



## LOAVES & FISHES CATERING

### Lunch selections 1 - Delivered options

#### Make your own sandwiches – minimum 20 people -16.50

Selection of bakery breads to include

Bagels, pannini's, olive sourdough vienna

With

Corned beef, double smoked ham, turkey, bbq chicken, smoked salmon,  
mayonnaise and sliced cheeses.

Mixed lettuce plate to contain sliced tomatoes, cucumber, alfalfa and grated carrot

Seasonal sliced fruit

#### Bagged lunch – minimum 10 people - 17.00

Olive focaccias filled with chef's selection of cured and smoked meats with salad  
accompaniments and condiments

Chocolate frosted mud slice with clotted cream and cherry

Piece of whole seasonal fruit

Bottle of spring water

(Bagged lunch supplied with disposable paper bag, napkin, dessert spoon and  
straw)



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All pricing is per person & is exclusive of GST  
Menu valid 14.09.09 to 01.03.10

## **Set sandwiches (1.5 rounds per person / minimum 10 people) - 17.50**

Charred mediterranean vegetable wraps with semi dried tomatoes, greek feta, english spinach and basil pesto  
Double smoked ham with swiss cheese, tomato, mixed leaves, seeded mustard on turkish flat bread  
Tasmanian smoked salmon with avocado, snow pea tendril and caper mayonnaise on wholemeal  
Italian sopressa with cream cheese, rocket, smoked tomato chutney on a bagel  
Turkey, cranberry and mesclun leaves on mini sourdough focaccias  
Sliced seasonal fruit  
Duo of australian cheeses with a selection of dried fruit and crackers

## **Park lunch – minimum 10 people - 18.00**

Soft white dinner rolls with butter  
Short crust pastry quiche lorraine  
Lemon peppered chicken drumsticks  
Cos salad with semi dried tomatoes, egg and parmesan (gf/v)  
Lemon and cumin roasted potato salad with minted yoghurt dressing (gf/v)  
Duo of australian cheeses with a selection of dried fruit and crackers

## **Delicatessen – minimum 10 people - 18.50**

Grissini sticks with olive tapenade  
Chicken and pesto roulade with mozzarella cheese and bush tomato chutney  
Mushroom and egg frittata with tempered tomato (gf)  
Tuscan pasta salad with blistered cherry tomatoes, cucumber, olives and balsamic glaze (v)  
Mixed leaf salad with red onion, parmesan and balsamic dressing (gf/v)  
Chocolate fudge brownie with double cream



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## **Market day – minimum 10 people - 19.00**

Pork and coriander pastry rolls with japanese aioli  
Bacon and egg pies with blistered tomato and mature cheddar  
Sweet potato, caramelized onion and spinach spanish omelette (gf/v)  
Smoked tomato, olive bread, roast capsicum and balsamic mushroom salad with feta (v)  
House green salad with italian vinaigrette (v)  
Chocolate and pistachio pyramids dusted with icing sugar (gf)

## **Posh sandwiches – minimum 10 people - 19.50**

Poached chicken ribbon sandwiches with celeriac and japanese mayonnaise on wholemeal  
Carpaccio of beef, horseradish aioli, snow pea tendril, smoked tomato and mushroom pate tortilla wraps  
Sourdough vienna with smoked ocean trout, peppered yoghurt, cucumber and chiffonade of baby cos leaves  
Char grilled mediterranean vegetable with buffalo mozzarella, rocket, pesto on a mini bagel (v)  
Duo of australian cheeses with dried fruit and crackers

## **Asian boxed lunch buffet style – minimum 10 people - 20.00 (noodle boxes for self serve)**

Pumpkin sourdough vienna with butter  
Teriyaki chicken soba noodle salad with julienne vegetables, bean sprouts and crispy shallots  
Plum braised pork fillet salad with crispy noodles, tatsoi, pickled ginger, cucumber, snow pea sprouts and coriander  
Flaky pastry custard tarts dusted with icing sugar



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## **Spanish – minimum 10 people - 21.00**

