

## Lunch menu

### Gourmet filled breads (all \$7)

Mediterranean spiced chicken, hummus, baby spinach, grilled eggplant, roasted red pepper & tzatziki on ciabatta roll

Home smoked manuka chicken, tamarillo relish, avocado, tomato, mesclun & brie

French roll with chardonnay mustard, free-range champagne ham, rocket & provolone

Rare roast beef, horseradish, baby spinach, red onion, gherkin & tomato on ryebread

Pastrami, ploughmans relish, baby spinach, roasted pepper, feta & fresh basil on pide

Sopresso salami, red onion relish, tomato, feta, fresh basil & aioli on corda

Sweet chilli & cream cheese tuna with mayo, red onion & tomato on white baps

Balsamic roasted field mushroom, hummus, baby spinach, tomato & Swiss cheese on walnut flatbread (v)

Tomato, feta, fresh basil, pesto & aioli on corda (v)

### Savouries

Mini ricotta tarts - prosciutto, blue cheese & rocket – \$3.50

Homemade spiced sausage rolls with Divine Morsel's tomato relish – \$3.50

Braised beef & red wine pies with Divine Morsel's relish – \$3.5

Sesame puff pastries filled with chilli & lime chicken & asparagus – \$3.50

Seafood paella croquettes – \$3.75

Aoraki smoked salmon & crème fraiche blinis with wasabi mayonnaise – \$3.75

Arancini di riso – sundried tomato & caramelised onion risotto cakes with aioli – \$3.50 (v)

Mini vegetable quiche – \$3.50 (v)

Zucchini, potato & herb fritters with roasted garlic aioli – \$3.50 (v)

### Sweet treats

Home baked muffin selection – \$3.50

Chocolate & raspberry lamingtons with cream & toasted coconut – \$3.50

Rich moist chocolate & kahlua brownie – \$3.50

Buttermilk & date scones served with butter, homemade jam & cream – \$3.50

Chef's selection – homemade cookie of the day – \$3

Mini lemon & lime tarts – \$3.50

Portuguese custard tarts – \$3.50

Fruit platter – \$4.50

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### OTHER COSTS - P/HOUR

Wait staff           \$22

Chef                   \$30

*Minimum four hour policy*