

GOURMET ROAST



Country roast leg of lamb in a tomato relish with gravy (GF)



Whole roasted chicken basted with herbs and spices with jus (GF)



Your selection of 2 salads from menu on the next page



Your choice of hot vegetable from menu on the next page



A variety of crusty rolls and butter



Condiments to compliment



Vegetarian options available

The above menu can be provided for \$49.50pp Monday to Saturday or \$54.45pp on Sundays

**Please note that all food will be presented on lovely platters with serving utensils
Price does not include hire of crockery, linen, room set-up, table set-up and food and
beverage service**

**MINIMUM 35 GUESTS
DELIVERY CHARGES MAY APPLY**

Additional charges apply to Public Holidays.

These prices are subject to change without notice.

All prices are inclusive of GST.

Delivery to all areas is available.

Minimum order on Sunday and Public Holidays applies.

**Tel: 4228 1800
email: office@culinarius.com.au**

GOURMET ROAST



SALADS

(choose 2 from below:)

Caesar

Crisp cos lettuce, bacon, grated egg, shaved parmesan and Culinarius' house-made dressing. (Anchovies optional)

Prawn and Crab Pasta

Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander.
Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.

Potato

Seasoned and oven roasted chat potatoes, egg, diced gherkin, Spanish onion and fresh basil. Dressed in a light seeded mustard mayonnaise. (GF)

Greek

Roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce and finished with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing. (GF)

Roast Vegetable

With baked beetroot, sweet potato, onion & eggplant. Served on a bed of mesclun with balsamic vinegar dressing. (GF)

Culinarius' Creation

Mixed leaf with tomato, Spanish onion, cucumber, red capsicum, shaved carrot and shaved beetroot with avocado. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette. (GF)

Butternut Pumpkin (Vegan GF)

Tossed with baby spinach and pomegranate in a apple cider vinaigrette

HOT VEGETABLES

(choose 1 from below:)

Oven roasted seasoned vegetables

Potato casserole - layers of potato, onion, double cream and matured cheese (GF)

Broccoli and cauliflower au gratin with flaked almonds

Melange of seasonal vegetables in a light curry or butter sauce

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OPTIONAL ADDITIONS:

CANAPES ON ARRIVAL

\$10 per person or \$11 per person on Sunday with additional charges on Public Holidays.

- Bruschetta with Roma tomato, shaved parmesan, basil and balsamic glaze
- Chargrilled Italian meatballs with vegetable relish
- Vegetarian mini spring rolls with sweet chilli jam

DESSERT

\$10 per person or \$11 on Sunday with additional charges on Public Holidays. Choose any 2 from the options below

Sticky Date Pudding

Served with warm butterscotch sauce

Citrus Tart

Refreshing lemon tart

Baked Cheesecake

Topped with fresh strawberries and blueberries lightly glazed

Pavlova

Fluffy meringue topped with fresh cream & fresh seasonal fruit

Fresh Tropical Fruit and Australian Cheese Platter

with crackers

Chocolate Mousse

Served in martini glasses with a chocolate dipped strawberry

Fruit Salad

Mix of seasonal fresh fruits

STAFF CHARGES

We can arrange delivery of all food to you, or our food and beverage staff can come along and take care of everything for you. **Additional charges apply to Public Holidays.** Staff minimum 4 hours, travel time applies. All staff have their Responsible Service of Alcohol Certificates.

Monday to Saturday

Wait Staff	\$49 per hour
Chef	\$59 per hour
Beverage Staff	\$54 per hour
Experienced Cocktail Bartender	\$59 per hour

Sunday

Wait Staff	\$54 per hour
Chef	\$65 per hour
Beverage Staff	\$60 per hour
Experienced Cocktail Bartender	\$65 per hour

