LIGHT LUNCH MENU





LUNCH BOX 16

Includes:

Wrap or Roll

Vegetarian Tart

Sweet Bite

Piece of Fruit – served separately

SANDWICHES, WRAPS, BAGUETTES

BREAD SELECTION

Traditional Sandwich (White, Multigrain, Rye) 7

Wrap 8

Crusty Gourmet Bread, Baguettes 10

*gluten free options available upon request

FILLING SELECTION

Smoked Salmon, Horseradish Cream, Avocado, Capers, Onion, Lettuce

Beef Fillet, Semi Dried Tomato, Cucumber, Piccalilli Relish

Leg Ham, Avocado, Mature Cheddar, Green Mustard Mayo, Green Leaf

Hot Salami, Red Wine Onion, Mozzarella, Tomato, Pesto

Chicken Caesar, Candied Bacon, Parmesan, Cos Leaf

Chicken, Lemon Thyme, Avocado, Watercress, Soy Mayonnaise

Roast Chicken, Wasabi Mayonnaise, Rocket

Chermoula Chicken, Cucumber, Tahini, Rocket

Roast Turkey, Brie, Cranberry Relish

Free Range Egg & Chive Salad v

Roast Pumpkin, Swiss Cheese, Spinach, PC Relish v



FILLING SELECTION

Grilled Zucchini, Hummus, Aubergine, Feta, Artichokes, Roma Tomatoes v King Island Brie, Wild Rosella Chutney, Grilled Pear, Rocket v King Prawn, Parsley, Saffron Mayonnaise, Diced Tomato, Coral Lettuce +2

SALAD BAR - COLD Items served on platters or individually boxed

SALAD BAR BOX - \$12.00 per box minimum order of 10

Gourmet Potato Salad, Shallot, Parsley Dressing gfv
Roast Butternut Pumpkin, Macadamia Nut Salad gfv
Beaumonde Caesar Salad, Candied Bacon, Egg, Parmesan (+ chicken \$2.50)
Fusili Pasta, Red Onion, Olives, Peas, Sundried Tomato, Feta v
Baby Potato, Cherry Tomato, Red Onion, Egg, Green Beans, Tuna, Capers
Cos Leaves, Grilled Pear, Avocado, Fine Herbs, Champagne Dressing gfv
Marinated Chicken, Jackfruit Samba, Radish Sprouts, Cos Leaf gf
Confit Salmon, Quinoa Salad, Pickled Walnut, Citrus Reduction gf
Medium Fillet of Beef, Roast Vegetable Salad, Tahini gf

NOODLE BOX LUNCH - \$12.00 per box minimum order of 10

Please select from the following:

Thai Beef Salad, Chilli, Lime & Palm Sugar Dressing gf
White Cut Chicken Breast, Asian Salad, Soy Sesame Dressing gf
Chilli Soy Chicken Salad, Eggplant & Sesame Noodles
Seared Tofu, Asian Greens, Beans, Capsicum gfv



COUS COUS BOX LUNCH - \$12.00 per box minimum order of 10

Chermoula Marinated Chicken Thighs, Herbed Cous Cous gf

Za'atar Crusted Beef, Harissa, Herbed Cous Cous gf

Spiced Sweet Potato, Chickpea Falafel, Saffron Mint, Herbed Cous Cous gfv

TO FINISH Items served on platters

Freshly Sliced Fruit Platter 5

Selection of Australian & International Cheese 7

SAVOURY CANAPE ITEMS - COLD

Assorted Sushi gf (provides 2 pieces per person) 6.5

Barbeque Duck, Asian Salad, Rice Paper Rolls gf 4.5

Prawn, Vietnamese Mint, Mango Rice Paper Roll, Nam Pla gf 5.5 Vietnamese Chicken, Lemongrass Rice Paper Roll, Nuoc Cham Dressing gf 4

Vietnamese Rice Paper Rolls, Crushed Peanut & Lime Soy Sauce gf 3.5

Poached Prawns, Lemon Dressing, Lime Salt gf 5

Honey Shaved Beef Fillet, Corn & Feta Cake, Basil Gelée 4

Smoked Lamb Loin, Chapatti Bread, Mango & Mint Chutney 4

Tamarind Beef Fillet, Orange Picklet, Shisho Leaf 3.5

Pancetta Wrapped Pork Fillet, Spiced Apricot Relish gf 4

Spiced Lamb Tenderloin, Truffle Polenta Cake, Capsicum Jam 4

Chicken, Fig, Ricotta Boudin, Fig Jam gf 3.5

Duck & Serrano Ham Ballotine, Orange Blossom, Pistachio Crème gf 5

Morrell Mushroom, Chicken Terrine, Truffle Emulsion gf 5.5

Vibrant Sweet Corn, Pea & Sumac Pikelet, Tendril Tips v 4



SAVOURY CANAPE ITEMS - COLD CONT.

