() newhope
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## Breakfast.

Option 1
\$18.00 pp inc. GST
Muesli, Yogurt \& Berry Parfait
Mini Croissants (choose fillings):

- Feta \& baby spinach
- Tasty cheese \& tomato
- Tasty cheese \&ham

Self serve Tea \& Coffee

## Option 2

$\$ 25.50 \mathrm{pp}$ inc. GST
Muesli, Yogurt \& Berry Parfait, Scrambled Eggs, Tomato, Smashed Avocado, Sourdough (Toasted)
Self serve Tea \& Coffee

## Option 3

\$29.00 ppinc. GST
Muesli, Yogurt \& Berry Parfait, Scrambled Eggs, Bacon, Tomato, Mushroom.
Spinach, Sourdough (Toasted)
Fruit platter
Self serve Tea \& Coffee

## Day catering.

## Option 1 A (Morning or Afternoon Tea Only)

$\$ 10 \mathrm{pp}$ inc. GST
Tea/Coffee facilities
Choose one of the following options:
Scones with Jam \& Cream or Muffins or Dip Platters or Fruit Platters

## Option 1 B (As above but includes Morning \& Afternoon Tea) $\$ 16.50 \mathrm{pp}$ inc. GST

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Option 2 (Lunch Only)
$18 ppinc.GST
Tea/Coffee facilities
Sandwich Platters and Hot Savoury Platters
OR
Soup & Bread Roll and Hot Savoury Platter
OR
Baked Potatoes (Bolognese Sauce, Bacon, Cheese, Pineapple, Sour Cream,
Coleslaw toppings)
OR
Assorted Baguette Platters and Hot Savoury Platters
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## Option 3 A (Lunch with either morning tea or afternoon tea) $\$ 28.50 \mathrm{pp}$ inc. GST <br> Tea/Coffee facilities <br> Morning Tea - Scones with Jam \& Cream or Muffins or Fruit Platters <br> Afternoon Tea - Muffins or Sweet Slices or Dip Platters or Fruit Platters <br> Lunch: Lasagne \& Salad or Quiche \& Salad or Assorted Sandwich Platters \& Hot Savoury Platters

## Option 3 B (Morning tea, lunch and afternoon tea)

$\$ 33.50 \mathrm{pp}$ inc. GST
Tea/Coffee facilities
Morning Tea - Scones with Jam \& Cream or Muffins or Fruit Platters
Afternoon Tea - Muffins or Sweet Slices or Dip Platters or Fruit Platters
Lunch: Lasagne \& Salad or Quiche \& Salad or Assorted Sandwich Platters \& Hot Savoury Platters or Gourmet Pies with Salad \& Fruit platter

## Option 4 (Grazing Table)

Tea/Coffee facilities
A: $\$ 14.50 \mathrm{pp}$ inc. GST
Assorted gourmet cheeses, Artesan biscuits \& Trio of dips
Fresh Seasonal Fruit \& Vegetables
Assorted dried fruit \& nuts
Quince paste
Chocolate pieces

B: $\$ 18.50 \mathrm{pp}$ inc. GST
Assorted Cheeses, biscuits \& Dips
Antipasto
Red Pepper Feta balls
Assorted cured meats
Assorted breads
Fresh Seasonal Fruit \& Vegetables
Assorted dried fruit \& nuts
Chocolate pieces
Quince paste
Assorted Slices

## Cocktail/finger food function.

## Menu

- Crispy Pita Bread with a selection of dips
- Chicken skewers with dipping sauce
- Meatballs with dipping sauce
- Mixed Sandwiches
- Cocktail Sausage Rolls
- Pesto Risotto Balls
- Mini Quiche
- Vegetarian Spring Rolls
- Puff Pastry with Feta and Caramelised Onion
- Fruit Platter
- Chocolate Fudge Slice, Chocolate and apricot slice, Passionfruit Slice, Lemon Slice
- Gourmet Mini Pies
- Potato Croquettes with aioli

Pick 5 items for $\mathbf{\$ 1 9} \mathbf{~ p p}$
Pick 7 items for $\$ 23$ pp
Pick 10 items for $\$ 28$ pp
GST Inclusive

## Tea/Coffee facilities

\$2 pp inc. GST

# Options menu - lunch or dinner. 

2 Course - Entree \& Main or Main \& Dessert \$37.50 pp inc. GST<br>3 Course - Entree, Main \& Dessert \$46.50 pp inc. GST

For functions of less than 30 choose one selection only, for 30 or more people choose two selections to be served alternatively.

