



## **SAMPLE AUTUMN/WINTER SANDWICH MENUS**

### **SANDWICHES, BAGELS AND ROLLS**

#### **BREADS**

*(Please select a maximum of 3 bread varieties and your complimentary fillings)*

*(Minimum order of 10 guests)*

Traditional sandwich points (white or whole grain)

New York bagels – medium size

Toscana rolls - olive 50g

Mountain bread- roll up - 100mm

Chunky baguettes - 100mm

Gluten free bread

#### **FILLINGS**

##### **BEEF**

Rare roast beef, baby spinach leaves and chunky tomato chutney **df**

Rare roast beef, sweet onion marmalade, charred red capsicum and mustard cress **df**

Rare roast beef with seeded mustard, slivered fresh asparagus and cheddar cheese

Slices of pastrami with charred red capsicum, creamy goats cheese and pepper cress

##### **HAM AND BACON**

Shaved ham off the bone with Dijon mustard, cheddar cheese, fresh tomato and wild rocket

Crisp bacon shards with crushed avocado, semidried tomato and shredded cos leaves **df**

Spicy salami with crumbled feta, olive tapenade and mustard cress

##### **CHICKEN**

Rowlands chicken sandwich – poached chicken breast with fresh parsley and chives in our homemade mayonnaise

Poached chicken coronation bound in a creamy mango and curry mayonnaise

Char grilled chicken breast with chunky mango chutney and spicy mustard cress **df**

Chicken liver pâté with butter lettuce and sweet apple chutney

##### **TURKEY**

Shaved roast turkey breast with traditional stuffing, wild rocket and chunky cranberry sauce **df**

Shaved roast turkey breast with slices of brie, shredded cos leaves and chunky avocado

##### **EGG**

Creamed egg and crisp bacon with chopped chives

Creamed egg, slivered fresh asparagus and shaved parmesan **v**



### **SALMON AND TROUT**

Tasmanian smoked salmon with thinly sliced cucumber and dill and caper cream cheese

Tasmanian smoked salmon and lemon zest crème fraîche with Spanish onion, fresh dill, and baby capers and mixed cress

Flaked hot smoked ocean trout with shaved fennel, lemon zest crème fraîche and dill

### **TUNA**

Tuna Niçoise; wild rocket, slivered beans, fresh tomato and black olive tapenade

Vitello Tonnato; thinly sliced pink poached veal with a chunky tuna mayonnaise with lemon zest and parsley

### **PRAWN**

Chargrilled prawns and cherry tomato with herb mayonnaise

### **VEGETARIAN**

Roast pumpkin, crumbled feta and pea sprouts **v**

Chargrilled Mediterranean vegetables with wild rocket and pesto swirled goats cheese **v**

Mixed cress with julienne of carrot and cucumber with fresh tomato **v df vegan**

Brie, sliced red apple and wild rocket **v**

Marinated artichoke, chargrilled capsicum and hummus with baby spinach leaves **v df vegan**

### **CHILD FRIENDLY**

Vegemite and cheddar cheese **v**

Peanut butter and banana **v df vegan**

Nutella and sliced strawberries **v**

Fairy bread ~ crust less white bread with butter and multi-coloured hundreds and thousands **v**

### **CHEESE PLATTERS**

*(Minimum order of 5 guests)*

Yarra Valley Dairy black savourine semi-matured goats cheese and Donnybrook Farmhouse sheeps milk pasterello served with crisp korella pear, cabernet paste and walnut bread

Delice de Bourgogne – French cows milk camembert served with a dried fig and rhubarb compote with candied walnuts, celery biscuits and walnut bread

### **FRUIT PLATTERS**

*(Minimum order of 5 guests)*

Fresh fruit platter of honeydew melon and strawberries

Fresh fruit platter of pineapple, melon and kiwifruit

Bowls of seasonal fruit salad drizzled with fresh passionfruit

Fresh fruit platter of paw paw and strawberries