

# LIGHT LUNCH EVENTS

MONDAY - FRIDAY

## PRICING

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

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## ENTRÉES

- Garlic bread VG and/or
  - Garlic bread with cheese V
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## 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 New Zealand Whiting with lemon & tartare GFA
- Pork loin with gravy GFA
- Rissoles GFA
  
- Linguine bolognese. Housemade beef & pork ragu with linguine & parmesan
- 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
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## TEA & COFFEE STATION

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

- Minimum 30 attendees
  - Only available Monday - Friday lunch
  - 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
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## CONTACT

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