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- All prices exclude GST.
- Administration fee of \$10.00 applies.
- Please advise of total number of pax at the time of booking.
- We cater for dietary requirements. Please advise of dietary requirements at the time of booking.
- Orders must be placed 4 business days prior to delivery date.
- The menu is set, no changes can be made to the menu.
- Minimum of 5pax required.

# Vorning & Afternoon lea Lackages

Seasonal Fruit Platter \$70.00 (10-12 people)

Seasonal Fruit Platter \$45.00 (6-8 people)

## **Breakfast Box** \$143.00 Serves 10

- petit savoury croissants
- mini frittata VGF
- petit fruit skewers VVGGFDF
- baked sweet pastries

# **Early Start Package** \$142.00

#### Serves 8

- vanilla bean yoghurt + coulis VGF
- house made banana bread fingers (2) V
- petit savoury frittatas GF
- ham, sundried tomato, philly cheese + greens pinwheel

## **Morning Tea Package** \$115.00 Serves 8

- baked sweet pastries
- petit fruit skewer VDFGFVG
- slider with turkey, brie, cranberry + greens

## **High Tea Package** \$190.00 Serves 8

- Crustless sandwich fingers
- Caramelised onion + Feta tarts
- Chef's petit sweet tarts
- Petit lemonade scones with jam + cream

## House made pikelets \$47.00 20 pikeletes

• served with jam + cream

## Afternoon Tea Package \$115.00

#### Serves 8

- house made banana bread fingers (2)
- mini brownie
- petit profiterole

## Mini pies + spinach filo + sausage rolls \$73.00 20 pieces

+ sauce

## Chef's quiche selection \$77.00 20 pieces

• meat + vegetarian

## Gluten Free Individual Box \$17.50

#### Serves 1

- Chef's friand (1)
- Petit fruit skewers (1)
- Mini frittata (1)

## **Vegan Individual Box** \$17.50

#### Serves 1

- Chef's vegan slice (1)
- Chia seed pudding cup (1)
- Petit fruit skewer (1)



Morning & Afternoon Tea Items

\*minimum 5 items per order



Petit seasonal fruit skewers (v, vg, gf, df)	\$4.00
Petit savoury muffin (v) (2 per serve)	\$6.50
Petit sweet muffin (2 per serve)	\$5.80
Petit portugese tart	\$5.50
Petit danish mixed variety (v)	\$3.90
Petit cakes and slices	\$7.00
Petit frittata  Option 1: corn, cheese + spinach ( v, gf)  Option 2: ham, cheese + greens (gf)	\$3.00
Petit savoury scroll Option 1: Ham, cheese + corn relish Option 2: Cheesy-mite (v)	\$4.00
Petit savoury croissants Option 1: Tomato, cheese + spinach (v) Option 2: Ham + cheese	\$5.00
<b>Petit chia pudding pot</b> With almond milk w fresh fruit garnish (v, vg, gf, df)	\$5.00
Petit yoghurt pot With vanilla bean yoghurt + coulis (v)	\$5.00
Petit vegan bircher muesli pot Home made bircher w coconut yoghurt, fruit and coulis (v)	\$5.00
Petit yoghurt w/ toasted muesli pot Toasted muesli, coulis, vanilla yoghurt (v)	\$5.00
<b>Veg sticks Cup</b> 8oz cup Served with black sesame hummus (gf, nf, h, v, vg)	\$6.00
Fruit salad cup 8oz (v, gf)	\$7.50
Regular breakfast frittata Bacon, mushroom, tasty cheese + spinach (gf)	\$8.00
Regular vegetable frittata Corn, tomato, cheese, spinach + herbs (v, gf)	\$8.00
Baked biscuits 1 piece per serve (v)	\$4.50
Large sweet muffin (v)	\$6.90
Large savoury muffin	\$7.50
Lemonade scones with house jam and vanilla cream	\$6.50
Sweet Tarts 2 piece per serve (v)	\$6.90
House made banana bread fingers 2 piece per serve (v)	\$6.50
<b>House made friand</b> Flavour of the day (v, gf)	\$7.80
Gluten Free Slice Flavour of the day (v, gf)	\$8.00
<b>Vegan Slice</b> Flavour of the day (v, gf)	\$8.00



Minimum order 5 sandwich selections per item. Filings change daily 10% vegetarian included

Deli Selection - 1/2 wrap, 1 bambino, 1 sandwich point with gourmet fillings	\$14.90 pp
Classic Triangles - Daily sandwich with basic fillings cut into 1/4.	\$8.90 pp
Gourmet Sandwich - Daily sandwich filling cut into 1/4.	\$10.90 pp
Lebanese wrap - Daily wrap filling cut into 1/2.	\$12.90 pp
High tea crustless finger sandwich - Daily sandwich filling	\$8.90 pp
French baguettes - Baguette cut into 1/2.	\$12.90 pp
Gluten Free Sandwich - Daily sandwich filling (gf).	\$11.00 pp
Vegan sandwich - Daily sandwich filling (v, vg).	\$11.00 pp
Gluten free wrap - Daily wrap filling (gf).	\$13.00 pp
Vegan wrap - Daily wrap filling (v, vg).	\$13.00 pp
Artisan roll - Executive chef toppings	\$12.90 pp





