

## LIGHT LUNCH MENU

### Sandwich Collection

6 points per person

**PLATTERS** offering a mixture of sandwiches made with a selection of locally baked bread, wraps and pides filled with a selection of cold meats, seafood and salad

**FRESHLY SLICED SEASONAL FRUIT PLATTER**

**PLATTER OF ASSORTED SLICES**

**CHILLED SPREYTON FRESH JUICES**

**FRESHLY BREWED COFFEE AND TEA** served in your conference room

### Additional Selection

Additional prices per person

**SELECTION OF TASMANIAN CHEESES**

**SOUP SELECTION SERVED WITH CRUSTY BREAD**

See options below.

**SALAD SELECTION**

### Soup Selection

Minimum 10 people

**THAI COCONUT AND SWEET POTATO** (GF, V)

**ROASTED PUMPKIN** (GF, V)

**CHICKEN AND SWEET CORN** (GF)

**TASMANIAN SEAFOOD CHOWDER**

**ROASTED RED PEPPER AND TOMATO** (GF, V)

## HOT BUFFET LUNCH

Minimum of 10 people

Please select two from the following options:

**THAI GREEN CHICKEN AND VEGETABLE CURRY** with rice (GF)

**SLOW COOKED IRISH BEEF STEW** with potatoes

**LAMB AND VEGETABLE CURRY** with rice (GF)

**CRISPY PORK AND NOODLE SALAD** with Asian vegetables

**BAKED TASMANIAN SEAFOOD MORNAY** with butter puff pastry

Each selection is served with a salad. Please select one of the following:

**GARDEN SALAD**

**COUSCOUS, SPICED NUTS AND ROQUETTE SALAD** with orange dressing

**TOMATO, ROAST PEPPER AND BREAD**

**ROASTED VEGETABLE, FRIED HALOUMI, CANDIED WALNUTS AND LEAF**

Each option is served with daily chef's selection of sweet treats and fruit selection.

Freshly brewed coffee and selection of fine herbal teas (served in your conference room)