



SANDWICHES

Premium point sandwiches	\$7.50pp
Gourmet filled breads – focaccias, baguettes, bagels & wraps (+\$2.00 for gf)	\$8.50pp
Ribbon sandwiches – Includes 1 ribbon pp	\$2.70pp

*we recommend 1.5 rounds per person

CORPORATE LUNCHES

Grazing Lunch	\$19.50pp
Includes: a pair of gourmet mini rolls with a variety of fillings, Greek salad (gf), chef's selection of frittata (gf), sweet treats (gf*) & fresh fruit pieces	
Green Scene	\$29.90pp
Includes: Kale, quinoa, soy toasted pepitas, soft feta, lemon dressing (v/gf), Tofu & kimchi paper rolls, Grilled chicken, raspberry pickle veg, amaranth leaves (gf/df), Lemon madeleine, candy rind frosting (gf/df), & seasonal melon wedges (vg) *all items in the Green Scene are gluten free	
The Executive	\$36.00pp
Includes: sliced artisan breads with butter, peeled prawns (gf/df), charcuterie plate (gf), selection of char grilled vegetables, salami & pine nut quiche, creamed garbanzo & lemon dip with pita chips (vg/df), sliced fruit platter & petite fours to finish	
*Package Lunches in Individual Picnic Box	+\$2.50pp

SALADS

Individual Boxed Salad	\$11.00pp
Salad bowl (serves 10)	\$55.00
Spiced chicken thigh, tomato salsa, herb couscous, orange dressing (gf/df)	
Roast salmon, pearl pasta, orange, rocket, herb olive oil (gf)	
Kale, quinoa, soy toasted pepitas, soft feta, lemon dressing (v/gf)	
Grilled chicken, brown rice, raspberry pickle veg, amaranth leaves (gf/df)	
Buck wheat noodle, ginger green onion, white sesame miso (v)	
Soft feta, roast pumpkin, cucumber ribbons, vibrant radish, dressing leaf (gf/v)	

HOT ADDITIONS

\$4.50 per item

Sausage roll (1.5 serves pp)

Gourmet mini beef pie (1.5 serves pp)

Mini lasagne

Individual quiche

Minimum of 20 pieces of each variety

MENU ADDITIONS

Sushi platter – 2pp (gf & vg options*)	\$5.50pp
Cheese board	\$9.50pp
Antipasto board	\$9.90pp
Chefs selection of sweet treats (gf/vg*)	\$3.50pp



W I N E & D I N E ' M

v – vegetarian | vg- vegan | gf – gluten free | df – dairy free | *- on request
Prices are listed per person exclusive of GST | min of 10 people unless otherwise stated | Staff & equipment will be charged additionally
Menu available from 07.04.2017 – 07.04.2018| 07 3844 7810 catering@winendinem.com www.winendinem.com