

CONTINENTAL

Seasonal Fruit, Yoghurt, Crunchy Granola

Selection of Danish Pastries

Croissants with Jam

HOT BUFFET

Scrambled Eggs, Sausage, Bacon, Hash Brown, Mushrooms, Baked Tomatoes

MORNING TEA - \$24PP

Basic Tea and Coffee Station Included

ASSORTED FINGER SANDWICHES

Cucumber, Dill, Cream Cheese

Egg & Chive Mayonnaise

Smoked Salmon, Sour Cream & Dill

Ham, Cheddar & Seeded Mustard

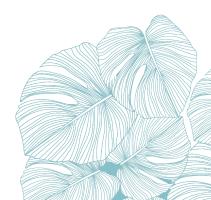
Poached Chicken, Lemon & Basil Mayonnaise

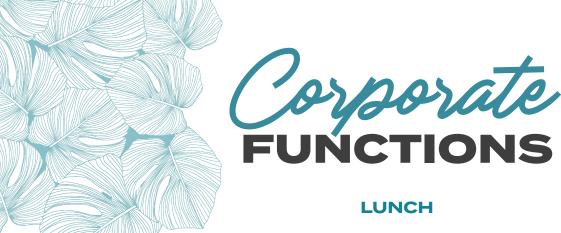
ASSORTMENT OF SWEET & SAVOURY DANISHES

FRUIT PLATTER

FRITTATA WITH SUNDRIED TOMATO, SPINACH & FETTA

ADD ON: TEA, COFFEE, JUICE & SOFT DRINK \$5PP (\$10pp without a package)





ASSORTED DELUXE WRAPS \$18 PP

Sandwich or Roll Options

Grilled Zucchini, Eggplant, Peppers, Spinach & Herbed Ricotta

Smoked Salmon, Cream Cheese, Watercress, Pickled Red Onion & Capers

Bacon, Rocket, Tomato & Aioli

Chicken Schnitzel, Swiss Cheese, Tomato, Rocket & Caesar Mayonnaise

OR

PRE-ORDERED SIT DOWN LUNCH - \$22.50PP

Grilled Haloumi Salad: Quinoa, Pistachio, Dried Figs, Seasonal Herbs And Leaves, Harissa Dressing & Avocado Cream

Fettuccine Boscaiola: Bacon, Mushroom & Garlic Cream & Truffle Oil

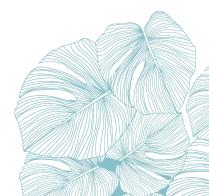
Crispy Skin Salmon Bowl: Salmon, Steamed Brown Rice, Avocado, Edamame Beans, Miso Mayonnaise, Pickled Ginger, Soy & Sesame Dressing

Crispy Skin Snapper: Chat Potato, Grilled Broccoli, Romesco, Almonds & Lemon Dressing

Chicken Schnitzel: Parmesan And Herb Crumbed Chicken Breast, Garden Salad, Chips & Choice Of Sauce

250G Grain-Fed Rump Riverina Angus: Served with Chips & House Salad or Mash Potato & Seasonal Vegetables

ADD ON: TEA, COFFEE, JUICE & SOFT DRINK \$5PP (\$10pp without a package)





Corporate FUNCTIONS

AFTERNOON TEA

PLATTERS 10 PAX

Cheese \$120

Assorted Australian Cheeses, Grapes, Quince paste, Assorted Crackers & Crisp Bread

Antipasti \$120

Grilled Mediterranean Vegetables, Marinated Olives, Grilled Haloumi, Grilled Chorizo, Tzatziki, Pita Bread

Vege Sticks & Dips \$80

Carrot, Cucumber & Celery Sticks with Hummus, Spicy Capsicum & Tzatziki

Seasonal Fruit Platter \$80

Assorted Seasonal Fresh Fruit

MIXED SWEETS \$12PP

Basic Tea and Coffee Station Included

Mixed Mini Muffins

American Chocolate Brownie

Passion Fruit Cheese Cake

Carrot Cake with Cream Cheese Icing

OR

CAKE OF YOUR CHOICE PLATTER \$80

Serves 10

BOARDROOM SNACKS \$5.50PP

Basic Tea and Coffee Station Included

Assorted Iollies

Assorted biscuits

ADD ON: TEA, COFFEE, JUICE & SOFT DRINK \$5PP

(\$10pp without a package)

Please refer to the Terms & Conditions outlined on page 9 & 10 of the Gold Coast Tavern Function Packages document.