Charred chorizo spanish omelette with capsicum cream and green olive salsa  
Chili corn toast with smoked salmon, crème fraiche and chives (gf)  
Baby tortilla wraps with poached chicken, rocket and preserved lemon aioli  
Avocado, orange and red onion salad with snow pea tendrils (v/gf)  
Ginger and honey sweet potato salad with spinach and caramelized onion (v)  
Individual creamy spiced apple tarts

## **Noodle boxes – minimum 10 people - 22.00 (boxed already - one of each box per person)**

Smoked chicken and baby cos salad with crisp spec lardons, crumbled eggs, semi dried tomatoes and ranch dressing  
Grilled angus beef salad with char grilled eggplant, zucchini, sweet potato, balsamic mushrooms and rocket with basil pesto dressing  
Chocolate coated profiteroles filled with grand marnier custard

## **Fusion – minimum 10 people - 24.00**

Chili pork rice paper rolls with kaffir lime and sweet chili dressing  
Laksa spiced chicken thigh fillet with cucumber yoghurt  
Trio of tomato salad with bocconcini, basil and rocket (v)  
Vermicelli noodle salad with julienne vegetables, bean sprouts and thai dressing (v)  
Lemon curd tarts with double cream and cherry compote



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## Lunch selections 2 - Options that require chef attendance

### Hot buffet – minimum 20 people - 24.00

Baby grissini sticks

#### Wet dishes (choose two from below)

Lamb korma, tender lamb pieces browned and then cooked with garlic, ginger, onions, yoghurt, tomatoes, coriander, tumeric and cloves

Chicken tikka masala, northern indian spiced chicken curry with chili, cumin garlic, ginger, fenugreek, cloves and cinnamon

Beef massaman, slowly cooked beef with fragrant spices cooked gently in coconut cream with baby chat potatoes

Green thai chicken curry flavored with fresh thai basil and kaffir lime

Lasagna bolognaise, layers of pasta sheets with rich and mildly spicy bolognaise sauce, topped with creamy béchamel sauce and mozzarella cheese

Ricotta and spinach cannelloni, large pasta tubes filled with spinach and ricotta, baked in a rich tomato and parmesan cheese sauce (v)

Vegetable tikka masala, sautéed mixed vegetables with Indian spice blend, rich tomato and yoghurt sauce (v)

Chicken laksa with coconut milk, hokkien noodles, eggplant, zucchini and mushrooms in a mild spiced laksa sauce

#### Hot Sides (choose one from below)

Fragrant jasmine rice

Garlic and rosemary baby chats with olive oil

Roasted cumin root vegetables with lemon butter

Honey and soy roasted sweet potato wedges

Creamed potatoes with butter

#### Cold sides (choose one from below)

Chunky style tomato and cucumber salsa with baby rocket and vinegar emulsion (v)

Chef's house garden salad with white balsamic dressing (v)

Pumpkin and spinach salad with caramelized red onion and balsamic glaze (v)

Cherry tomato salad with roasted red capsicum and mixed leaves (v)

Vermicelli noodle salad with julienne vegetables, bean sprouts and thai dressing (v)

#### Sliced seasonal fruit platters to finish



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## **“Indoor” barbecue – minimum 20 people - 29.50**

Baby baguettes and petite burger buns with butter

### **From the Barbecue**

Garlic and mustard rubbed black angus rumps

Smoked mini cheese kranskies with tomato and chili chutney

Coriander, shallot, ginger and garlic chicken skewers with minted yoghurt

Thai style falafels with chick pea and tahini dip

### **Sides**

Tomato, capsicum, olive and cucumber salad with greek feta and white balsamic dressing (v)

New chat potato salad with crisp spec, shaved parmesan, sour cream and shallot dressing

Chiffonade of savoy and red cabbage with julienne vegetables and horseradish aioli (v)

Individual pavlova topped with lashings of cream, piles of strawberries and passionfruit glaze (v)

## **Make your own burger station (min. 20pax) (oven or bbq required) - 18.00**

Hamburger buns

Mini hot dog buns

Black angus minute steaks

Chicken patties

Mini smoked cheese kranskies

Accompanied by mixed leaves, sliced tomatoes, cucumbers, alfalfa, grated cheese and beetroot, with a variety of mustards and chutneys

Presented buffet style for self service

(v) vegetarian

(gf) gluten free



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