

LUNCH



Stand up STAND UP LUNCH

\$51.00 per guest

STAND UP INCLUSIONS

3 salads

1 cold dish

2 hot dishes

Garden salad, balsamic vinaigrette (PB, GF)

Seasonal whole fruit

Botanical water

Maloberti's coffee & T Bar tea

Locally roasted coffee from Far North Queensland, served alongside a curated selection of premium Australian tea

Bistro-style espresso machines deliver a smooth, café-quality experience.

UPGRADES

Upgrade your cold dish option to a selection of sandwiches & rolls for \$4.00 per guest

Add a dessert of your choice \$6.00 per guest

SALADS

Charred eggplant & lentil salad, green olives, pine nut, parsley, with smoked *Mungalli Creek* yoghurt dressing (GF)

Orange glazed carrot, beetroot, wild rice & rocket salad, with walnut, & citrus vinaigrette (PB, GF)

Broccoli, semi dried tomato, red onion, kalamata olive, toasted almond salad, with garlic & oregano vinaigrette (PB, GF)

Kale salad, dates, radish, edamame, macadamia, spiced maple & ginger dressing (PB, GF)

Roasted vegetables salad, red pepper, zucchini, eggplant, onion, parsley, fetta, spring onion, & barley (V)

Fennel & mint salad with orange, rocket, pickled onion & pomegranate (PB, GF)

Wild & brown rice salad, cucumber, dried cranberry, with coriander & mandarin vinaigrette (PB, GF)

Wombok salad, julienne root vegetables, sesame dressing, & crispy noodles (DF)

Candied bacon & bean salad, iceberg lettuce, cherry tomato, cucumber, pecan, shredded cheese, with ranch dressing (GF)

Southern style roasted sweet potato salad, charred corn, with avocado & chimichurri dressing (PB, GF)

Spinach & mushroom salad, capsicum, balsamic, tarragon, & walnut (PB, GF)

Roasted potatoes, green beans salad, pickled red onion, mustard, with fresh herbs & lemon vinaigrette (PB, GF)

Caesar salad with rosemary parmesan croutons

Risoni & sweet potatoes salad, *Mungalli Creek* fetta, spinach, sundried tomato, lemon, parsley, & basil dressing (V)

Tomato, cucumber salad, onion, coriander, with mint *Mungalli Creek* yoghurt (GF)

Brown rice salad, corn, sunflower seeds, cucumber, capsicum, chilli, celery, parsley, with avocado & lime dressing (PB, GF)

Spiced *Tolga* pumpkin & grilled halloumi salad, spinach, chickpea, pomegranate, & hazelnut (GF)

Tomato, grilled zucchini salad, artichokes, lettuce, marinated *Mungalli Creek* fetta, with basil & oregano dressing (GF)

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Stand up STAND UP LUNCH

COLD DISHES

Roasted lamb salad, pan fried basmati, fennel, spring onion, mint, pomegranate, spinach, & creamy harissa dressing (GF)

Organic soba noodle salad, poached chicken, red cabbage, spring onion, julienne carrot, zucchini, ginger, toasted sesame, & ponzu sauce (DF)

Chermoula chicken salad, chickpeas, cherry tomatoes, rocket, pickled Spanish onion, apricot, lemon *Mungalli Creek* yoghurt & toasted almonds (GF)

Barley salad, chargrilled chicken tenderloin, grapes, almonds & fresh herbs (DF)

Lemon marinated kale salad, roasted falafel salad, avocado, corn & hummus (PB, GF)

Beef fajitas & cos lettuce salad, Spanish onion, toasted corn, black olives, cherry tomato, coriander, jalapeno & yoghurt dressing (GF)

HOT DISHES

Spanish mackerel with burnt orange & rosemary sauce (GF, DF), served with vegetable tagine, and preserved lemon & herbs (PB, GF)

Lemon thyme chicken breast with peperonata relish (GF, DF), served with pearl couscous & spinach (DF)

Grilled barramundi, lemon, butter sauce (GF), served with roasted broccoli, capsicum, zucchini & basil oil (PB, GF)

Middle Eastern chicken, red pepper sauce, served with *Atherton Tablelands* roasted vegetables, balsamic, & garlic (GF, DF)

Beef & potato massaman curry (GF, DF), served with stir-fried vegetables (PB, GF)

Pork belly, cucumber, & peanut salad, served with wok tossed rice noodles with bush chilli & nahm jim dressing (GF, DF)

Jerk chicken, *Mareeba* gold mango salsa (GF, DF), served with coconut rice (PB, GF)

Fried mackerel, smoked lemon aioli (DF), served with skillet sauteed potatoes (PB, GF)

Slow braised chicken, tomatoes, tarragon & mushroom (DF, GF), served with crushed parmesan potatoes (GF)

Crimson snapper fillet, bouillabaisse sauce (GF, DF), saffron, garlic & olive oil dressing with grilled sourdough (DF)

