

Lunch

10% Surcharge Applies on Saturday, Sunday & Public Holidays
Minimum catering numbers 20 people



Lunch Options

An assortment of delicious fillings such as double smoked leg ham, Swiss cheese, roast beef, chargrilled vegetables, tandoori chicken, roast turkey, salad, Cajun roasted chicken, Tasmanian smoked Salmon, Spanish salami with a range of delicious sauces & chutneys served on your choice of;

Gourmet Triangle Sandwiches (4 triangles) - **\$7.70 per person**

Deluxe Gourmet Rolls (1 roll) - **\$11.00 per person**

Gourmet Wraps (1 wrap) - **\$12.00 per person**

Open-face sandwiches (2 sandwiches) - **\$13.00 per person**

Lunch Packages

Package 1 - **\$26.50 per person**

- Assorted gourmet triangle sandwiches
- Assorted mini sliders
- Seasonal fresh fruit platter

Package 2 - **\$32.00 per person**

- Assorted gourmet triangle sandwiches & wraps
- Spanish style frittata
- Seasonal fresh fruit platter

Package 3 - **\$34.50 per person**

- Freshly brewed coffee, tea selection & water
- Assorted gourmet rolls & wraps
- Individual mini quiche
- Seasonal fresh fruit platter

Package 4 - **\$40.00 per person**

- Selection of open gourmet sandwiches
- Gourmet wraps
- Platter of assorted Tasmanian cheeses served with crackers, lavosh dried fruit & nuts
- Seasonal fresh fruit platter

Package 5 (Hot Option) - **\$42.50 per person**

- Freshly brewed coffee, tea selection & water
- Seasonal fresh fruit platter
- Platter of assorted Tasmanian cheeses served with crackers, lavosh dried fruit & nuts

Please select 2 of the following to be served with rice & salad;

- Chicken Tikka
- Guinness Beef
- Lamb Korma
- Slow cooked Greek style beef
- Satay chicken
- Vegetarian curry

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ANU COMMONS

- Thai green curry

Salad options;

- Mediterranean Salad
- Caesar Salad
- Garden Salad
- Greek Salad

Optional Soup starter served with crusty bread rolls & butter - \$6.60 per person

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