Goats Cheese, Saffron Potato Tortilla, Guacamole, Candied Chilli gfv 4.5

Zucchini & Cumin Omelette, Soft Feta, Chilli Tomato, Italian Leaf 3.5

Smoked Salmon, Dill, Lemon Buttermilk Scone 4.5 Asparagus, Preserved Lemon, Crepe Roulade v 4 Prawn & Mint Salad, Coconut Dressing gf 14

SAVOURY CANAPE ITEMS - WARM *

*We do not deliver items warm due to service standards. We do however offer the option to have warm items delivered with heating instructions for you to warm and serve yourself.

Bacon, Egg, Cherry Tomato, Caramelised Onion, Feta Tart 4
Pancetta Rolled Chicken Skewer, Dark Balsamic, Orange gf 4
Spinach & Ricotta Roasted Pinenut Filo, Dill Dusting v 4
Bacon, Egg, Mature Cheddar Triangle, 'PC' Relish 4.5
Mini Croissant, Sea Salted Roma Tomato, Shaved Leg Ham, Brie 3.5
Courgette, Mint, Manchego Frittata v 4
Lamb Shoulder, Pea & Pecorino Puff Parcel 4
Chicken, Leek, Grain Mustard Pie 4
Vegetarian Pasties, Caramelized Tomato Sauce v 4
Miniature Beef & Mushroom Pies, House Chutney 4.5
Traditional Home Made Sausage Rolls, Ketchup 3.5
Chicken & Asparagus Pastries 4

Quiche Lorraine, Smoked Bacon, Cheddar, Free Range Eggs

Kale, Cumin, Lemon, Ricotta Tart v



MINATURE QUICHE 3.5EA*

* Option available to have items delivered with heating instructions for you to warm onsite

Bacon, Manchego & Chive

House Smoked Salmon, Dill & Mascarpone

Spinach, Pine Nuts & Goats Cheese v

Three Onion & Persian Feta Cheese v

SWEET ITEMS3.5EA

Assorted Danish Pastries

Orange Blossom, Apricot Friand gf

Honey Madeleine, Raspberry Curd

Traditional Scone, Pure Vanilla Cream, Berry Conserve

Date, Fresh Coconut, Sour Cherry Balls gf

Frangipane & Treacle Tart

Strawberry Glazed Tartlet

Cocoa Beetroot Slice gf

Double Chocolate Brownie

Pear & Almond Tart

Little Raspberry Cake

Lemon Cheesecake Tart

Citrus Tea Cake

Carrot Cake

Chocolate Mousse Cake

Portuguese Custard Tart

Cocoa Lamington, Treacle Cream

Vanilla Pastry Cream Éclair, Pearl Frosting



SWEET BITES 2.5EACH

Double Chocolate Brownie Bite

Carrot Cake Bite

Mini Donut Balls, Cinnamon Dusting

Lemon, Strawberry Cheesecake Bite

Honey Madeline Bite

Coconut, Chocolate Rum Ball

Chef's Selection of Hand Made Truffles

Nougat of Pistachio, Honey, Lime

Dark Chocolate Almond Clusters

MUFFINS- MINI 2.5 MEDIUM 3.5

Raspberry & White Chocolate Dark Chocolate Chip Orange Marmalade gf Blueberry & Apple

COOKIES3 EA

Cranberry & Pistachio
Dark Salted Chocolate
Coconut Honey Crunch gf
Sultana & Oat
Anzac gf
Orange Vienna Kisses



BEAUMONDE IN THE OFFICE

These items are served and prepared onsite by a Chef. Staffing and equipment costs apply.

POULTRY

Almond Chicken Goujon, Cranberry Sauce 5
Individual Chicken & Leek Pies 8
Cumin Chicken Skewers, Mint Yogurt (2 pieces) gf 8
Spiced Chicken Thighs, Cucumber & Cashew Salad gf 8.5
Chermoula Marinated Chicken Thighs, Herbed Cous Cous gf 9

VEGETARIAN

Goat's Cheese, Spinach, Pinenut & Chive Tart v 5 Spiced Sweet Potato & Chickpea Cakes, Saffron & Mint Yogurt v 5 Herbed Ricotta & Tomato Tarte Tatin v 5 Individual Potato & Spinach Pie v 5.5

SEAFOOD

Roast Salmon, Walnut & Parsley Salsa, Sesame Sauce gf 14
Poached Prawns (2), Chilli & Shallot Salt gf 11
Macadamia Crusted Snapper, Grilled Asparagus, Lemon Oil gf 14
Snapper, Nicoise Salad, White Anchovy, Poached Egg, Gremolata gf 14

MEAT

Bacon, Manchego, Glazed Red Onion Tart 5
Chicken & Ham Roulade, Sage Stuffing 6
Warm Individual Beef & Button Mushroom Pies 8
Beef Skewers, Béarnaise Sauce gf 8
Moroccan Style Lamb Kofta, Sour Cherry & Date Chutney 9
Satay Lamb Skewers, Lime & Peanut Dressing gf 11
Herb Potato Rosti, Sherry Glazed Chorizo gf 12
Coriander & Parmesan Crusted Lamb Cutlets gf 13.5
Marinated Lamb Rump, Spiced Eggplant Salad gf 16