

# Light working Lunches

The following options are served as a stand-up style buffet

## Option One

Fresh Bakery Items with Gourmet Fillings  
Changing Daily

Fine Australian Cheeses, Lavosh, Fruit Paste,  
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice, Spring  
Water

Freshly Ground Coffee and T2 Tea Selection

\$29.00 per person

## Option Two

Chicken and Mushroom Risotto\*

Rocket and Aged Parmesan Salad, White Balsamic Dressing

Mini Pavlovas, Kiwi Fruit, Passionfruit Coulis

A Selection of Soft Drinks, Orange and Apple Juice, Spring  
Water

Freshly Ground Coffee and T2 Tea Selection

\$29.00 per person

*\*Please note, hot dishes will change daily for multiple day  
events.*

## Option Three

Fresh Bakery Items with Gourmet Fillings  
Changing Daily

Seasonal Salad Suitable for Vegetarian  
Delegates

Chef's Hot Dish of the Day

Assortment of Pastries and Sweets from Our In-House  
Patisserie Team

A Selection of Soft Drinks, Orange and  
Apple Juice, Spring Water

Freshly Ground Coffee and T2 Tea Selection

\$35.00 per person

(Minimum 25 Guests)

*The National Wine Centre of Australia prides itself on being  
adaptable and flexible to every request. If you have a catering  
idea or concept you would like to explore, please feel free to  
speak with one of our Sales Executives.*

# Light working Lunches cont.

The following options are served as a stand-up style buffet

## Option Four

Fresh Fruit Bowl

Fine Australian Cheeses, Lavosh, Fruit Paste,  
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice,  
Spring Water

Freshly Ground Coffee and T2 Tea Selection

*Please select one item from bread, salads, wraps and hot dishes (four items in total);*

### Filled Bread Options

Roasted Beef on Focaccia, Red Wine Onions, Cheddar  
Cheese, Seeded Mustard Mayonnaise

House Spiced Roasted Chicken Baps, Avocado, Chipotle  
Mayonnaise

Prosciutto, Parmesan, Rocket, Mozzarella, Eggplant and Aioli  
on Ciabatta

House Made Spiced Hummus, Roasted Pumpkin, Dukkah,  
Salad Leaves on Turkish Bread

Pastrami, Sauerkraut, Pickles, Swiss Cheese and Spicy  
Tomato on Rye Bread

Egg Mayonnaise and Chive on White Bread

Zucchini, Pickles, Mesclun Lettuce, Horseradish and Vegan  
Mayonnaise on Brown Bread

### Salads

Chicken, Chickpea, Spinach, Black Bean, Tomato, Roasted  
Corn, Lime, Coriander, Spiced Yoghurt

Roasted Pumpkin Salad, Green Bean, Cardamom Spiced  
Yoghurt, Pepita Seeds, Spinach

Marinated Artichokes, Cannellini Bean, Rocket Salad, Citrus  
Dressing

Mixed Leaf, Fennel Fronds, Pickled Shallots, White Balsamic  
Dressing

Roasted Broccoli, Kale, Red Chilli, Toasted  
Almond Salad

Grilled Cauliflower Salad, Lentils, Capsicum, Cashews

## Wraps

Semi Dried Tomato, Olive, Basil, Rocket

Chicken Caesar

Avocado, Cucumber and Feta

Pulled Pork, Bourbon Peach Dressing, Tatsoi

Smoked Ham, Dill, Cucumber, Ranch Dressing

Guacamole, Tomato, Roast Capsicum, Salsa Verde

## Hot Dishes

Spinach and Ricotta Cannelloni with Tomato Basil Sauce,  
Parmesan Cheese

Pumpkin Ravioli, Tomato Cumin Sauce,  
Saltbush Dukkah

Coconut Chickpea Curry, Courgette, Cauliflower

Thai Chicken Green Curry, Steamed Rice

Blackened Salmon, Barbeque Corn, Rice, Coriander

Chicken Paella, Smoked Paprika, Saffron, Peas, Capsicum

Lamb and Spinach Curry, Steamed Rice

Beef Goulash, Steamed Rice

Kung Pao Chicken, Steamed Rice

\$42.00 per person

(Minimum 40 guests)

Add an add additional option for \$7.50 per person