Option menus include fruit juice or punch, bread rolls and self serve tea \& coffee

## Entrees

- Soup (Minestrone/ Thai Spiced Pumpkin/Potato and Leek/ Roasted Tomato/ Chicken and Corn)
- Trio of Dips and bread platter
- Pesto Risotto Balls w Salad
- Bruschetta on Sourdough
- Dumplings with dipping sauce


## Main Meals

- Chicken Curry with Mango Chutney, Jasmine Rice \& Pappadums
- Roast Beef marinated in Red Wine and Rosemary
- Roast Chicken with Gravy \& Seasonal Vegetables
- Beef Lasagne
- Chicken stuffed with Sundried Tomatoes \& wrapped in prosciutto, served with hasselback potatoes \& salad
- Chicken stuffed with Lemon \& Feta on Potato Mash
- Gourmet Pies: Chunky Beef, Chicken \& Vegetable
- Chicken Kiev on a bed of sweet potato mash


## Vegetarian Options

- Spinach \& Ricotta Lasagne w Tomato and Basil Sauce
- Asparagus Quiche
- Zucchini Vegetable Bake


## Desserts (All desserts served with cream or ice cream)

- Sticky Date Pudding with Butterscotch Sauce
- Raspberry Cheesecake
- Mini Pavlovas
- Apple and Berry Crumble
- Fruit Salad
- Chocolate Mousse


## Morning/Afternoon Tea/Supper or Funeral Catering. <br> Served Buffet style

## Option 1

$\$ 11.50 \mathrm{pp}$ inc. GST
Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment
Fruit Juice or Soft Drink
Tea and Coffee

## Option 2 <br> $\$ 14.50 \mathrm{pp}$ inc. GST

Sandwiches 3 pieces
Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment
Fruit Juice or Soft Drink
Tea and Coffee

## Option 3

\$18.50 pp inc. GST
Sandwiches 3 pieces
Hot Savouries 2 pieces: Quiche Slice, Sausage Rolls, Meat Balls
Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment
Fruit Juice or Soft Drink
Tea and Coffee
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Option 4<br>$\$ 21.50 \mathrm{pp}$ inc. GST<br>Sandwiches 4 pieces<br>Hot Savouries 2 pieces: Quiche Slice, Sausage Rolls, Meat Balls<br>Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment<br>Fruit Platters or Dip Platters<br>Fruit Juice or Soft Drink<br>Tea and Coffee

## Set Price Christmas Menu.

## \$31.50 pp inc. GST

- Bread Roll with butter
- Turkey \& Ham
- Roast Potato
- Roast Pumpkin
- Julienne Carrots
- Peas
- Cranberry Sauce
- Gravy
- Plum Pudding with Custard
- Fruit Punch
- Tea and Coffee facilities

Espresso coffees available from the cafe for additional cost.
PLEASE NOTE: MINIMUM 10 PEOPLE
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## Allergy + Dietary Requirements.

Catering can be provided for the following dietary restrictions only. Vegetarian Gluten Free
Dairy Free
Nut free
All other allergies cannot be catered for.
All dietary meals will incur a $\$ 3$ surcharge.
Please provide final allergy numbers 7 days before your event
Final numbers are required 7 days before booking and invoice will be based on this number.

When booking afternoon tea in a day catering package, this will need to be served no later than 2.30 pm to enable it to be cleaned up before the cafe volunteers leave at 3.30 pm , Monday to Friday.

