

WORKING LUNCH

MENU OPTIONS

Please choose from the items below

Three Sandwiches (including one Toasted)

OR three Sliced items

One Salad item

One Grill & Oven item

One Pasta & Stove item

One Wok & Steamer item

One Dessert plus Seasonal fruit

Coffee, 2 teas and herbal infusions

SANDWICHES

Grilled field mushroom, basil pesto mayonnaise, cheddar cheese, focaccia

Oven roasted turkey breast, avocado, salad leaves, wholemeal bread

Hot smoked ocean trout, watercress, pickled cucumber, crème fraiche, dark rye

Grilled lamb, baby cos, Spanish onion, tzatziki wrap

Chimichurri marinated beef, piquillo peppers, hummus, baguette

Smoked salmon, pickled Spanish onion, caper cream cheese, bagel

TOASTED

Marinated capsicum, buffalo mozzarella, pesto mayonnaise, focaccia

Grilled chicken breast, hummus, za'atar, baby spinach, wrap

Roast lamb, roasted red peppers, harissa mayonnaise, Turkish bread

Grilled flank steak, garlic aioli, Swiss chard, tomato relish, ciabatta

Pastrami, dill pickle, Swiss cheese, light rye

SLICED

Served with La Madre organic bread and rolls, Stefano's relish, marinated Mount Zero olives, marinated piquillo peppers, pickled baby cucumbers

Air Dried Meat

Istra Capocollo (pork) Musk, Victoria

Blackmore's Wagyu Bresaola (beef) Alexandra, Victoria

Quattro Stelle Lonza (pork) New South Wales

San Jose Lombo Espagna (pork) South Australia

Air Dried Ham

Istra Prosciutto (pork) Musk, Victoria

San Jose Prosciutto (pork) South Australia

Citterio San Daniele Prosciutto (pork) Italy

Julian Marón Jamón ibérico (pork) Spain

Cured Salami

Istra Salami (pork) Musk, Victoria

La Boqueria Peóť Fuet (pork) New South Wales

Borgo Casalino (pork) Queensland

San Jose Sopressa (pork) South Australia

SALADS

Thai beef salad, red onion, tomato, chilli, garden greens, fish sauce, lime

Garden salad, baby carrots, golden beetroot, radish, peas, parsley, nasturtium viola flowers

Ancient grain salad, quinoa, sprouted lentils, currants, seeds, garden herbs, sherry vinaigrette

Free range chicken salad, tomato, cucumber, alfalfa sprouts, baby cos lettuce verjuice, EVO oil

GRILL & OVEN

Grilled pasture fed flank steak, chimichurri

Slow grilled lamb shoulder, lemon, tzatziki

Salt baked free range chicken, truffled butter

12 hour slow cooked veal osso buco lasagne, rosemary, parmesan

Roast pork belly, fennel, lemon, garlic, English mustard

Baked sustainable fish pie, aged Ashgrove cheddar, potato, parsley

PASTA & STOVE

Gnocchi, slow cooked beef short rib ragù, pecorino

Linguine, clams, bottarga, garlic, chilli, parsley

Risoni, roasted pumpkin, thyme butter, Grana Padano, coriander shoots

Malaysian chicken curry, lemongrass, kaffir lime, fried shallots, basmati rice

Turkish style lamb, tomato, mint, green pepper, pilaf rice

Seasonal vegetable and chickpea tagine, tomato sugo, Tunisian spices, aromatic couscous

WOK & STEAMER

Egg noodles, pork, garlic, soy, Chinese cabbage

Kimchi fried rice, gochujang chilli paste, sesame, toasted nori

Singapore noodles, local green prawns, bean sprouts, coriander

Wok fried cauliflower, puffed wild rice, togarashi, fish sauce

Brussel sprouts, spiced caramel, baby capers, toasted pine nuts

Sugar snap peas, ramen broth, red radish, freshly grated horseradish

DESSERT

Flourless raspberry, chocolate cake

Strawberry pistachio tart

Opera slice

Lemon panna cotta

Dark chocolate tart

INTERACTIVE DESSERT

Longest pavlova, fresh strawberries, passionfruit, Chantilly cream

Creamy chocolate, Yellingbo EVO oil, crostini

Longest St.Honoré, Lemon curd, choux pastry

ADDITIONAL OPTIONS

Can be included at an additional cost

Sushi and sashimi

Assorted sushi and sashimi, California rolls, soy sauce, pickled ginger, wasabi

Australian seafood bar

Tasmanian, South Australian, Sydney Rock oysters, Queensland prawns, Tasmanian smoked salmon, sour cream, capers, cocktail sauce, red onion, Tabasco, chardonnay vinegar, shallots, lemons

Victorian cheese board

Served with lavosh, crackers, La Madre bread, quince paste, walnuts, apricots

Maffra Aged Cloth Cheddar (hard) Gippsland, Victoria

Maffra Brie (white mould) Gippsland, Victoria

Milawa King River Gold (washed rind) Wangaratta, Victoria

Jindi Jumbunna (blue mould) West Gippsland, Victoria

Meredith Chèvre Ash (fresh unripened) Meredith, Victoria