



# LUNCH BENTO CATERING

MIN 1 MAIN + 1 ADD ON

## MAINS \$18

### Chicken & Wild Rice (GF)

Roasted chicken parmesan on a bed of wild rice and cous cous

### Mushroom Ragu Linguine (V)

Mushroom medley in a vibrant tomato basil sauce

### Pan-fried Snapper

With truffle yakiniku and chilled capellini

### Beef or Vegetarian Lasagna (V)

'nuff said

### Chicken Pomodoro

Tender chicken and al dente linguine tossed in a vibrant, homemade pomodoro sauce with fresh basil

## ADD-ONS \$5

### Sides

Garden Fresh Salad (V)  
Crispy Rosemary Potatoes (V)  
Creamy Potato Salad (V)  
Folded Omelette  
Wild Rice & Cous cous (V)  
Chilled Capellini (V)  
Aglio Olio (V)

### Desserts

Fruit Cup  
Greek Yoghurt with fruit compote  
Butterscotch brownie  
Scones with butter / jam

## BEVERAGES

Smoothie berry/b'nana \$6  
Iced tea \$6  
Soft Drinks Can \$4  
Bottled Cold Brew \$8  
3l Carafe Hot Brew \$35

