

BREAKFAST and Morning Tea

A LA CARTE	PER PERSON	PACKAGES	17 PER PERSON
Seasonal fresh fruit platter <i>with yoghurt served on the side</i>	7.5 8	OPTION A	
Selection of house baked muffins <i>Sweet or savoury</i>	4.5	Seasonal fresh fruit platter	
Healthy breakfast platter <i>Ricotta, avocado, rocket, tomato and boiled eggs served with sliced toast</i>	8	Mini muffins / pastry selection	
	EACH	Tea, coffee and cold water	
Yoghurt cups with granola <i>served in individual glass cups</i>	7.5	Freshly squeezed orange juice	
Mini pastries <i>apple, cinnamon swirl, raspberry, vanilla, maple pecan</i>	3.7	OPTION B	
Pastries <i>almond croissant, chocolate croissant, raisin scroll</i>	4.5	Mini yoghurt and granola cups	
Mini muffins	3.7	Assorted breakfast wraps	
Muffin <i>Sweet or savoury</i>	4.5	Tea, coffee and cold water	
Raw Bars <i>dairy and gluten free</i>	5	Freshly squeezed orange juice	
Sweet Bread <i>banana; pear & raspberry</i> toasted or fresh	5	BEVERAGES	PER PERSON
Toastie <i>ham & cheese; tomato and cheese (v); ham, cheese & tomato</i>	6.5	Tea & coffee set up	4
Mini croissant <i>ham and gruyère</i>	4.5	<i>selection of teas including herbal options</i>	
Croissant <i>ham and gruyère</i>	7	Bottled water	3.5
Brekky Wrap <i>bacon, fried egg, cheese, tomato and bbq sauce</i>	7	San Pellegrino 500ml	6
<i>Vegetarian option available – fried egg, cheese, tomato, baby spinach and ketchup</i>		San Pellegrino 1litre	9
Double bacon and egg roll	10	Assorted soft drinks	4.5
		<i>coke, diet coke, sprite</i>	
		Capi soft drinks	5
		Freshly squeezed orange juice 300ml	5
		Freshly squeezed orange juice 1 litre jug	19



LUNCH

A LA CARTE	PER PERSON	SHARED PLATTERS	PER PERSON
		<i>Minimum of 5 people</i>	
Mini Quiche	4.5	Ploughmans Platter	12
Quiche Lorraine Spinach and goats cheese Salami, sundried tomato and mozzarella		<i>selection of cured meats & cheese, pickles, served with crackers & baguette</i>	
Mini roll selection	5.5	Antipasto Board	12
<i>Filling range includes ham, cheese & tomato; egg & cress; tuna & salad; chicken & mayonnaise.</i> 1 roll per person		<i>classic cured meats, grilled and marinated vegetables, olives, cheese and crostini</i>	
Classic finger sandwiches	6.5	Cheese and Fruit	11
<i>made with a selection of white, wholemeal and multigrain sandwich breads.</i> 1 sandwich per person		<i>selection of three premium Australian cheeses served with lavosh, water crackers & fresh fruits</i>	
chicken, avocado and mayonnaise ham, cheese and tomato roast beef, relish and tomato egg, alfalfa and mayo smoked salmon and cream cheese		Crudités and Dips	8
		<i>selection of raw vegetables, dips and Gluten Free corn chips</i>	
			PER PERSON
Assorted Gourmet Sandwiches	12.5	Savouries Combo	9.5
<i>made with premium artisan style breads, rolls & wraps with gourmet fillings.</i> 1.5 sandwiches per person		<i>selection of gourmet mini pies, sausage rolls and mini quiche</i>	
salami, mozzarella, sundried tomato, pesto and spinach			PER PIECE
tandoori chicken, yoghurt, cucumber and rocket		Mini pies	4.5
lemon pepper chicken, haloumi, salad		<i>beef & burgundy, lamb & rosemary, chicken & leek</i>	
Mediterranean, assorted grilled vegetables, fetta, hummus (v)		Mini quiche	4.5
marinated mushroom, hummus, Swiss cheese, spinach (v)		<i>Lorraine, spinach & goat cheese, pumpkin & feta</i>	
ham, Swiss cheese, mescaline, tomato, carrot, mayonnaise			PER PERSON
roast beef, tomato relish, rocket, gruyere, onion		BEVERAGES	
		Tea & coffee set up	4
Garden Salad	10	<i>selection of teas including herbal options</i>	
<i>Lettuce, tomato, carrot, capsicum, cucumber and your choice of protein.</i>		Bottled water	3.5
<i>Choose from: Grilled chicken, smoked salmon, Ham or Haloumi</i>		San Pellegrino 500ml	6
		San Pellegrino 1 litre	9
		Assorted soft drinks	4.5
		<i>coke, diet coke, sprite</i>	
		Capi soft drinks	5
		Freshly squeezed orange juice 300ml	5
		Freshly squeezed orange juice 1 litre jug	19

