



With Compliments:

Information
Confirmation & Final Numbers:

To confirm your function, 2 to 3 weeks notice is needed & a 30% deposit may be required to finalise your booking (this doesn't relate to our daily corporate catering).

- 5 days notice is needed to confirm the final numbers prior to your function date.
- 3 days (72 hours) notice is required to cancel your catering/ function, within this time a 30% charge will apply.

HIRE GOODS:

- We respectfully advise that a 20% handling fee applies to all hire agreements arranged by *Food FX*, based on the Total & final cost (excluding breakages).
 - Breakages and lost items will be invoiced at their replacement value.

STAFFING:

- 1x chef @ \$45.00 per hour plus GST
- 1x waiter/ waitress @ \$ 40.00 per hour plus GST
- NB/ Public holiday loading, double time applies
- All staff charged from kitchen to kitchen – A minimum 3 hour hire

DELIVERY:

A minimum delivery fee of \$15.00 plus GST (10 km radius from Nundah) then \$1.00 per km will accompany any order deemed as a drop off & or pick up.

Minimum Numbers:

- Apply to Breakfast menus to 10 people,
 - Canape' menus to 10 people,
- Antipasto & Salad menus to 10 people,
- Hot fork & Side Fork dishes to 10 people,
 - Buffet menu to 10 persons,
 - Plated Meals to 10 people.

GST TO BE ADDED TO THE FOOD FX CATERING PACK.

- **Please note prices are subject to change without notice.**



CATERING AGREEMENT

NAME : _____

DAY & DATE OF FUNCTION : _____ / _____ / _____

ADDRESS OF FUNCTION : _____

PHONE NUMBER : _____ TIME OF FUNCTION : _____ AM/PM

APPROX. NUMBER OF GUESTS : _____ **Final numbers 5 days prior to function date.**

PAYMENT DETAILS-

Food FX-PO Box 45 Wavell Heights North 4012.

- PREFERRED PAYMENT – CASH, CHEQUE, ELECTRONIC TRANSFER, EFTPOS, CREDIT CARD.
- CREDIT CARD SURCHARGE 1.7% (VISA OR MASTERCARD)
- ELECTRONIC TRANSFER DETAILS-SUNCORP METWAY-TOOMBUL BSB 484 799 - 04-5964091
- A 30% DEPOSIT IS REQUIRED TO SECURE & CONFIRM YOUR BOOKING.
- DEPOSIT REQUIRED \$ _____
- FOOD FX ABN NUMBER ; 73 627 464 568

CANCELLATION POLICY

- CANCELLATION OF FUNCTIONS IS TO BE MADE IN WRITING, RECEIVED & CONFIRMED BY FOOD FX, A MINIMUM OF 72 HOURS PRIOR TO YOUR FUNCTION DATE, OTHERWISE YOU WILL FORFEIT YOUR DEPOSIT.

DATE _____ / _____ / _____

SIGNATURE _____

BREAKFAST MENU

MINIMUM NUMBERS 10 PERSONS

LIGHT BREAKFAST MENU (MEETING) \$12.75 + GST. PER PERSON

- Fresh Fruit Salad
 - Mini Muffin
- Mini Danish Pastry
- Ham and Cheese Croissant

FULL CONTINENTAL BREAKFAST \$16.50 +GST. PER PERSON

- Selection of Cereals
- Fresh Fruit Salad
 - Mini Muffin
 - Mini Croissant
 - Mini Danish
- Toast, Butter & Conserves

FULL HOT BREAKFAST \$20.50 +GST. PER PERSON

- Fresh Fruit Salad
- Mini Muffin & Mini Danish
- Hot Breakfast – Scrambled Eggs, Mushrooms, Chipolata Sausages, Bacon, Tomato & Hash Brown,
 - Toast, Butter

ANOTHER STYLE BREAKFAST \$19.50 +GST. PER PERSON

- Mini Danish Pastry
- Fresh Fruit Salad
- Smoked Salmon & Brie Bagel
- Poached egg on Sliced Leg Ham with Hollandaise on Bagel
 - 2 lt Orange Juice, Apple Juice \$6.50 each

MORNING & AFTERNOON TEAS

*Mini Muffins \$ 3.00 Medium Muffins \$3.75, Large Muffin \$4.40 plus GST.
Blueberry, Double Chocolate, Chocolate Chip, Banana & Cinnamon, Apple & Sultana,
Raspberry & Almond, Blackberry & Lemon.

