



**Executive Boardroom
Standing Lunch
Selection**

2018

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

Executive Boardroom Standing Lunch Selection

Minimum 10 people \$25 per person

LIGHT LUNCH MENU 1

Chef's selection of cocktail sandwiches including vegetarian

Chicken tikka tartlets, mint raita

Asian BBQ marinated beef skewers, horseradish sour cream 

Mini falafels, sumac scented hummus   

Meringues, whipped cream, maraschino cherry, kiwifruit 

Tropical fruit platter, honeyed greek style yoghurt  

L'affare coffee & selection of teas / \$4.50pp

LIGHT LUNCH MENU 2

Chef's selection of mini wraps including vegetarian

Braised lamb pie, minted pea potato puree, tomato relish

Smoked Marlborough salmon sweet corn tartlet, horseradish cream

Balsamic pumpkin spinach feta frittata  

Whittaker's dark chocolate cherry tartlet

Seasonal fruit skewers, mango lassi, mint 

L'affare coffee & selection of teas / \$4.50pp

LIGHT LUNCH MENU 3

Chef's selection of baguettes including vegetarian

Braised beef chipotle empanada, tomato relish

Indonesian chicken skewers, peanut dressing 🚫🥚🥚

Spiced potato and pea samosa, date relish 🌿🌿

Lemon meringue tartlet

Tropical fruit platter, maple chia yoghurt

L'affare coffee & selection of teas / \$4.50pp