AFTERNOON TEA

A LA CARTE	EACH	PACKAGES	PER PERSON
Seasonal fresh fruit platter <i>with yoghurt served on the side</i>	7.5 8	OPTION A	15
Cookies <i>choc chip; double choc; oat</i>	4.5	Tea, coffee and cold water	
Fresh Scone <i>with butter, jam & cream</i>	5	Assorted classic finger sandwiches	
Mini pastries <i>apple, cinnamon swirl, raspberry, vanilla, maple pecan</i>	3.7	Sweet and petit <i>assorted cakes, brownies & muffins</i>	
Pastries	4.5	OPTION B	11
Raw Bars <i>dairy and gluten free</i>	4.5	Crudités and dips <i>selection of raw vegetables, dips and Gluten Free corn chips</i>	
Chocolate / Blondie Brownie <i>gluten-free available with 24 hours notice</i>	4.5	Tea, coffee and cold water	
Tea Cake	4.5		
Single portion sweets <i>chocolate caramel tart, frangipane tart</i>	7.5		

Plated meals from **THE GEORGE** menu can be pre-ordered and served in the cafe or delivered to your office.

24 hours notice required.
delivery charges may apply

BEVERAGES	PER PERSON
Tea & coffee set up <i>selection of teas including herbal options</i>	4
Bottled water	3.5
San Pellegrino 500ml	6
San Pellegrino 1litre	9
Assorted soft drinks <i>coke, diet coke, sprite</i>	4.5
Capi soft drinks	5
Freshly squeezed orange juice 300ml	5
Freshly squeezed orange juice 1 litre jug	19



ALL DAY MEETING PACKAGE

PACKAGE PRICE PER PERSON 37

MORNING TEA

OPTION A

Tea, coffee and cold water

Mini pastry selection

Danish pasties, croissants, pain au chocolat

Seasonal fruit platter

OPTION B

Tea, coffee and cold water

Assortment of mini muffins

Yoghurt cups with granola

OPTION C

Tea, coffee and cold water

Selection of breakfast wraps
vegetarian options included

Seasonal fruit platter

LUNCH

OPTION A

Assorted gourmet sandwiches, wraps & rolls
One per person

Seasonal fruit platter

Freshly squeezed orange juice

OPTION B

Roast chicken and garden salad

Freshly squeezed orange juice

OPTION C

Pasta of the day with fresh bread roll

Freshly squeezed orange juice

AFTERNOON TEA

OPTION A

Assorted mini cakes 1 x per person

Tea, coffee and cold water

OPTION B

Sweets Platter

Tea, coffee and cold water

OPTION C

Crudités and dips

*carrot, cucumber, radish and capsicums with
house made dips and crostini*

Tea, coffee and cold water



CANAPES, Board Room & FUNCTIONS

CANAPES

PER PIECE

Minimum of 15 people

Vegetable spring rolls <i>with sweet chilli dipping sauce</i>	4
Porcini arancini	4
Haloumi and prosciutto	5
Fresh Sydney rock oysters <i>natural or mignonette</i>	4
Smoked salmon and cream cheese en croute	4.5
Chorizo empanada	4
Grilled chicken skewers <i>with peanut dip</i>	4
Pickled beetroot, goats cheese on crostini	4
Duck liver parfait and quince melba toast	4.5

SUBSTANTIAL CANAPES

PER PIECE

Mini risotto boats <i>wild mushroom OR roasted pumpkin & sage</i>	8
Beer battered fish & chips <i>with caper aioli served in a bamboo cone</i>	8
Wagyu beef OR chicken breast sliders <i>with chilli jam & melted gruyere on brioche</i>	8.5

DESSERT CANAPES

PER PIECE

Selection of macarons	4.5
Mini éclairs	4.5
Assorted mini gelato cones	4.5
Bite sized cakes	3.5

Celebration cakes can be ordered with 48 hours notice

SET MEALS

We can work with you to tailor make a menu using seasonal fresh produce to suit any budget or occasion.

BEVERAGE OPTIONS

Please ask to see our current Restaurant wine list or discuss your preferences with our team.

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24 hours notice required. *delivery charges may apply*

FOOD STATIONS

PRICE ON APPLICATION

Oyster Bar – selection of local oysters and condiments

Sushi & Sashimi Bar – market fresh sashimi and assorted sushi

Charcuterie – sliced meats, grilled and marinated vegetables, grissini and breads

Cheese – selection of Australian boutique cheeses, lavosh, fresh and dried fruit

Desserts – selection of canapé desserts