*Small Savoury Muffins \$3.50+GST

*Savoury Medium Muffins(bacon, fetta & caramelised onions) \$4.40 plus GST

*Slices, Cakes, & Tarts, \$4.00 per piece plus GST.

Bakewell Tart, Blueberry Almondine, Apple Almondine, Chocolate Brownies, Coconut Slice, Lemon Curd
Tart, Chocolate Fudge Cake, Banana Cake, Carrot & Sultana Cake, Lemon Cake, Ginger Cake, Mixed Fruit
Cake, Fresh Cream Vanilla Cakes, Fresh Fruit Tartlets,
Pecan Tartlets, Macadamia Nut Tartlets, Apple Crumble Slice

*Gluten- Free Slices & Cakes \$4.40 per piece plus GST.

Crushed Orange & Almond Slice, Chocolate, Fresh Fruit, Cream Meringue,
Choc Brownies, Friands & Pecan Tarts.

* Friands \$4.40 per piece plus GST.

Blueberry & Almond, Lemon & Poppy Seed, Orange & Poppy Seed, Raspberry & Lemon,
Pecan & Maple

* Biscuits \$2.00 cents each plus GST

Chocolate Chip, Peanut, Viennese Fingers, Melting Moments, ANZACS, Jam Drops,
Double Chocolate, Ginger Nuts, Shortbreads, Coconut Macaroons. Pecan, Passionfruit Biscuits.

*Mini Danish Pastry \$3.75 each plus GST.

*Mini Ham & Cheese Croissant \$3.75 plus GST.

*Scone, Jam and Cream \$3.75 each plus GST.

*Sweet Petit Four Selection \$2.00 a piece plus GST.

*Creamy Indulgent Yoghurt with fresh Berries \$3.50 plus GST.

2 Lt Orange Juice, 2 Lt Apple Juice \$6.50 each

- Please note – all the above items with the exception of the Danish & Croissant's are freshly made and baked by the Food FX team.

LUNCH SELECTIONS

*Asst Sandwiches on 900 gram White, Multigrain or Wholemeal Breads \$5.00/ round +GST.

*Freshly Baked Breads - Focaccia, Turkish Pocket, Bagel, Baguette \$7.50 each plus GST.

*Roasted Vegetable Focaccia \$8.00 each plus GST.

*Gourmet Open Danishes \$8.00 each plus GST.

*Assorted Pita Bread Wraps \$6.50 each plus GST.

*Afternoon Tea Sandwiches \$3.50 per round plus GST.

• **Various fillings include:**

Baked Leg Ham	Vegetarian	Spanish Onion
Roast Beef	Fancy Lettuce	Cucumber
Roast Turkey	Iceberg Lettuce	Beetroot
Chicken	Tomato	Snow Pea Sprouts
Corned Silverside	Carrot	Mayonnaise/Pickles
Salami/Pork Sopressa	Avocado	Mustard/Corn Relish
Tuna	Cheddar Cheese	Pesto/Hummus
Salmon	Egg, Cress & Mayonnaise	

- Chicken Tenderloins & Cold Meats, Garden Salad, Breads and Dips \$14.00pp+ GST
- Quiche Lorraine/ Roast Pumpkin Quiche, Garden Salad & Breads \$14.00pp +GST.
- Beef lasagne/Roasted Vegetable Lasagne, Garden Salad & Breads \$15.00pp +GST
- Moussaka with Greek Salad and Bread \$15.00pp+GST

Fresh Fruit Platter \$5.00pp + GST

A selection of Seasonal Fruit – 5 types of Fruit

Cheese & Fresh Fruit Platter \$8.50pp + GST

4 types of Australian Cheeses, 3 types of Fresh Fruit & Water Crackers

Cheese & Dried Fruit Platter \$9.00pp + GST

4 types of Australian Cheeses, Dried Fruit, Nuts and Crackers

Gourmet Cheese & Dried Fruit \$11.00pp + GST

A Selection of 4 Fine Australian Cheeses with Dried fruits, Nuts & Crackers (Melba, Grissini)

WORKING LUNCH PLATTERS

MINIMUM 6 PERSONS ALL PLUS GST

Luncheon Platter #1

\$10.00 per person+GST

½ Round Assorted Sandwiches,
½ Round Foccacia,
½ Round Turkish Pocket/Baguette.

