



## **Winter Working Lunch Menu**

**(Specials will change monthly)**

All portions are main course size  
A complimentary bread roll and butter will be included for each person  
Orders must be received by 5 pm two days prior to delivery – minimum order \$100.00

### **June Specials**

**(individually priced)  
served with a mixed leaf salad**

Vegetarian enchiladas with homemade guacamole \$12 per person  
Spanish meatballs with homemade tomato sauce and cous cous \$13 per person  
Traditional creamy potato top fish pie \$14 per person

### **Soups**

**served with a crusty bread  
\$7.00 per person**

Beef, pearl barley and vegetable soup  
Red capsicum and fennel soup  
Traditional pumpkin with nutmeg cream soup  
Chinese chicken and Asian greens soup

### **Casseroles/Braises and pies**

**\$13.00 per person**

Braised beef cheeks with Guinness served with potato gratin  
Lamb rosemary, red wine and tomato pie with fresh garden salad  
Slow cooked Spanish chicken with potato and parsnip puree  
Indian vegetable curry with lentils and pumpkin served with rice and minted yoghurt

### **Arancini Balls – 2 per serve**

**served with a mixed leaf salad  
\$12 per person**

3 cheese, fennel and tarragon (v)  
Pea, prosciutto and lemon  
Pumpkin, feta and oregano (v)  
Chicken and mushroom

If a chef is required for kitchen service there will be a \$30 per hour charge  
Stylish platters or bowls and serving cutlery can be supplied on request