

Morning and Afternoon Tea Options

Bakery

All baked fresh in house by our chefs

One selection pp \$8.50, Two selections \$13.50, Three selections \$17.50

Citrus meringue tartlets
Devonshire scones with soft whipped cream and preserves
Banana and caramel cream tartlets
Triple chocolate, raspberry and macadamia brownies
Chocolate and sultana slice
Carrot, orange and pecan cake with cream cheese frosting
Raspberry coconut slice
Chocolate fudge cake with chocolate ganache
Caramel mud cake
Lemon coconut slice
Jam drops
Chocolate cornflake cookies with chocolate icing and walnuts
Anzac biscuits
Blueberry, almond and sour cream muffins
Wholemeal spiced apple and walnut muffins
Fruit mince and almond slice
Fresh baked pastries selection

Platters

Cold Platter \$9.90 per person
Two cheeses, two meats, dips, crudités, condiments and crackers

Cheese platter \$9.90 per person
Three cheeses, fruit, dips and crackers

Fruit platter \$5.50 per person
A generous serving of fresh cut seasonal fruit

Hot finger food

All made in house by our chefs

One selection pp \$5.00, Two selections pp \$9.00, Three selections pp \$13.00

- Smoked chicken, leek and parmesan tartlets
- Spinach and feta filo parcels
- Moroccan lamb filo parcels with chilli mango chutney
- Chilli pork sausage rolls with tomato relish
- Braised lamb and rosemary pies with tomato relish
- Caramelized red onion and Persian feta tartlets

Lunch Catering Menu

Sandwiches

Made on a mix of white, wholemeal and grain bread

Basic fillings

Variety of flavours for \$7.50 per round or \$11.00 for 1 ½ rounds

- Classic Egg and lettuce
- Salad and Swiss cheese (V)
- Tuna, mayonnaise, lettuce and cucumber
 - Leg ham, Swiss cheese and tomato
- Chicken breast, mayonnaise and mixed greens
 - Silverside, lettuce, tomato and pickle
 - Turkey, lettuce and cranberry
- Cottage cheese, lettuce, tomato and cucumber (V)
 - Bacon, lettuce, tomato and mayonnaise

Gourmet fillings

Variety of flavours for \$8.50 per round or \$12.00 for 1 ½ rounds

- Roast chicken breast, almonds, avocado, Dijon, mixed greens and mayonnaise
 - Turkey breast, cranberry, camembert, mixed greens and mayonnaise
 - Leg ham, cream cheese and pineapple, hot mustard and mixed greens
- Leg ham, camembert, avocado, tomato relish, mixed greens and mayonnaise
- Roast beef, onion marmalade, Swiss cheese, tomato, mixed greens and mayonnaise
 - Smoked salmon, spiced pesto, camembert, mixed greens and mayonnaise
- Cottage cheese, avocado, tomato, cucumber, mixed greens and mayonnaise (V)

Wraps

Variety of flavours for \$10.50 per wrap or \$15.00 for 1 ½ wraps per person

- Cajun chicken tenderloin, Swiss cheese, chilli jam, camembert, greens and mayonnaise
 - Turkey breast, cranberry, camembert, mixed greens and mayonnaise,
- Spiced lamb, chilli mango chutney, red peppers, feta, mixed greens and mayonnaise
- Ham on the bone, Swiss cheese, coleslaw, hot mustard, mixed greens and mayonnaise
- Ham on the bone, camembert, avocado, tomato relish, mixed greens and mayonnaise
- Ham on the bone, whipped cream cheese and pineapple, hot mustard and mixed greens
 - Silverside, horseradish mayo, red onion, tomato, mixed greens and mayonnaise
- Roast beef, onion marmalade, Swiss cheese, tomato, mixed greens and mayonnaise
- Roasted chicken breast, almonds, hot mustard, avocado, mixed greens and mayonnaise
 - Cottage cheese, avocado, tomato, cucumber, relish, and mixed greens (V)

Noodle Boxes

\$18.50 each

You may choose one selection for up to 20 people, two selections for up to 50 people and three selections for over 50 people.

- Butter chicken, succulent and authentic on coconut rice, baby spinach and toasted almonds
 - Mild lamb korma on coconut rice, baby spinach and toasted almonds
- Sweet and sour pork on fragrant steamed rice, a selection of vegetables and toasted cashews
- Honey soy and sesame chicken on roasted sweet potato with seared green beans and coriander
 - Chilli fried rice with shrimp, ham, vegetables, peanuts, egg and coriander
- Satay chicken with thick egg noodles, wok tossed vegetables and Malayan peanut sauce and coriander
- Mongolian beef with thick egg noodles with tender lean beef and market fresh vegetables, wok tossed in our own Mongolian sauce
 - Red chicken curry and vegetables on fragrant steamed rice
 - Massaman lamb curry and vegetables on fragrant steamed rice
 - Hungarian beef and mushroom on creamy mash with seared greens

Plated individual options

\$25.50 each served alternate drop minimum 20 people

You may choose two options

- Beef lasagne, salad and fries
- Beer battered fish, salad and fries with lemon and tartare
 - Leg ham, leek and onion quiche, salad and fries
 - Chicken caesar salad with all the trimmings
- Creamy chicken, tomato and mushroom pesto penne pasta with parmesan
 - Open steak sandwich, onion jam and fries
 - Beef burger, swiss cheese and fries
 - Chicken parmigiana, salad and fries

Add Platters to Lunch Options

Cold Platter \$9.90 per person
Two cheeses, two meats, dips, crudités, condiments and crackers

Cheese platter \$9.90 per person
Three cheeses, fruit, dips and crackers

Fruit platter \$5.50 per person
A generous serving of fresh cut seasonal fruit

Add Hot finger food to Lunch Options

All made in house by our chefs

One selection pp \$5.00, Two selections pp \$9.00, Three selections pp \$13.00

- Smoked chicken, leek and parmesan tartlets
- Spinach and feta filo parcels
- Moroccan lamb filo parcels with chilli mango chutney
- Chilli pork sausage rolls with tomato relish
- Braised lamb and rosemary pies with tomato relish
- Caramelized red onion and Persian feta tartlets

Important Notice:

- As everything is made fresh on our premises, for catering numbers below 12 people, we reserve the option to select chefs' choice but will endeavour where possible to supply your choice depending upon stock availability etc and what we are best able to supply for smaller numbered groups.
- For reasons outside of our control, we may not be able to supply your exact catering selections. If this was to occur, we will endeavour to notify you at our earliest to inform of changes to catering and alternative choices we may be able to offer.
- Catering for dietaries can be challenging, we strive within our venue to ensure all dietary requirements are catered for. Our kitchen has a high turnover of products that would be deemed of high risk to many dietary guests such as gluten, dairy, nuts, soy, and shellfish. We will supply dietary requirements for guests plated, wrapped, and labelled separately to ensure the most minimal risk to each guest. Please ensure we have any dietary requirements sent through to us with names and their dietary requirement so that we can carry out these requirements in a safe and professional conduct.
- We hope you enjoy your catered event with us at the Western Gateway. If there is anything you may require that is not listed above, please feel free to let us know and we will reply accordingly with costs and availability for you.