Luncheon Platter #2

\$12.75 per person+GST

1 Round Assorted Sandwich,
½ Round Foccacia/Turkish
Pocket/Baguette,
2 Homemade Biscuits.

Luncheon Platter #3

\$11.25 per person+GST

½ Round Assorted Sandwich,
½ Round Assorted Rolls
Fresh Fruit Platter

- 2 Lt Orange Juice \$6.50
- 2 Lt Apple Juice \$6.50

Luncheon Platter #4

\$16.00 per person+GST

1 Round Assorted Rolls,
Cheese & Fresh Fruit & Crackers.

Luncheon Platter #5

\$19.00 per person+GST

1 Assorted Filled Wrap,
Cheese, Fresh Fruit & Crackers,
1 Assorted Slice/ Pastry.

Luncheon Platter #6

\$19.45 per person+GST

1 Assorted Filled Baguette,
3 Pieces of Warm "Canape A"& Dipping
Sauces
½ Cheese and Fresh Fruit & Crackers

CANAPÉ MENU A.

MINIMUM NUMBERS 10 PERSONS

\$18.00 per person plus GST.

Choose 7 from the list below – This includes napkins & dipping sauce.
Gluten free are available-please ask!

HOT

- *Mini Quiche – Lorraine
- *Mini Quiche – Roast Pumpkin & Fetta
- *Mini Quiche- Roast Sweet Potato,
Caraway Seed & Artichoke
- *Roasted Vegetable Tartlet
- *Caramelised Onion Tartlet
 - *Mini Pizza
 - *Mini Sausage Roll
 - *Mini Pie
- *Spinach & Fetta Triangle
- *Savoury Mince Triangle
 - *Crumbed Fish Goujon
 - *Vegetarian Spring Roll
 - *Beef Spring Roll
- *Cajun Crumbed Chicken
- *Apricot Chicken Skewer
- *Zucchini and Corn Fritters

COLD

- *Brie, Rocket & Black Pepper
- *Bocconcini, Basil & Cherry Tomato
- *Oven Roasted Capsicum, Red Onion
Confit & Fetta
- *Roast Beef, Pickle & Italian Parsley
- *Leg Ham & Fresh Green Asparagus Rolls
- *Italian Salami, Sun-Dried Tomato Cheese,
& Cherry Tomato
- *Green Peppercorn Pate' Pancetta Flakes.
 - *Smoked Trout Pate.
- *Bacon, Caramelised Onion Savoury Mini
Muffins.
 - *Bruschetta Toasts.
- *Shades of Blue,Brie en Croute
- *Rare Roast Beef,Egg en Croute

CANAPÉ MENU B.

MINIMUM NUMBERS 10 PERSON

\$24.00 per person plus GST.

Choose 7 from the list below – this includes napkins & dipping sauce
Gluten free options are available, please ask!

*ROSEMARY, THYME & GARLIC RUBBED BEEF

TENDERLOIN, POTATO ROESTI

*ROASTED CHAT POTATO, CHORIZO SAUSAGE

*VEGETABLE SAMOSA WITH RAITA

*MEAT SAMOSA WITH RAITA

*ROAST PUMPKIN, GOATS CHEESE

*THAI CHICKEN SKEWER

*CHICKEN SATAY SKEWER

*OYSTER KILPATRICK

*TASMANIAN OYSTER, BRAISED GINGER AND SHALLOT

*TANDOORI BEEF SATAY

*FETTA, LAMB FILLET, ROCKET PESTO

*ROSEMARY, GARLIC BEEF SKEWER

*BAKED CHAT POTATO, PORK SOPRESSA, CHEESE, PESTO

*PRESERVED LEMON, PARSLEY & GARLIC PRAWN

*PROVENCAL CRUSTED LAMB CUTLET, ADD \$1.00PP+G

*SEARED SEA SCALLOP SPOON WITH CHIVE, LEMON
MASH (MIN 30 PAX).

