



THE LONG LUNCH MENU

The Long Lunch Menu

This is the menu to satisfy the deep growl of lunch hunger!

Comfort food to keep even the biggest eater satisfied.

We recommend two options plus side to keep your group fed and content!

DIY Sandwich and Roll Platter (Vegan and Gluten Free Option Available)

\$12.00 per head.

No need for a further menu item, this dish will serve your guests nicely!

Selection of sliced house cooked deli meats, accompanied by a sliced cheese & salad Platter served with fresh bread, rolls & condiments in for guests to create their own style of sandwiches & Rolls. Fresh and tasty! The complete lunch set up!

Italian Beef Lasagna (Gluten Free Option Available) \$5.50 per head

Rich tomato beef bolognaise sauce layered with whole egg pasta and creamy béchamel sauce

Spring Vegetable Lasagna (Vegetarian)(Vegan and Gluten Free Option Available)

\$6.00 per head

Zucchini, carrot, and eggplant ribbons layered with steamed broccolini, pasta sheets, Italian tomato sauce and creamy béchamel sauce.

Butter Chicken (GF) \$7.00 per head

Marinated chicken in a yogurt and spice mixture finished with a buttery sauce. Served with jasmine rice

Spinach, Ricotta and Pumpkin Cannelloni (V) \$6.00 per Head

Sautéed spinach & roasted pumpkin mixed with ricotta stuffed into cannelloni & topped with a cream sauce

Green Thai Chicken Curry (GF)(DF) \$7.00 Per Head

Thai green paste tossed with tasty chicken thigh finished with sweet potatoes, vegetables and coconut milk. Served with jasmine rice.

Beef Massaman (GF)(DF) \$8.00 Per head

Slow cooked beef pieces soaked in massaman curry paste finished with vegetables and coconut milk. Served with rice.

Country Style Chicken Casserole \$7.00 Per Head

Pan seared chicken thigh with a delicious cream, garlic and lemon sauce finished with a fresh vegetable melody, fresh and filling!





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Country Style Beef Stew \$8.00 Per Head

Slow cooked beef pieces tossed with fresh vegetable melod
Finished with a rich gravy.

Baked Fish with Rocket Pesto (GF) (DF) \$7.50 Per Head

Baked seasonal fish filets topped with rocket pesto and roasted cherry tomatoes.
Great light dish for those warmer days. Served with rice

Chicken Spinach, Pumpkin and Feta Cannelloni \$7.50 Per Head

Chicken, pumpkin, sautéed spinach, crumbed fetta, rolled in whole egg pasta topped
with a creamy three cheese sauce

Oven Baked Chicken with Potatoes (GF) \$8.00 per head

Chicken and baby potatoes soaked in oregano, rosemary, and wine, matched with
basil and cherry tomatoes, and topped with mozzarella cheese.

Carrot and Pesto Bake (V) \$6.00 Per Head

Shredded Carrot mixed with pesto and sour cream béchamel sauce layered with
pasta sheets, so good even the carnivores will love it!

Chive and Butter Fish (GF) \$7.50 Per Head

Seasonal whole fish fillets topped with chive butter and oven baked. Great dish for
those hot days

Chicken in White Wine \$8.00 Per head

Slowly cooked chicken pieces soaked in a French white wine, cream & shallot sauce.
So tender and complete comfort food!

Spiced Roast Potatoes (GF)(DF)(V) \$2.50 Per Head

Roast potato wedges spiced with Moroccan style flavours

Creamy Potato Gratin \$3.50 Per Head

Potato slices layered with onion, bacon, and seasoning. Topped with cream and
finished with tasty cheese.

Roast Seasoned Pumpkin Pieces (GF)(DF)(V) \$2.50 Per Head

Cauliflower and Broccoli Gratin (V) \$3.50 Per Served

Cauliflower and broccoli florets topped with creamy
bechamel sauce and topped with tasty cheese

