

BREAKFAST

- Yoghurt Cups with Bush Berry Compote \$5.50 each
- Mini Croissant with Rosella Jam \$4.95each
- Pastry Selection including Mini Snail and Danish Pastries \$3.95each
- Mini Pepper Berry Corn Fritter with Smashed Avocado and Oven roasted tomatoes \$3.95each
- Kangaroo Chipolatas with Bush Tomato Salsa and Mini Brioche \$5.50each
- Munthari Berry Mini Slab with Lemon Myrtle Honey Yoghurt \$6.50each
- Mini Bagel, Smoked Salmon, Lemon Myrtle Crème Fraiche and Fried Capers \$6.50 each
- Breakfast Wrap of Bacon and Egg, Tomato Salsa and rocket \$7.50 per piece



MENU

THE GARDENERS LODGE

CATERING SERVICE

LUNCH

Gourmet Sandwiches

PRICING:

- 1 piece \$6.95 per person
- 2 pieces \$13.50 per person
- 3 pieces \$19.50 per person

CHOICE 1

- Baguette of Pepper Berry Lamb, Mint Bush Tzaziki, Roasted Cherry Tomatoes, Cucumber and Leaf

CHOICE 2

- Wrap of Lemon Myrtle Cream Cheese, Smoked Salmon, Warrigal Green and Fennel

CHOICE 3

- Panini of Bunya Nut Pesto, Fetta, Roasted Capsicum, Chargrilled Zucchini and Rocket

CHOICE 4

- Baguette of Chicken Pepper berry Aioli, Roasted Capsicum, Haloumi and Watercress



TRADITIONAL SANDWICHES

SANDWICH PLATTER

PRICING

- 1 SANDWICH (CUT INTO TRIANGLES) \$5.50
- 2 SANDWICHES (CUT INTO TRIANGLES) \$10.50
- 3 SANDWICHES (CUT INTO TRIANGLES) \$15.00

CHOICE OF FILLINGS

- CHICKEN
- LEG HAM
- ROAST BEEF
- PORK
- CORNED BEEF
- VEGETARIAN /SALAD
- MIXED PLATTER AS PER ABOVE

OTHER

- FRUIT PLATTER \$5.50 P/P
- CHEESE PLATTER/WAFERS \$5.50 P/P
- JUICE \$3.50 P/P
- TEA/COFFEE/MILK/SUGAR \$3.50 P/P

BUFFET MENU \$55.00 + GST

SAMPLE:

Fresh Oyster and Prawn Platter served with Lemon Myrtle Aioli

Baked Ham with Pineapple Glaze and RI berries

Lamb Skewers with Mint Bush Tzaziki

Pork Belly with Munthari Berry Sauce

Waldorf salad and Macadamia

Char grilled Vegetables with Native Asparagus and River Mint

Baby Potatoes with a Lemon Aspen Butter and Sea Parsley

Dessert Platter of Sumptuous cakes and tarts served with Bush Berries and Wattle seed Cream

Tea/Coffee/Mints

Buffet Menus can be designed to suit your particular function.

MORNING AND AFTERNOON TEA

CHOICE OF:

- Individual Carrot Cakes with Macademia Praline \$4.95ea
- Choc Wattleseed Mud Cake \$4.95ea
- Individual Lemon Myrtle Cheesecake-\$4.95ea
- Fresh Home Made Scones with Wattleseed Cream and Bush Berry Jam- \$3.95ea
- Red Velvet and Wattle Seed Choc Pops on a Stick- \$3.50ea
- Cinnabuns with Ribberries\$4.95ea
- Lemon Myrtle Butter Biscuits \$3.00ea (2 per person)
- Fruit Sticks Drizzled with White Chocolate and Wattleseed Sauce \$3.75
- Fruit Platter of seasonal fruits \$5.50 per head

Savoury:

- Mini Warrigal Green and Three Cheese Tart \$3.50ea
- Lamb Skewers with Mint Bush Tzaziki \$3.50ea
- Mini Kangaroo Burgers/Leaf/Caramelised Onion & Bush Tomato Sauce \$4.50
- Duck Liver Pate with Riberry Jelly and Native Thyme Wafers \$4.25 each
- Mini Arancini with Quondong Dipping Sauce \$2.75ea
- Emu Skewers with Bush Tomato Salsa \$5.50
- Fruit Platter \$4.50ea
- Cheese Platter/Wafers \$5.50ea

BEVERAGES

- Bush Refreshers consisting of :ice, mineral water, cordials of-native spearmint,quondong,lilli pilli and dessert lime \$3.50 per head
- Juice \$3.50 per head
- Tea/Coffee/Milk/Sugar \$3.50 perhead



CANAPES

CANAPE SELECTION \$3.00/\$3.50/\$4.50 per piece (Minimum 25 pieces per item)

- Oyster Shots with Finger Lime (cold)
- Classic Prawn Cocktail served in a shot glass with a Bush Tomato Cocktail sauce (cold)
- Smoked Salmon Blini with Horseradish and Lemon Myrtle Cream(cold)
- Ocean Trout served with an Avocado Salsa on a Poppy seed wafer(cold)
- Pepper Berry Prawn Skewer (warm)
- Mini Fish 'N' Chips with Desert Lime Aioli (substantial) (warm)
- Twice Cooked Pork Belly with RI berries(warm)
- Lamb stick with Mint bush Tzaziki (Substantial) (warm)
- Vegetarian Corn Fritter, smashed Avocado & Roasted tomato with Native Herbs(warm)
- Warri gal Green and 3 cheese tartlet(warm)
- Mini Arancini with Quondong Dipping Sauce(warm)
- Garlic and Native Ginger Beef Stir Fry and Fried Rice Petite Bowl (Substantial) (warm)
- Mini Ro o Burgers, Leaf & Caramelized Onion (substantial) (warm)
- Smoked Salmon, Anasata, Fennel and Camembert tartlet
- Emu Skewers with Davidson Plum Sauce (this item \$5.50 per skewer) Currently unavailable

ALL ENQUIRIES TO: catering@gardenerslodgcafe.com.au