SOUP CUPS:

*ROASTED PUMPKIN

*PEA AND HAM

*ROASTED TOMATO AND GARLIC

CURRY POTS: (ADD \$2.00+GST PP)

*VEGETABLE CURRY AND RICE

*BUTTER CHICKEN, POTATO AND RICE

*THAI CHICKEN, VEGETABLES AND RICE

*LAMB ROGAN JOSH, SWEET POTATO, EGGPLANT, RICE

*BEEF BURGUNDY AND RICE

*SMOKED SALMON, YARRA VALLEY PERSIAN FETTA

*OCEAN KING PRAWN WITH GUACOMOLE

*BEEF FILLET CARPACCIO, PARMESAN, TRUFFLE OIL

*GOATS CHEESE, CARAMELISED RED ONION, BALSAMIC
VINEGAR & ROASTED CAPSICUM

*TASMANIAN SALMON CARPACCIO, SHREDDED
FENNEL, DILL, BABY CAPERS

*SMOKED CHICKEN BREAST, CHIVE, SAVOURY MUFFIN

*ROASTED PUMPKIN, MOZZARELLA, BASIL, CHERRY
TOMATO

*SMOKED TROUT, ASIAN CRESS, LIME DILL
MAYONNAISE

*NORI SALAD ROLLS WITH MARINATED VEGETABLES
AND PEANUT PASTE

*VIETNAMESE VEGETABLE SPRING ROLL

*FRESH SALMON, TUNA, OR PRAWN NIGIRI

*NORI ROLLS WITH WASABI, SOY AND GINGER

*LIME MUFFINS, SMOKED TROUT, WASABI MAYONNAISE

*RARE ROAST FILLET OF BEEF, HORSE RADISH
CREAM, ONION JAM

*SMOKED CHICKEN, BRUSHETTA, ROCKET

*GRAVALAX, CUCUMBER, MINT SALAD, MUSTARD, DILL
MAYONNAISE

*MINI FRESH PRAWN COCKTAIL CUP-ADD \$2.00PP

ANTIPASTO –

MINIMUM NUMBERS 10 PERSONS.

PLATTER A

\$12.00 per person plus GST.

A selection of the following

- Camembert Cheese
- Peppercorn Cheese
 - Cheddar Cheese
- Sun-Dried Tomato Cheese
 - Water Crackers
 - Assorted Breads
 - Corned Silverside
 - Roast Beef
 - Sliced Leg Ham
 - Dolmades
 - Vegetable Crudities
 - Rock Melon
 - Spicy Fruit Relish
 - Chutneys
 - Mustard
- Sour Cream and Chives
 - French Onion Dip
 - Tomato Salsa

PLATTER B

\$15.00 per person plus GST.

A selection of the following

- Breads: Pumpkin and Olive Sour Dough
 - Prosciutto Parma
 - Pure Pork Sopressa
 - Italian Salame
 - Oven Baked Ham
- Globe Artichokes in Olive Oil
- Yarra Valley Persian Fetta
 - Tasmanian Cheddar
 - Tasmanian Brie
- Pepperdews with Fetta
 - Sun Dried Tomatoes
- Wild Australian Bush Olives
 - Green Asparagus
 - Hummus
 - Mustard
 - Tapenade
 - Mayonnaise

HOT FORK DISHES

MINIMUM NUMBERS 10 PERSONS

\$14.00 per person plus GST

Please choose 2 of the following:

All hot/side fork dishes are accompanied with bread rolls & butter,
Additional hot fork dishes \$3.00 + GST per person

Selection includes:

*Lamb 'Rogan Josh' Curry

Lamb Cubes with Sweet Potato, Eggplant, Tomato, Cardamom & Cumin.

*Navarin of Lamb

Diced Lamb Shoulder with Paysanne of Root Vegetables, White Wine with a
Tomato Based Sauce.

*Spicy Lamb Koftas

Lamb Mince, Blended with Onions, Garlic, Cumin, Fresh Mint & Coriander &
Ground Cinnamon.

*Beef Burgundy

Diced Chuck of Beef, Sealed with Garlic, Golden Shallots, & Lardons of Bacon,
Button Mushrooms & Red Wine.

*Steak & Kidney Pie

Diced Chuck, Moistened with Red Wine, Garlic, Mushrooms, Worcestershire
Sauce & Beef Jus with Kidneys, Covered with Puff Pastry.

HOT FORK DISHES CONTINUED...