Slow cooked chicken, mushrooms, bell peppers, onions, tomato & herb sauce (GF, DF), served with penne pasta (DF)

Beef & mustard, creamy mushroom (GF), served with herb crushed potatoes (GF, DF)

Sweet potato & spinach dahl (PB, GF), with naan bread

Stand up STAND UP LUNCH

SANDWICHES, WRAPS & ROLLS

Ham, sweet mustard, cheese, sauerkraut & mayonnaise

Classic egg salad, capers, shallots, & chives (V)

Chicken tandoori, roasted apple & tomato salsa, iceberg & curry dressing

Honey baked ham & Gallo Tilsit cheese

Garlic lamb, tomato salsa, cucumber, & mint raita

Spicy tuna, capsicum, lime, & jalapeno dressing

Roasted root vegetables, hummus, & coriander dressing (PB)

Pastrami, red onion jam, lettuce & tomato

Prawn & avocado cocktail

Chicken seeded mustard & mayo

Avocado, rocket & tomato salsa (PB)

Grilled vegetable with pumpkin puree & baby spinach (PB)

Falafel with tomato, cucumber, pickle onion, rocket & spice tomato sauce (PB)

Baked chicken with pesto shredded iceberg, slice tomato & mayonnaise

Grilled mix vegetables with fetta, pesto & baby spinach (V)

Smoked chicken, ceasar with bacon bits, crispy lettuce & hard boil egg

Champagne sliced ham, Swiss cheese, Dijon mustard, & alfalfa

Roast turkey breast with cranberry, brie, fresh wild rocket & Spanish onion

Lean roast beef with seeded mustard mayo, dill pickles, smoked cheese & tomato

DESSERTS

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)





On the go LUNCH ON THE GO

\$30.00 per guest heading off-site

INCLUDED

Select 1 sandwich

Select 1 salad

Bottle of water

Selection of whole seasonal fruits

SALADS, SANDWICHES AND ROLLS

Please refer to our stand-up lunch selection

ADDITIONAL SWEET OR SNACK ITEM

\$6.00 per item

SWEET

Freshly baked muffin (V)

Carrot & walnut cake (V)

Chocolate brownie (V)

SNACK

Gallo cheese & crackers (V)

Hummus & crudités (PB)

Kettle salted peanuts (PB)

Vege chips (PB, GF)

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BREAK BREAK ON THE GO

\$19.00 per guest heading off-site

INCLUDED

1 item per guest, select up to 2 items
for alternate choice

Bottled water or juice

Selection of whole seasonal fruits

SWEET

Freshly baked muffin (V)

Carrot & walnut cake (V)

Chocolate brownie (V)

SNACK

Gallo cheese & crackers (V)

Hummus & crudités (PB)

Kettle salted peanuts (PB)

Vege chips (PB, GF)

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Daily Menu

MONDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Orange & cardamom cake (V)

Tolga pumpkin scone,
maple & pecan butter (V)

AFTERNOON TEA

Falafel (PB, GF) & goats cheese whip (V)

Portuguese tartlet (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & T Bar tea

Locally roasted coffee from Far North Queensland, served alongside a curated selection of premium Australian tea.

Bistro-style espresso machines deliver a smooth, café-quality experience.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh orange juice to any catered break \$3.00 per guest

Replace the botanical water with fresh orange juice & soft drink to any catered break \$5.50 per guest

LUNCH

Salads

Roasted vegetables salad, red pepper, zucchini, eggplant, onion, parsley, fetta, spring onion, & barley (V)

Fennel & mint salad with orange, rocket, pickled onion & pomegranate (PB, GF)

Broccoli, semi dried tomato, red onion, kalamata olive, toasted almond salad, garlic & oregano vinaigrette (PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Roasted lamb, pan fried basmati, fennel, spring onion, mint, pomegranate, spinach, & creamy harissa dressing (GF)

Hot Mains

Middle Eastern chicken, red pepper sauce, served with Atherton Tablelands roasted vegetables, balsamic, & garlic (GF, DF)

Spanish mackerel with burnt orange & rosemary sauce (GF, DF), served with vegetable tagine, preserved lemon & herbs (PB, GF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

TUESDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Coconut cake, pineapple frosting (V)

Crispy beef rolls with relish

AFTERNOON TEA

Opera cake (V)

Spiced chicken, sweet potato & spinach scroll, tomato relish

LUNCH

Salads

Risoni, sweet potatoes salad, *Mungalli Creek* fetta, spinach, sundried tomato, lemon, parsley, & basil dressing (V)

Charred eggplant & lentil salad, green olives, pine nut, parsley, with smoked *Mungalli Creek* yoghurt dressing (GF)

Tomato, cucumber salad, onion, coriander, with mint *Mungalli Creek* yoghurt (GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Lemon marinated kale, roasted falafel salad, avocado, corn & hummus (PB, GF)

Hot Mains

Slow cooked chicken, mushrooms, bell peppers, onions, tomato & herb sauce, (GF, DF) served with penne pasta (DF)

Beef & mustard, creamy mushroom (GF) served with herb crushed potatoes (GF, DF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & *T Bar* tea

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Bistro-style espresso machines deliver a smooth, café-quality experience.

