

**Choose from our Daily Working Lunch Menu
OR Create Your Own Working Lunch Menu**

Daily Working Lunch Menu

Minimum of 15 people

Five items @ \$23.00 per person including tea and coffee

Six items @ \$27.00 per person including tea and coffee

Seven items @ \$31.00 per person including tea and coffee

Add orange Juice @ \$8.00 per litre

Monday

Hot Items

Chicken with chorizo, artichokes, mascarpone and potato

Mexican bean, tomato and chipotle stew with garlic and cumin served with wild rice

Mushroom, sage and ricotta frittata

Cold Items

Five grain roll with pastrami, kraut and provolone cheese

Greek salad with tomatoes, kalamata olives, feta, cucumber and oregano

Extras

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

Tuesday

Hot Items

Mussaman beef curry with bamboo shoots, cassia and toasted peanuts served with steamed rice

Pumpkin, chilli and basil stir fry with toasted pine nut and spring onion

Vegetable samosas with minted yoghurt

Cold Items

Spelt roll with spicy pork, green capsicum and apricot chutney

Baby spinach and endive salad with semi dried tomatoes, crispy bacon and avocado

Extras

Green garden salad

Platter of seasonal fruits

Chef's selection of sweet slices

Wednesday

Hot Items

Tagine of chicken, manzanilla olive and sweet potato with chermoula
Roasted root vegetable ratatouille with oregano and parmigiano
Spinach and feta quiche

Cold Items

Sourdough roll with honey baked ham, dijon and rocket
Marinated artichoke, green bean, olive and feta salad

Extras

Green garden salad
Platter of seasonal fruits
Chef's selection of sweet slices

Thursday

Hot Items

Lamb tikka with spiced eggplant and tomato raita served with garlic naan bread
Chickpea and yellow lentil dhal with coriander and ginger yoghurt
Potato curry roti rolls with raita

Cold Items

Chilli corn bread with smoked chicken, avocado and bacon
Caesar salad with cos lettuce, egg, bacon, croutons, parmigiano and anchovy dressing

Extras

Green garden salad
Platter of seasonal fruits
Chef's selection of sweet slices

Friday

Hot Items

Beef fattah with toasted almonds and garlic yoghurt sauce served with Lebanese bread
Stir fried Asian greens and silken tofu with rice noodles and toasted cashews
Roast pumpkin and feta frittata

Cold Items

Mini bagel with turkey, salad, cranberry and mizuna
Red pepper, aubergine and Israeli couscous salad with preserved lemon dressing and fresh mint

Extras

Green garden salad
Platter of seasonal fruits
Chef's selection of sweet slices

Saturday

Hot Items

Coconut chicken curry with toasted peanuts, cauliflower and green beans, kaffir lime rice
Vegetarian curry laksa with egg noodle, gai lan and bean sprouts
Green pea kachori with mint chutney

Cold Items

Ploughmans beef sandwich on rye with pickles and cheddar
Thai beef salad with pak chii, lime dressing and toasted rice

Extras

Green garden salad
Platter of seasonal fruits
Chef's selection of sweet slices

Sunday

Hot Items

Cuban pork in mojo sauce with sweet potato and orange
Potato and green pea curry with baby spinach and yoghurt
Bacon and mushroom quiche

Cold Items

Potato roll with tuna salad, crispy cos and capers
Fattoush salad with cucumber, tomato and radish with lemon garlic dressing

Extras

Green garden salad
Platter of seasonal fruits
Chef's selection of sweet slices

**Restaurant Associates reserve the right to substitute ingredients according to seasonality
Please advise at your earliest convenience any dietary requirements
Additional vegetarian options available on request
All prices are exclusive of GST**