

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

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 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

TEA & COFFEE STATION

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

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

CONTACT

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