

# Fork Style Lunch



As at 21 May 2026. Menus subject to change.

**This package is designed for a minimum of 40 guests.**

## **Pricing Options:**

Option 1: 1 hot item + 2 salads – \$27.00+gst per person

Option 2: 2 hot items + 2 salads – \$35.00+gst per person

Add-on: Artisan bread – \$3.50+gst per person

(nf) Nut Free | (df) Dairy Free | (gf) Gluten Free | (nga) No Gluten Added | (v) Vegetarian | (vg) Vegan

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## **Fork Style Lunch - Bread**

- Artisan bread roll w butter - \$3.50

## **Fork Style Lunch - Hot**

- Honey & Maple Mustard Sliced Glazed Ham, Condiments (nf | df | gf)
- Pepper crusted sirloin (MR), chimichurri, beef jus (nf | nga)
- Oregano & lemon roasted chicken (df | nf | nga)
- Porchetta, apple jus (nf)
- Honey & maple mustard glazed ham, condiments (df | nf)
- Slow roasted lamb shoulder, rosemary, confit garlic (df | nf)
- Meat lasagne, bolognese, herbs, mozzarella & parmesan cheese (nf)
- Kale, chilli, goat cheese, gnocchi finished with mint and lemon (nf | v)
- Paneer saagwala with jasmine rice (df | nf | nga | vg)
- Maple roasted carrots & parsnips (nf | vg | df | nga)
- Vegetarian lasagne, seasonal vegetables, rich tomato basil sauce and creamy béchamel, topped with melted cheese (v)
- Potato gratin in a rich creamy sauce (nf | v)

## **Fork Style Lunch - Salad**

- POTATO SALAD-Red onion, dill, sundried tomato, olives, feta red wine vinaigrette (nf | v)
- GREEN-Green oak, celery, apple, avocado, radish, Goddess dressing (nf)
- FARRO-broccoli, pesto & feta salad (v)
- BEAN-green bean salad w goat cheese, almond & honey mustard (v)