



PROGRESSIVE CATERING & EVENTS

9 to 5

M E N U

BREAKFAST

Bircher muesli with oats, raisins & sunflower seeds	\$7
Assorted breakfast danishes & croissants	\$4
Buttermilk pancakes with berries and maple syrup	\$6
Ricotta hot cakes with bananas and ginger butter	\$6
Bacon & egg, spiced tomato chutney on mini brioche roll	\$7
French toast with bacon or berries	\$8
Avocado & feta on sour dough \$8 - add two poached eggs \$3 - add side bacon	\$3
Red pepper & baked egg tarts	\$6

MORNING & AFTERNOON TEA

Potted mustard beef brisket, grilled sour dough topped with piccalilli	\$6
The Best walnut and chocolate chip cookies	\$3
Assortment of home made Biscottis	\$3
Rosemary shortbread	\$3
Almond & banana bread, whipped cinnamon butter	\$4
Carrot cake, cream cheese icing	\$4
Sticky toffee & medjool date pudding	\$4
Energy balls with dates, raisins and rolled in toasted coconut	\$4
Reuben croissant	\$6
Assorted pickled vegetables, buttermilk dip (gf)	\$4
Sweetcorn & green chilli fritters, avocado & roasted red peppers	\$5
Fresh cut seasonal fruit platter	\$79
Local & imported cheese platter	\$99
Selection of local & imported cheeses, charcuterie, pickled & grilled vegetables farmhouse breads & dips	\$159

LUNCH OPTIONS

Standard sandwich lunch package	
Assortment of sandwiches, wraps or rolls (2pp)	\$16
Premium sandwich and salad lunch package	
Assortment of sandwiches, wraps or rolls (2pp) with a boxed salad	\$22

SALADS

Superfood salad	\$16
Crispy duck salad	\$22
Bang bang chicken salad	\$18
Root vegetable salad, yoghurt ranch	\$16
Autumn slaw (cabbage, papaya, chile, coriander, pecans, citrus & herb dressing)	\$16
Cinnamon roasted pumpkin, red onion, toasted walnuts, rocket endive leaves goats cheese	\$19

HOT LUNCH

Spiced lentil soup with toasted sour dough	\$8
Char grilled squid with chorizo & avo salsa	\$18
Tomato & mozzarella tart with fresh basil and aged balsamic reduction	\$14
Seared salmon, sticky rice, grilled broccoli & ponzu dressing	\$26
Braised berbere spiced chicken with leeks, tomatoes, basamati & wild rice with chickpeas currants & herbs	\$24
Venison ragu with pappardelle & aged parmesan	\$28
Meatballs with tomato sauce (gf)	\$18
Spiced braised duck legs (gf)	\$26

All dishes are delivered in foil trays with heating instruction and seasonal garden salad

BANQUET LUNCH

\$38pp

Two Proteins

- Honey & bush thyme roasted chicken pieces (gf)
- 7 Day dry aged beef rump rubbed with seeded mustard (gf)
- Moroccan spiced lamb shoulder, baba ghanoush (gf)
- Roasted salmon fillet, dill mayo (gf)

Three Salads

- Thai salad (v)(gf)(df)
- Seasonal garden salad (v)(gf)(df)
- Roast pumpkin, red onion, feta, walnut & spinach salad (v)(gf)
- Grilled vegetable salad, fig vin cotto (v)(gf)
- Barley, honey roasted carrots, grilled broccoli, goats cheese, caramelised cabernet vinaigrette

INDIVIDUAL BOTTLE BEVERAGES

Sparkling mineral water 700ml	\$6
Sparkling mineral water 250ml	\$3.5
Still water 600ml	\$2
Juice 2lt	\$7
Juice 250ml	\$4
Real rejuvenating blend health drink 300ml	\$5

SMOOTHIE BAR

Green machine	\$8
Berry boost	\$8
Honey bee banana smoothie	\$8

Prices exclude GST

Orders can be made via phone **1300 18 21 21**.

We will send confirmation of your order via email 2 full business days notice for all orders.

Delivery & heat: **\$180**, one of our staff will deliver and service the hot banquet (1.5 hour max), clients oven must be pre-heated on arrival.

We are able to accommodate dietary requirements on request.