ADDITIONAL CATERED BREAKS OPTIONS

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\$3.00 per guest

Replace the botanical water with fresh orange juice & soft drink to any catered break
\$5.50 per guest

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

WEDNESDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Chocolate mud cake (V)

Ham & cheese croissants, topped with a mornay sauce & grated cheese

AFTERNOON TEA

Sweet tea & lemon cake (V)

Selection of chocolate & tropical lamingtons (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

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\$3.00 per guest

Replace the botanical water with fresh orange juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Candied bacon & bean salad, iceberg lettuce, cherry tomato, cucumber, pecan, shredded cheese, with ranch dressing (GF)

Southern style roasted sweet potato salad, charred corn, with avocado & chimichurri dressing (PB, GF)

Orange glazed carrot, beetroot, wild rice & rocket salad, walnut, with citrus vinaigrette (PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Chermoula chicken, chickpeas, cherry tomatoes, rocket, pickled Spanish onion, apricot, lemon *Mungalli Creek* yoghurt & toasted almonds (GF)

Hot Mains

Jerk chicken, *Mareeba* gold mango salsa (GF, DF), served with coconut rice (PB, GF)

Fried mackerel, smoked lemon aioli (DF), served with skillet sauteed potatoes (PB, GF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer
(PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

THURSDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Mushroom & gruyere cheese quiche (V, GF)

Hazelnut & chocolate cronut (V)

AFTERNOON TEA

Macadamia caramel slice (V)

Caramelized onion & olive tartlet (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

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\$5.50 per guest

LUNCH

Salads

Spinach & mushroom salad, capsicum, balsamic, tarragon, & walnut (PB, GF)

Roasted potatoes, green beans salad, pickled red onion, mustard, with fresh herbs & lemon vinaigrette (PB, GF)

Caesar salad & rosemary parmesan croutons

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Barley salad, chargrilled chicken tenderloin, grapes, almonds & fresh herbs (DF)

Hot Mains

Slow braised chicken, tomatoes, tarragon & mushroom (DF, GF), served with crushed parmesan potatoes (GF)

Crimson snapper fillet, bouillabaisse sauce (GF, DF), saffron, garlic & olive oil dressing with grilled sourdough (DF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

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Daily Menu

FRIDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Baked custard cake (V)

Chicken & leek pie *Gallo* heritage cheddar

AFTERNOON TEA

Passionfruit, kaffir lime meringue tartlet (V, GF)

Matcha cheesecake (V)

LUNCH

Salads

Wild & brown rice salad, cucumber, dried cranberry, with coriander & mandarin vinaigrette (PB, GF)

Wombok salad, julienne root vegetables, & sesame dressing, crispy noodles (DF)

Kale salad, dates, radish, edamame, macadamia, spiced maple & ginger dressing (PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Organic soba noodle, poached chicken, red cabbage, spring onion, julienne carrot, zucchini, ginger, toasted sesame, & ponzu sauce (DF)

Hot Mains

Beef & potato massaman curry (GF, DF), served with stir-fried vegetables (PB, GF)

Pork belly, cucumber, peanut salad, served with wok tossed rice noodles with bush chilli & nahm jim dressing (GF, DF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

INCLUDED DURING EACH CATERED BREAK

Botanical water

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Daily Menu

SATURDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Orange & poppy seed cake (V)

Savoury cheesecake

AFTERNOON TEA

Fruit, seeds & coconut bliss balls (PB, GF)

Smashed avocado en croute, dukkha & lemon oil (V, DF)

INCLUDED DURING EACH CATERED BREAK

Botanical water

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Replace the botanical water with fresh orange juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Brown rice salad, corn, sunflower seeds, cucumber, capsicum, chilli, celery, parsley, avocado & lime dressing
(PB, GF)

Spiced *Tolga* pumpkin & grilled halloumi salad, spinach, chickpea, pomegranate, & hazelnut (GF)

Tomato, grilled zucchini salad, artichokes, lettuce, marinated *Mungalli Creek* fetta, with basil & oregano dressing (GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Beef fajitas & cos lettuce salad, spanish onion, toasted corn, black olives, cherry tomato, coriander, jalapeno & yoghurt dressing (GF)

Hot Mains

Lemon thyme chicken breast with peperonata relish (GF, DF), served with pearl couscous & spinach (DF)

Grilled barramundi, lemon, butter sauce (GF), served with roasted broccoli, capsicum, zucchini & basil oil (PB, GF)

Selection of whole seasonal fruits

ADD A DESSERT

\$6.00 per guest

Slow roasted cinnamon pineapple skewer
(PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

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