



## Lunch time

### Healthy - Fresh - Innovative

(minimum 8 of each type selected)

#### Hand Crafted Sandwiches 13.00 1.5 serve

Old school fillings with a core twist with kettle chips  
Country white, NY rye, Sour dough, Granary  
Byron bay Berkshire ham hock and piccalilli  
Grass fed rare roast beef South Australian horseradish cream, watercress, tomato  
Roast chicken, walnut pesto, celery and beetroot salad  
Pole caught Tuna, lemon caper mayo, cucumber, leaf  
Cuban pork, apple slaw, hot mustard  
Caramelised onions, mushrooms, provolone and almond crumb  
Cheddar Ploughman 's, house pickles, FR egg, core salad  
Black forest mushroom salami, provolone, house roast tomato pesto

#### Artisan Rolls and Brioche 5.50

served with kettle chips

Tasmanian smoked salmon, jalapeno cream cheese, radish salad, spinach  
Byron Bay Berkshire ham and Swiss cheese , house spiced fruit chutney  
Katsu chicken, core pickles, kimchi slaw  
Old fashioned corned beef, sauerkraut, dill pickle, hot mustard

#### Tortilla wrap 9.50

Hand rolled wrap served with kettle chips  
King prawn Caesar, cos, anchovy, pancetta and house dressing  
Spiced lentil and zucchini patty, garlic labne, chunky humus, raw salad  
5hr Lamb shoulder , fetta ,olive tapanade, cucumber yoghurt dressing

#### Finger Food 4.50

Sweet potato, salmon and coriander cakes  
Hand rolled rice paper, green pawpaw, herbs, core pickles, prawn , chicken or tofu V  
Field mushroom, tarragon and fetta frittata GF  
Kale, pumpkin, pine nut and ricotta frittata/tart V  
Spicy chorizo, caramel onions and tomato frittata/tart  
Smoked salmon buttermilk scone with lemon ricotta

#### Warm Fingers Food 4.50

House made sausage rolls and pies  
Pork and green apple  
Moroccan lamb and harrisa  
Carrot, leek, walnut and vintage cheddar  
Country chicken pie  
5 hr minted lamb shoulder pie  
Braised beef and dark ale pie  
Traditional Cornish pasty  
Spiced tuna and olive empanada  
Jamaican potato, pea, corn and cabbage patty  
Mac and 3 cheeses  
Cauliflower and sweet potato cheese puffs  
Thai lemongrass chicken cakes, chili jam

## **Lunch time continued...**

### **Shaker Salads small 7.50 large 14.00**

Self saucing salads, shake and wake them up

Mexican spiced pumpkin, kale, quinoa, black beans,  
toasted corn and avocado salsa

Soy poached FR chicken, rice noodles, core pickles, bean sprouts  
and chili lime dressing

King prawn and grilled chorizo, peperonnata, spinach  
and lemon dressing

Core salad, vine tomatoes, cucumber, shaved vegetables, toasted nuts and seeds,  
crisp leaf, house dressing

Add FR Chicken, Pole caught Tuna, Grilled Chorizo, Lentil zucchini patty,  
Marinated Fetta

### **Cheese board and fig chutney 75.00 (8-10 people)**

Artisan Australian cheeses with house fig chutney and crackers

### **Artisan meat plate 105.00 (8-10 people)**

Artisan Sydney made Salami and Chorizo platter  
will include pork and fennel seed, black forest mushroom  
and hot chorizo, house olives and pickles

## **Executive Picnic**

### **Lunch Boxes**

#### **Box 1 23.00**

(minimum 8 boxes)

Smoked Berkshire ham and Swiss Artisan roll

King prawn Caesar wrap

Core salad with FR chicken

Salted bitter chocolate tart

Fruit stick and yoghurt

#### **Box 2 28.00**

(minimum 8 boxes)

Slow roast grass fed beef and horseradish Ribbon sandwich

Sweet potato, salmon and coriander cake

Mexican spiced pumpkin, kale, quinoa, black beans, toasted corn and avocado salsa salad

Hummingbird cake

Seasonal berry pots

Australian cheese board, fig chutney, crackers

The above is a taster to capture your imagination, give us a call and let us  
exceed your expectations - 02 858 00107