal dessert platter (V, GF, DF)
Wednesday	Green garden salad (V, GF, DF) Roasted vegetable salad (V) Steamed reef fish fillets, light white wine tomato concasse (GF)	Sautéed penne, herb olive oil, chilli, garlic, truss tomato and spinach (V) Slow cooked pork loin, seasonal vegetables (GF, DF) Chef's selection dessert platter
Thursday	Quinoa, asparagus and egg salad (V, DF) Green peas, celery, fresh mint and Persian fetta (V, GF) Grilled chicken thigh, pan jus and baby seasonal vegetables (GF)	Loaded potatoes, lentils, vegan sour cream and guacamole (V) Pan-fried salmon, saffron veloute and citrus salsa Chef's selection dessert platter
Friday	Asian slaw, yuzu vinaigrette (V) Garden salad (V, GF, DF) Penang beef, jasmine rice	Steamed fish fillets, soy and ginger Chickpea, cauliflower and potato curry (V, GF, DF) Seasonal dessert platter (V, GF, DF)
Saturday	Couscous salad, Mediterranean vegetables (V) Traditional caesar salad Roasted capsicum and sundried tomato penne pasta (V)	Pan-fried salmon, saffron veloute and citrus salsa Chicken cacciatore, mushroom, olives and focaccia bread Chef's selection dessert platter
Sunday	Saffron rice and raisin salad (V, GF, DF) Pineapple and coconut salad (V, GF, DF) Chicken, basil pesto penne pasta	Beef casserole, creamy mash (GF) Pumpkin and ricotta ravioli, herb pesto sauce (V) Chef's selection dessert platter