



#### **OPTION A**

Selection of house made muffins, scones and slices. \$13 + GST

### **OPTION B**

Traditional scone, jam and cream or fresh house-made muffins. \$9.5 + GST

## **OPTION C**

Selection of house made muffins and pastries
OR scones jam and cream and pastries. \$15 + GST

### **OPTION D**

Selection of house made muffins, scones, jam and cream and sandwiches. \$17 + GST

## **OPTION E**

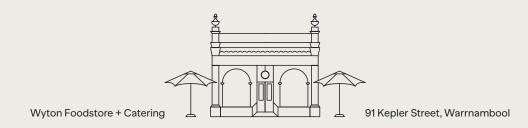
House made muffins and fruit. \$17 + GST

## **OPTION F**

Selection of sandwiches and fruit. \$17 + GST

#### **OPTION G**

Selection of sandwiches, pastries and fruit. \$21 + GST



# DRINKS



# SPRING VALLEY JUICE

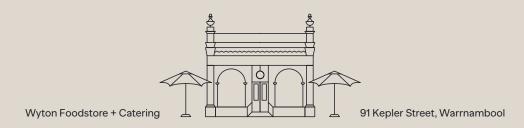
Apple, orange, pineapple. 375ml \$5.5 + GST

## **BRAVO MINERAL WATER**

Grapefruit, passionfruit, cranberry, blood orange, lemon and lime. 330ml \$5.5 + GST

## **EMMA & TOM'S JUICE**

Pressed cloudy apple juice, Orange juice,
Karma Rama smoothie, Green Power smoothie,
Extreme C smoothie. 350ml
\$5.5 + GST



# LUNCH/DINNER



**OPTION A.1** 

Gourmet sandwiches, hot pastries and slices \$19 + GST

**OPTION A.2** 

Gourmet wraps, pastries and fruit \$19 + GST

**OPTION A.3** 

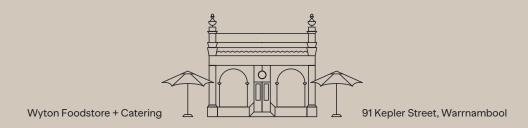
Gourmet baguettes, fruit and slices \$21 + GST

**OPTION A.4** 

Gourmet sandwiches, wraps and slice \$19 + GST

**OPTION B** 

Mixed gourmet salad boxes \$19 + GST



# LUNCH/DINNER



**OPTION C.1** 

Gourmet tart and salad boxes \$21 + GST

**OPTION C.2** 

Wyton sausage roll and salad boxes \$21 + GST

**OPTION C.3** 

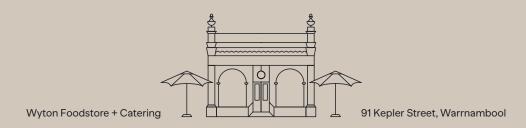
Arancini and salad boxes \$21 + GST

**OPTION D** 

Freshly made rice paper roll with soba noodle salad box. Chicken and vegetable or vegetable (gf) \$21 + GST

**OPTION E** 

Seasonal soup and mixed sandwiches \$21 + GST



# LUNCH/DINNER



### **OPTION F**

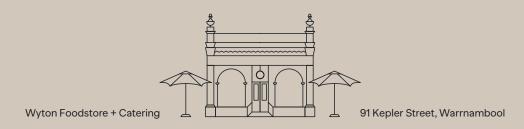
Full corporate lunch
Gourmet sandwiches, baguettes,
hot pastries, fruit and slices
\$26 + GST

## **OPTION G**

Buffet menu
Selection of roasted meat including
Herb roasted chicken, grilled Italian lamb
Selection of gourmet salads
Breads and condiments
\*Minimum 25 people
\$40 + GST

## **OPTION H**

Cheese board.
Selection of local cheeses with fruit
and organic water crackers
\*Minimum 4 people
\$13.5 + GST



# FINGER FOOD

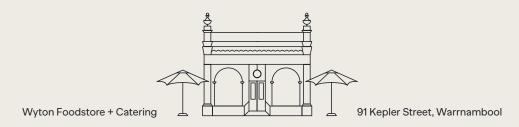


### **OPTION A - LIGHT FINGER FOOD**

House made beef and burgundy pies
Caramelised onion and gorgonzola tarts
Smoked trout with seeded mustard on crouton
Duck breast with red wine on crouton
Pork and ginger dumplings
New York style mini cheeseburgers
\$32 + GST

### **OPTION B - FINGER FOOD**

Caramelised onion and three cheese tarts
Steamed Asian pork buns with pickled daikon
Smoked trout with seeded mustard on crouton
Duck breast with poached pear on crouton
Thai chicken and basil spring rolls
Crispy barbeque duck salad with Asian herbs
\$45 + GST



# FINGER FOOD

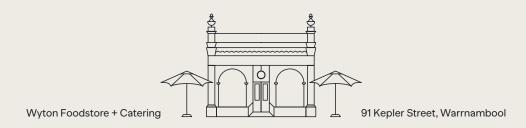


### **OPTION C - LIGHT FINGER FOOD**

Pumpkin and sage arancini with pesto aioli
Steamed Asian pork buns with pickled daikon
Smoked trout with seeded mustard on crouton
Duck breast with poached pear on crouton
Slow cooked lamb shoulder with pita and tabouli
Mini gourmet burgers with the lot
Pork larb with pickled cucumber salad
\$55 + GST

### **OPTION D - SUBSTANTIAL FINGER FOOD**

Roast beef caramelised onion and brie on crouton
Salt and pepper squid with mango and chilli salsa
Porcini mushroom, blue cheese and parmesan risotto ball
Crispy chicken with Asian slaw in noodle box
Twice cooked pork with braised red cabbage
and truffle scented potatoes
Gourmet mini cheeseburger
Fish and chips in cup with lemon
Saltimbocca chicken with Tuscan bean salad
\$75 + GST



# THE FINE PRINT



### PLEASE READ CAREFULLY BEFORE PLACING YOUR ORDER

Dietary requirements can be catered for individually.

Please list the requirement and name.

Waiting staff food is charged by the hour per staff member. Minimum 4 hours as per current Restaurant Industry Award rates.

Delivery in Warrnambool is \$5 per delivery.

Delivery outside of Warrnambool will be charged at \$1.50 per kilometre travelled.

All prices are per person unless otherwise indicated.

Wyton Events and Catering makes every effort to accommodate the various dietary requirements of our customers and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination.

In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge. We do not guarantee the accuracy of your requirement. Wyton Events will assume no liability for any adverse reactions that may occur due to consuming our food.