Mexican Fiesta	
house chilli con carne, house mixed beans, soft tortilla, taco shell, grated cheese, sour cream, lime infused avocado guac, sliced lettuce, chopped tomato, chopped cucumber, sliced purple onion	\$20.00 pp min 5 pax
Build Your Own Burger	
angus beef pattie, chicken breast, vege pattie (25%), oak green lettuce, tasty cheese slices, tomato relish, mustard, kewpie mayonnaise, tomato slices, sliced purple onion, grated carrot	\$18.95 pp min 5 pax
Mediterranean Grazer	¢27 E0
infused lemon herb chicken slices, beef strips, falafel balls, pita pockets, flat bread + sides of eggplant dip, hummus, cucumber yoghurt, green salad + tabouleh	\$27.50 pp min 5 pax
Grazers Delight	
Petit roll, butter, Moroccan chicken, cucumber yoghurt, cured meat, char veg platter +	\$26.50pp
dips, garden salad, rustic Caesar, gourmet cheese platter, grapes, strawberries, dried fruit + crackers. (served cold)	min 5 pax
Italian Grazing	_
Chefs pasta of the day, garden salad, garlic bread, rustic caprese salad w/ tomato,	\$26.90pp
basil , greens, Bocconi w fig glaze (gf, vg, dfo)	min 10 pax
Large Quiche of the day	\$51.00
Cut into 8 pieces	
Large Beef Lasagne	\$71.00
Cut into 8 pieces	
Spinach + Ricotta Cannelloni	\$66.00
Cut into 16 pieces (v)	
Vietnamese rice paper wraps platter	
x10 chicken (gf, h)	\$82.00
x10 vegetarian (gf, df, v, vg, nf, h) served with dipping sauce (gf)	
Sushi Platter	\$62.00
30 mini pieces served with dipping sauce	<del>402.00</del>



Small \$46.00 4-6 pax Large \$100.00 10-12 pax \$16.00 Each 500ml Minimum order 5

- garden salad (gf, df, v)
- thai chicken noodle salad (gf, df)
- rustic caesar salad (gf)
- greek salad (gf, v)
- raw broccoli, cheese, spinach, crispy bacon, red onion, entice sauce (gf)
- pesto pasta with sundried tomato, greens + purple onion (v)
- maple pumpkin, broccoli, fetta, purple onion, greens, balsamic splash (gf, v)
- infused chargrilled vegetables, chickpea, greens, balsamic splash (gf, df, v)
- creamy seeded mustard potato salad (gf, v)
- char grilled cauliflower salad with greens, pepita seeds, shredded carrot + sesame dressing (v)
- summer cranberry salad with mixed greens, carrot, tomato, purple onion, cranberries, avocado, fig glaze (gf, df, v, vg).



# Juunch Individual Hot Meals

Minimum order 5 pax per dish Each 500ml size

# \$17.00 each

- soy lime chicken asian veg + noodles
- moroccan roasted vegetable + lemon cous cous + smokey yogurt (v)
- tofu and vegetable stir fry (v, df)
- creamy carbonara tossed through pasta
- butter chicken + scented rice
- chickpea sweet potato curry + rice (v,df,gf)
- rustic beef stroganoff + rice
- vegetable stir fry (v, df, gf)
- creamy chicken pesto gnocchi with sundried tomato + greens
- satay chicken with peanut sauce, capsicum, greens + rice





## Antipasto grazer box \$155.00 Serves 10

- Cured meats assorted (3)
- Marinated mixedvegetables
- Olives
- Hummus
- Tasty cheese wedge
- Veg Sticks
- Crackers
- Bread Fingers

## Healthy snack box \$95.00 Serves 10

- · vegetable sticks
- sweet potato house crisps
- cherry tomato
- hummus
- eggplant dip
- pita crisps
- gluten free seaweed crackers

## Gourmet Cheese + Fruit Boxes \$90.00 Serves 6 \$155.00 Serves 10

- Selection of Australian cheese
- grapes
- strawberries
- dried fruit
- nuts
- relish
- crackers

#### Charcuterie box \$155.00 Serves 10

- cured meats
- cheddar cubes
- dill cucumber
- hummus
- olives
- pickled onion
- · dried fruits
- · turkish fingers
- crackers

## Vegetarian grazing box \$135.00 Serves 10

- vegetable sticks
- sweet potato house crisps
- cherry tomato
- hummus
- · eggplant dip
- pita crisps
- gluten free seaweed crackers

