



IN HOUSE DINING

BY *Bn Dun*

LUNCH

DRINKS

SELECTION OF FRUIT JUICES \$3.00

ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE, TOMATO JUICE

BOTTLED WATER MINERAL STILL \$3.00

SPARKLING MINERAL LARGE \$8.50

SOFT DRINKS \$3.00

TEA / COFFEE SERVICE \$3.00

OPTIONS

SELECTION OF GOURMET SANDWICHES, WRAPS AND ROLLS \$13.00

SELECTION OF BREADS – PANINI, BAPPS, SOURDOUGH, TURKISH, WHOLEMEAL LOAF, FOCACCIA,

BAGELS, PITA, ITALIAN

CASUAL FUNCTIONS FROM \$16.50

FISH AND CHIPS WITH TARTARE AND LEMON

SEARED STEAK SANDWICHES WITH ROCKET, ROMA TOMATOES AND GRAIN MUSTARD AIOLI

THE CLASSIC CLUB WITH GARDEN SALAD

PASTA OPTIONS

CHICKEN, BACON AND CARAMELISED ONION BURGER ACCOMPANIED WITH FRENCH FIRES

BEEF BURGERS CARAMELISED ONION BURGER ACCOMPANIED WITH FRENCH FIRES

ROASTED SALMON FILLET ON GARDEN SALAD

BUFFET LUNCH

\$20.50

SELECTION OF THREE SALADS, SOFT DRINKS / JUICES, SEASONAL FRUIT PLATTER

\$27.50 ASIAN

STEAMED RICE

SALT & PEPPER CALAMARI

BRAISED BEEF WITH SHALLOTS AND SHITAKI MUSHROOMS

STIR FRIED ASIAN GREENS

TEMPURA KING PRAWNS WITH ASIAN HERB AND CHILLI SALAD

TERIYAKI CHICKEN WITH SHITAKI MUSHROOMS AND SHALLOTS

CRISP VEGETARIAN SPRING ROLLS AND CURRY PUFFS WITH CORIANDER RELISH

STEAMED BROCCOLI WITH OYSTER SAUCE

ITALIAN

ROCKET & PARMESAN SALAD

EGGPLANT PARMIGIANA

MARINATED CHICKEN WITH GRILLED POLENTA

SOUR DOUGH BREAD

INDIAN

JASMINE RICE

CURRIED LENTILS WITH VEGETABLES

LAMB KORMA CURRY

\$28.00 SELECTION OF TWO SALADS WITH FRUIT PLATTER AND CHEESE PLATTER WITH
CONDIMENTS. ITALIAN BREAD

\$34.50 AUSTRALIAN & IMPORTED CHEESE PLATTERS WITH CONDIMENTS \$10.50 CHARCUTERIE
PLATTER OF SMOKED & CURED MEATS WITH SELECTION OF BREADS & MUSTARDS & MARINATED
OLIVES \$10.00 FRESHLY SHUCKED PACIFIC OYSTERS \$3.00 SELECTION OF DIPS WITH PARMESAN
CROSTINI \$6.50 FRESH KING PRAWNS WITH CONDIMENTS & DIPPING SAUCE \$4.50

SALAD SELECTIONS

CHICKEN

ITALIAN VEGETABLE, CHICKEN CHORIZO AND FUSSILY PASTA SALAD.

CAESAR SALAD WITH COS, BACON, SHAVED PARMESAN, CROUTONS, EGG, CHICKEN

STEAMED CHICKEN, WATERCRESS AND ASPARAGUS SALAD

MASTER STOCK POACHED CHICKEN WITH BROWN RICE AND LEMONGRASS SALAD

GRILLED CHICKEN BREAST, AVOCADO, MIZUNA AND PINENUT SALAD

SMOKED CHICKEN, BUCK WHEAT, LEMON AND PARSLEY SALAD

INDIAN SPICED LENTIL SALAD WITH CAULIFLOWER AND SEARED CHICKEN

MOROCCAN SPICED CHICKEN COUS-COUS SALAD WITH TOMATO SALSA

BEEF

CARPACCIO OF BEEF FILLET, ROCKET AND TOMATO SALSA WITH SHAVED PARMESAN

GRILLED THAI BEEF SALAD WITH CHILLI, ASIAN HERBS AND PONZU

THAI BEEF ORGANIC NOODLE SALAD

LAMB

BBQ LAMB FILLET ON GRILLED FLAT BREAD, HUMUS AND BABA GANOUSH

TANDOORI LAMB WITH WILD RICE AND BABY SPINACH SALAD

BULGAR WHEAT, TOMATO AND HERB SALAD WITH MARINATED LAMB

SUMAC CRUSTED LAMB, BABY SPINACH, CHICKPEA AND YOGURT

DUCK/QUAIL

SPICE CRUSTED QUAIL ON LENTIL, BABY SPINACH AND PUMPKIN SALAD

DUCK, BABY BEAN AND BEETROOT SALAD WITH SPICED YOGHURT DRESSING

PORK

PORK FILLET WITH ROAST PUMPKIN, ROCKET AND WALNUT SALAD

SPICED CHICKPEA, TOMATO AND ZUCCHINI SALAD WITH GRILLED PORK PICCATA

PROSCIUTTO, SEMI-DRIED TOMATO AND WILD ROCKET SALAD WITH SHAVED PARMESAN

SEAFOOD

BARLOTTI BEAN, ROAST CAPSICUM, TUNA AND BASIL SALAD

BARLEY, FETTA AND PEAR SALAD WITH SMOKED SALMON

TUNA, TOMATO PASTA SALAD WITH PARMESAN

VEGETARIAN

CAPRESSE SALAD OF TOMATO, BASIL AND BOCCONCINI

GARDEN SALAD WITH MARINATED FETTA

GREEK SALAD WITH TOMATO, CUCUMBER, FETTA AND OLIVES

OTHER

TUSCAN PANZANELLA SALAD WITH GRILLED ITALIAN SAUSAGE

PLATTER OPTIONS

\$10.50 LOCAL CHEESE PLATTER WITH CONDIMENTS

\$12.50 PREMIUM IMPORTED CHEESE

\$6.50 SELECTION OF DIPS WITH ITALIAN BREADS

\$8.50 SEASONAL TAPAS SELECTION

\$8.50 ANTIPASTO

\$10.00 CHARCUTERIE PLATTER OF SMOKED AND CURED MEATS WITH ITALIAN BREADS

\$15.00 SUSHI PLATTER

COST IS ON A PER PERSON UNIT PRICED

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