***Thai Chicken**

Chicken Thigh Marinated with Ginger, Garlic, Fresh Coriander Leaves, Red Chilli, Ketchup Manis & Asian Cut Vegetables.

***Chicken Chasseur**

Pot-roasted Chicken Pieces with Fresh Tomatoes, Mushrooms, White Wine & Tarragon.

***Asian Style Drumsticks**

Chicken Marinated in Fish Sauce, Peanut Oil & Lemon Grass, Garlic, Onions, Lemon, Lime Juice, Red Chilli & Coconut Sauce.

***Slow-Cooked Pork Collar Butt**

Caramelised Onions, Roasted Roma Tomatoes, Red Onions & Sweet Potato.

***Osso Bucco**

Sliced Veal Shanks Braised with Macedoine of Root Vegetable, Veal Jus, Fresh Oregano & Rosemary.

***Fish Pie**

Fish Pieces and Marinara mix Combined with Corn, Peas, Carrots, Fresh Herbs, Bound with a Fish Veloute with Potato Puree Crust.

***Vegetable Lasagne**

Roasted Vegetables Layered with Pasta Sheets & Tomato Sauce.

SIDE FORK DISHES

MINIMUM NUMBERS 10 PERSONS

Please choose 2 of the following:
\$5.00 plus GST per person,
Additional side fork dishes \$1.50 + GST per person per dish

Selection include:

- Roast Vegetables – Potato, Pumpkin, Sweet Potato & Carrots
- Vegetable Puree – Potato, Pumpkin & Sweet Potato
 - Fresh Garden Seasonal Vegetables
 - Leek & Potato Gratin
 - Cauliflower Mornay
 - Jasmine Rice
 - Basmati Rice
 - Ratatouille
 - Hokkien Noodles
 - Pommes Boulangere
 - Pommes Dauphinoise
 - Penne Pasta

SALAD SELECTION

PLEASE CHOOSE 2 OF THE FOLLOWING:

Simple Salad
\$7.50 + GST per person

Garden Salad

Green Leaves, Tomato, Cucumber, Carrot, Snow Pea Sprouts, Alfalfa, and Mung Beans.

▪ **Potato**

Baby Pontiacs, Red Onions, Crispy Bacon Bits & Chives bound with Mustard Mayonnaise.

▪ **Waldorf**

Celery, Walnuts & Green Apples bound with Mayonnaise.

▪ **Pasta**

Penne Pasta, Basil Leaves, Corn Kernels, Red Capsicum, Chives & Italian Parsley.

■ **Tomato Salad** with Basil, Red and Spring Onions.

Complex salad
\$9.50 + GST per person

▪ **Greek Salad**

Red Onions, Tomatoes, Cucumber, Kalamata Olives, Fetta, Oregano, Fetta and Garlic Dressing

Caesar Salad

Cos Lettuce, Crisp Pancetta, Egg, Parsley, Garlic Croutons, Grana Padano Parmesan.

▪ **Nicoise Salad**

Green Beans, Egg, Tomatoes, Cucumber, Black Olives, Artichokes, Anchovies, Green Pepper, Potatoes with Vinaigrette

Watercress Salad

Pear, Parmesan and Walnuts.

BOARDROOM LUNCHES/PRIVATE DINNER **PARTY MENUS.**

Minimum numbers 10 persons

These items are only suggestions if you have something different in mind, or you would like to swap or adapt dishes mentioned, or have any dietary requirements, please ask and we will be only too happy to try and assist with your request.

ALL ENTREES \$19.00 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00 + GST.

- *Mascarpone, Gorgonzola, Caramelised Onion Tartlet and Mizuna Leaves.
- *Sunflower and Fennel Seeds Roasted Pumpkin Soup with Goat Cheese Crouton **\$13.50+GST**
- *Dill and Lemon Zest Crusted Tasmanian Salmon with Mushroom Risotto, Prawn Bisque Sauce.
- *De- Boned, Stuffed Roasted Quail with Cress, Orange and Baby Beet Salad
- *Penne' Pasta with Chorizo Sausage, Red Onions, Pesto, Italian Parsley.
- *Pan Seared Tasmanian Salmon on Tartare Potato Cake with a Warm Poached Egg, Lemon Butter Sauce.
 - *Half Avocado Pear, King Prawns and Cos Lettuce.
 - *Yarra Valley Marinated Fetta, Smoked Salmon, Red Onion, Rainbow mix Olives, Brushcetta and Rocket.
- *Caesar with Crisp Cos, Pancetta Flakes, Grana Padano, Italian Parsley, Garlic Croutons with Cajun Crumbed Chicken Tenderloins.
- * Oven Roasted Tomato Soup, Blended with Roasted Garlic, Golden Shallots with Vintage Green Peppercorn Cheese Crouton **\$13.50+GST.**
- *Sauteed Lamb Fillets with a Warm Globe Artichokes, Roasted Pink Fur Potatoes, Green & Yellow Beans Salad.
 - *Rigatoni with Tomatoes, Eggplant and Bocconcini.

