



Lunch Packages

Packages

Working Lunch

\$16.00 PP - MINIMUM 6 PEOPLE

Chilterns Mixed Breads - a mixture of Sonoma rolls, baguettes, sandwich breads and wraps with Chilterns gourmet fillings (1.5)

Fresh Fruit Skewer (1)

Brownie, mini (GF available) (1)

Gluten Free Lunch

\$17.00 PP - MINIMUM 6 PEOPLE

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)

Individual Grilled chicken salad with spiced roast seasonal vegetables, organic red and white quinoa, raisins, flaked almonds a harissa lemon juice dressing (GF) (1.6oz)

Vietnamese crystal rolls with our coriander pesto (GF,V)

Fruit Skewer (1)

Hot Lunch

\$18.50 PP - MINIMUM 6 PEOPLE

Chargrilled sweet paprika chicken with olives, tomatoes, white beans & pesto sauce (GF)

Fresh Fruit Skewer (1)

Brownie, mini (GF available) (1)



The Sandwich Bar

Finger Sandwiches, trio of sandwich bread varieties with Chilterns seasonal gourmet fillings, cut into fingers \$2.75

Chilterns Sandwiches, trio of sandwich bread varieties with Chilterns seasonal gourmet fillings, cut in quarters \$7.70

Chilterns Wraps, a mixture of tortilla and spinach wraps with Chilterns seasonal gourmet fillings, cut in half \$8.00

Baguettes, a mixture of French white and multigrain baguettes with Chilterns seasonal gourmet fillings, cut in half \$9.00

Chilterns Mixed Breads, a mixture of our sandwich breads, wraps and baguettes with Chilterns seasonal gourmet fillings \$9.00

Executive Sonoma Rolls, trio of petit Sonoma sourdough rolls with our executive gourmet fillings \$11.00

The Salad Bar

Classics (reinvented)

Classic Salads - \$35 for 5 people - \$70 for 10 people

Greek salad with cucumber, kalamata olives, marinated feta, cherry tomatoes, fresh parsley & a balsamic dressing (GF,V)

Herb roasted seasonal vegetables with baby leaf spinach, soy roasted pumpkin seeds & a lemon soy dressing (GF,V)

Bocconcini, baby tomatoes, fresh basil, toasted pine nuts & baby mixed leaves with a balsamic dressing (GF,V)

Moroccan style asparagus, soy bean & lemon Girandole pasta salad with spiced yoghurt, fresh mint & crunchy bits

Shredded super slaw with herbs, toasted sesame seeds & tahini dressing – no mayo (V)

Potato salad with cauliflower, heirloom radish, sour cream, dill & chives (V)

Baby mozzarella, thyme roasted chickpeas & carrots with sun dried tomatoes, black olive tapenade, baby spinach & sesame seeds (GF,V)

Lunch



Gourmet

Gourmet Salads - \$46 for 5 people - \$92 for 10 people

Grilled chicken with spiced roast seasonal vegetables, organic red and white quinoa, raisins, flaked almonds & a harissa lemon juice dressing (GF)

Char grilled ginger and soy chicken with fresh mint, coriander, rocket, cucumber, shallots and glass noodles with a lemon & soy dressing (GF)

Poached chicken & kale Caesar salad with soft boiled egg, parmesan, herb croutons & an anchovy dressing

Chicken superfood slaw – shredded super slaw with poached chicken, herbs, toasted sesame seeds & a tahini dressing – no mayo (GF)

Chilterns Individual Salad Boxes

Salad Boxes – \$13.50 each

Herb roasted seasonal vegetables with baby leaf spinach, soy roasted pumpkin seeds & a lemon soy dressing (GF,V)

Char grilled ginger & soy chicken with fresh mint, coriander, rocket, cucumber, shallots & glass noodles with a lemon & soy dressing (GF)

Grilled chicken with spiced roast seasonal vegetables, organic red & white quinoa, raisins, flaked almonds & a harissa lemon juice dressing (GF)

Tuna nicoise – tuna mayo, olives, cherry tomatoes, green beans & soft boiled egg (GF)

Poached chicken & kale Caesar salad with soft boiled egg, crispy prosciutto, herb croutons & an anchovy dressing

Roast salmon with cauliflower rice & quinoa salad, dukkah spiced almonds & kalettes with a sesame dressing

Chicken superfood slaw – shredded super slaw with poached chicken, herbs, toasted sesame seeds & tahini dressing – no mayo (GF)

Baby mozzarella, thyme roasted chickpea & carrots with sun dried tomatoes, black olive tapenade, baby spinach & sesame seeds (GF,V)



Cold Finger Food

- Chilterns tart with double roasted tomato, pancetta & parmesan \$4.50
- Chilterns tart with roasted pumpkin, labnah & caramelised onions (V) \$4.50
- Chilterns brown rice sushi served with pickled ginger (GF) \$2.25
- Frittata with Moroccan pumpkin, chickpeas & feta (GF)(V) \$4.00
- Frittata with chorizo, sweet potato, kale & manchego cheese (GF) \$4.00
- Peking duck pancakes with cucumber & hoisin sauce \$3.60
- Vietnamese crystal rolls with our coriander pesto (GF,V) Small \$3.00
- Vietnamese crystal rolls with our satay pesto (GF,V) Small \$3.00
- Vietnamese crystal rolls with chicken and our satay pesto (GF) Small \$3.50
- Checkerboard quiche – Smoked salmon, asparagus & sesame \$4.50
- Checkerboard quiche – Pancetta, herb roasted tomato & egg \$4.50
- Checkerboard quiche – Persian feta, courgette & mint (V) \$4.50
- Tuscan spinach roll with spelt taboulhi & a tahini dipping sauce (V) \$3.50

Hot Finger Food

- Party pies \$2.90
 - Party sausage rolls \$2.90
 - Chilterns gourmet pies - chicken, beef \$3.75
 - Chilterns gourmet sausage rolls - pork & fennel or vegetarian \$3.50
 - Chilterns gourmet sausage rolls – beef burger with mustard, caramelised onions & cheese \$3.80
 - Chilterns gourmet sausage rolls – harissa lamb, almond & roasted pumpkin \$3.80
 - Yakitori chicken skewers (GF) \$3.40
 - Green Thai coconut & lime chicken skewers (GF) \$3.40
 - Harissa chicken & chorizo skewers (GF) \$3.40
 - Truffled mushroom and Parmesan arancini (hot) \$3.90
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