

LIGHT LUNCH EVENTS

PRICING

Main	\$15 Per Person
Add Entrée	\$5.50 Per Person
Add dessert	\$10 Per Person
Tea/coffee station	\$2.50 Per Person

ENTRÉES

- Garlic bread vg and/or
 - Garlic bread with cheese v
-
-

MAINS

Two selections dropped alternatively:

Served with salad GF & chips, or mashed potato GF & seasonal vegetables GF

- Tempura fish with lemon & tartare
- Prawn cutlets with lemon & tartare
- Grilled chicken breast with gravy GFA
- Grilled Barramundi with lemon & tartare GFA
- Pork loin with gravy GFA

- Linguine bolognese. Housemade beef & pork ragu with linguine & parmesan
- Linguine pesto. Mint & parsley pesto, red onion, mushrooms & semi dried tomatoes v
- Small roast of the day with roasted spiced pumpkin, vegetables & gravy GF
- Bangers & mash. Butcher's sausages with mash, seasonal vegetables & gravy GF

DESSERT

Gourmet slab portion served with cream & berry coulis.
Two selections dropped alternatively:

- Mud (choc, white or caramel)
 - Orange & almond GF
 - Orange & poppy GF
 - Jaffa GF
 - Carrot
 - Cheesecake
 - Sponge jam & cream
 - Black forest
 - Banana
-
-

TEA & COFFEE STATION

- Crockery
 - Instant coffee sachets
 - Black tea bags
 - Hot water & milk
 - Sugar / sweetener
-
-

INFORMATION

- Minimum 30 attendees
 - 7 days prior - dessert selections required
 - 2 days prior - Approximate numbers, entrees, mains & tea/coffee confirmation required
 - Day of (prior to service) - minor adjustments to final numbers & full payment due
-
-

CONTACT

julie@wangiworkers.com.au
(02) 4975 1451