



SPRING / SUMMER

DROP OFF MENU 2017



GF = Gluten Free | V = Vegetarian | S = Seafood | VGN = Vegan

Drop off 1

(light heating required)

\$42.00 plus GST per person

double smoked ham, cheese and Italian parsley mini quiche
caramelised onion and goats cheese tartlet (V)

peking duck pancakes with sliced cucumber and spring onion
poached chicken and walnut finger sandwich
freshly shucked Coffin Bay oysters, finger lime vinaigrette (GF)

chicken and chorizo cocktail pie

Substantial:

marinated king prawns with tomato, avocado, chervil and red onion salsa (GF)

Drop off 2

(light heating required)

\$52.80 plus GST per person

hand made sushi with soy and wasabi (S) (GF no soy)
roast mushroom quiche with rosemary salt (V)
caramelised onion and goats cheese tartlet (V)
poached chicken and walnut finger sandwich

Moroccan style lamb skewers with minted yoghurt (GF)
pulled pork sliders with apple chutney
peking duck pancakes with sliced cucumber and spring onion

Substantial:

Thai beef salad with glass noodles and coriander (GF)

Dessert:

Assorted bite sized macaroons

Drop off 3
(heating/cooking required)

\$63.60 plus GST per person

spinach and goats cheese quiche (V)
caramelised pear with lemon ricotta on buttered crouton (V)
peeled king prawn with chilli and coriander dressing (S)
freshly shucked Coffin Bay oysters, finger lime vinaigrette (GF)

spring lamb pies with tomato chutney
creamed leek, spanner crab and chive tartlet (S)
satay marinated chicken skewers (GF)
seared kangaroo fillet on beetroot relish with lemon myrtle cr è me fraiche
(GF)

Substantial:

Thai green chicken curry with jasmine rice and coriander

Dessert:

assorted mini chocolate dipped gelato cones (V)
pineapple, rockmelon and strawberry brochettes (GF) (V) (VGN)

Please note:

A minimum spend of \$480.00 + GST per order is required.

Some heating and assembly may be required - full instructions will be provided.

Drop off fees may apply.