MAIN COURSES \$29.00 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00 + G.

- *Roasted Vegetable Trio-Stuffed Zucchini, Baby Eggplant, Capsicum
\$22.00+GST
- *Thyme and Marjoram Rubbed Beef Tenderloin with Lardons, Golden Shallots, Capped Mushrooms and Roasted Chats and Greens **\$32.00+GST.**
- *Rosemary and Thyme Infused Lamb Fillets with Roast Pumpkin, Green Beans and Cous-Cous, Red Onion and Mint Salad.
- *Eye Fillet Wellington - Beef Encased with Peppercorn and Mushroom Duxelle, Wrapped with Puff Pastry – Seasonal Vegetables **\$32.00+GST**
- *Reggiano Parmigiano, Goats Cheese, Sage and Oregano Crusted Chicken Breast with Potato Bake, Pan Seared Fennel and Roasted Carrots.
- *Pan Fried Reef Fish with Potato Mash, Leek Julienne, Greens & Anchovy Sauce
- *Caramelised Pork Fillet, Creamed Sebago Mash, Apple, Pear, Watercress Salad
- *Sage and Thyme Rubbed Lamb Racks, Wilted Spinach, Potato Bake, Roasted Red Onions with Balsamic
- *Pan Seared Beef Fillet with a Half Grilled Bug, Sebago Mash, Roast Pumpkin, Green Asparagus, Garlic and Herb Butter, Jus. **\$32.00+GST**
- *Oven Roasted Chicken Breast, Chive, Corn Mash, Broccollini, Cranberry Jus
- *Tandorri Chicken Breast with Basmati Rice, Raita, Pappadams, Green Beans, Cauliflower & Onion Pakoras, Lime Pickle
- *Rojan Josh Infused Lamb Racks with Potato and Eggplant Vegetable Curry
- *Chicken Kiev with Pommes Lyonnaise, Rocket, Red Onion & Tomato Salad
- *Grilled Beef Striploin with Cauliflower Mornay, Crushed Roasted Kipflers, Sauteed Mushrooms, Fresh Greens & Mustard Sauce
- *Oven Roasted Lamb Rump, Pommes Boulangere, Ratatouille
- *Grilled Reef Fish, Sauteed Diced Potatoes, Speck, Sugar Snap Peas, Lemon Butter
- *Crispy Skin Tasmanian Salmon with Preserved Lemon and Pea Risotto

ALL SWEETS \$12.50 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00 PLUS GST.

- Vanilla Bean, Star Anise and White Wine Infused Poached Peach with Wild Honey and Mascarpone Cream.
- Decadent French Flourless Chocolate Cake, Warm Chocolate Fudge Ganache, Vanilla Bean Ice Cream (**gluten free**).
 - Passionfruit Crème Brulee with Double Cream and Tuille
 - Individual Tiramisu with Amaretti Biscuit.
 - Raspberry Parfait, Fresh Seasonal Berries, Sable Biscuit.
- Warm Treacle and Lemon Tart with Fresh Vanilla Bean Anglaise.
 - Sharon's selections of Sweets **\$14.50+GST.**
 - Crushed Orange and Almond Cake with Citrus Salad and Double Cream. (**gluten free**).

- 4 types of Australian Cheese and Fresh Fruit (3 types) Plate with Crackers **\$8.50+GST**
- 4 types of Australian Cheese and Dried Fruit Plate with Crackers & Nuts **\$9.00+GST**
- 4 types of Australian Gourmet Cheese, Dried Fruit and Nut Plate with Melba and Lavosh **\$11.00+GST**
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- *All three-course meals will receive bread and butter.