



V Y C

Working Lunch Menu

A range of healthy and delicious lunches

SAVOURIES (min 10) \$6.50 each

Free range pork, apple & sage sausage rolls served with plum relish \$8.50

Beef pies served with tomato relish \$8

SANDWHICHES (min 12, cut into halves) \$14 each

Free range harissa chicken, avocado, lemon aioli ciabatta roll NF

Free range chicken, plum relish, mozzarella, pide NF

Free range ham, edam cheese, jalapeno mustard, fresh tomato, pickles ciabatta NF

Sirloin caramelized onion, avo, horseradish aioli, ciabatta roll NF

Roast lamb, mint jelly, roast beetroot, cucumber and feta five grain sandwich NF

Roasted capsicum, artichoke, avocado, sun dried tomato pesto NF, VEGAN

SALADS & PROTEIN (min 12 of each salad selected)

Free range chicken with baby gem lettuce, crispy prosciutto, parmesan, creamy ranch dressing, walnuts, chimichurri GF \$30

Eye fillet with baby potato, summer asparagus, creamy truffle dressing, savoy cabbage, pecorino, sundried tomato pesto \$35 NGA served medium / rare

Lamb served with Moroccan roasted cauliflower, toasted chickpeas, roast garlic yoghurt, cucumber, goats' cheese, pomegranate and mint GF \$35

Teriyaki Tofu, soba noodles, broccolini, edamame, miso wasabi dressing, cashews, coriander DF, VEGAN \$30

QUICHE (min 12)

Quiche- feta, asparagus, onion relish \$8.50 NF

Quiche - roasted tomato, ricotta, parmesan, cheddar and pesto \$8.50 NGA- almond base

SWEET (min 6 excl platter)

Fresh fruit platter \$135 (serves 10)

Brownie fingers \$6

Raspberry Bliss Balls \$6

Lemon Curd meringue tarts \$10

Raspberry Lamingtons with soft cream \$6