



V Y C

WORKING LUNCH MENU

A range of healthy and delicious lunches

HEARTY SANDWICHES (min 6) \$23 each

Free range coronation chicken, ricotta, mango, almonds on five grain

Free range basil pesto chicken , mozzarella, truffle on pide

Free range ham, gruyere cheese, pickles, fresh tomato & mustard ciabatta roll NF

Sirloin caramelized onion, avocado, horseradish aioli on pide NF

Roast lamb, mint jelly, fresh olives and edam cheese five grain sandwich

Roasted capsicum, avocado, ricotta, sundried tomato pesto on kumara sourdough VEGE

Roasted beetroot, artichoke, avocado, cashew cream VEGAN DF

SAVOURIES (min 10) \$8 each

Free range pork, apple & sage sausage rolls served with plum relish

Beef pies served with tomato relish

Lamb pies served with mint jelly

Keto Frittata; bacon, spinach, roasted tomato, cheese, pesto NGA

QUICHE (min 10) \$7 each

Vine tomato, Danish feta, artichoke, kalamata olives NF

Chorizo, potato, ricotta, chili jam NGA - made with almond base

PIZZA & SALAD \$230 for 10 attendees

Selection of woodfire pizza with rocket and parmesan salad

VG Vegetarian, V Vegan, DF Dairy Free, NGA made with no added gluten free ingredients, may contain traces of gluten from kitchen cross contamination. Please talk to our team if you have any concerns or queries.

Prices exclude GST



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**PROTIEN and SALADS (min 6 of each salad selected)
Each portion is enough to feed two people**

Free range chicken with baby gem lettuce, crispy prosciutto, parmesan, creamy Caesar dressing, chimichurri, seeded bread croutons NGA, NF \$30

Eye fillet with Kumara, homemade hummus, olives, feta, baby spinach, sundried tomato pesto NGA \$35

Lamb fillet with Brussel sprouts, baby potatoes, creamy truffle dressing, Savoy cabbage, pecorino, chimichurri NGA, NF \$35

Glazed ham with double roasted beetroot, avocado, goats' cheese, walnuts, rocket, yuzu dressing \$28

Grilled halloumi with orzo pasta, feta, basil pesto, sundried tomatoes, kalamata olives \$28

Tofu, soba noodles, snaps, broccolini, edamame, miso wasabi dressing, cashews, coriander DF, VEGAN \$28

SWEET (min 6 excl platter)

Fresh fruit platter NGA, DF, NF \$110 (serves 15)

NGA Brownie slice (3 per serving) \$12

Raspberry Bliss Balls NGA, DF \$5.50

Lemon Curd meringue tarts NF \$9

Raspberry Lamingtons NF \$10

Caramelized pear cupcakes, salted caramel, gingernut buttercream \$9

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