

CATERING MENU

The Cube CAFE

Beverage options

Package 1

Espresso coffee to order including Latte, cappuccino, Long Black etc and T2 tea selection

\$4.50 large \$4.00 small

Package 2

Fresh Brewed Plunger Coffee and Tea Selection

\$3.20

Package 3

Fresh Brewed Coffee and Tea Selection with jugs of apple & Orange Juice

\$5.50

Package 4

Continuous Fresh Brewed Plunger Coffee and Tea Selection.

For Arrival, Morning Tea, Lunch and Afternoon tea.

\$10.00

JUGS of Juice

\$11 per jug for orange and apple juice – serves 6

Breakfast Menu's

Upgrade your coffee to Grinders espresso for an extra \$2.00 per person

Package 1 \$9.90

- Chef's selection of freshly baked sweet muffins
- Chef's selection of freshly baked fruit danishes
- Fresh orange juice or apple juice
- Plunger coffee & T2 Tea selection

Package 2 \$14.90

- Yoghurt and Bircher muesli cup
- Fresh seasonal fruit platter
- Fresh orange juice or apple juice
- Plunger coffee & T2 Tea selection

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Breakfast Menu's continued.

Package 3 **\$17.90**

- Smoked ham and egg tart with roquette
- Chef's selection of freshly baked sweet muffins
- Fresh seasonal fruit platter
- Fresh orange juice or apple juice
- Plunger coffee & T2 Tea selection

Package 4 **\$19.90**

- Smoked ham and egg tart with roquette
- Roasted tomato, basil and cheese croissant
- Fresh seasonal fruit platter
- Fresh orange juice or apple juice
- Plunger coffee & T2 Tea selection

Package 5 **\$23.90**

- Roast pumpkin, arugula & ricotta frittata served over toasted ciabatta
- Smoked ham, coddled egg, gruyere cheese & béarnaise on an English muffin
- Compote of fruit and mint with lashings of vanilla bean cream
- Fresh orange juice & apple juice
- Plunger coffee & T2 Tea selection

Morning & Afternoon Tea Menu's

Upgrade your coffee to Grinders espresso for an extra \$2.00 per person

Package 1 **\$4.50**

- Plunger coffee & T2 Tea selection
- Selection of Cookies

Package 2 **\$6.00**

- Plunger coffee & T2 Tea selection
- Jugs apple juice & orange juice
- Fresh seasonal fruit platter
- House baked Cookies

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Morning & Afternoon Tea Menu's continued

Package 3 \$7.90

- Plunger coffee & T2 Tea selection
- Jugs apple juice & orange juice
- Freshly baked scones with Yackandandah jam and cream
- House baked Cookies

Package 4 \$9.90

- Plunger coffee & T2 Tea selection
- Jugs apple juice & orange juice
- Sweet slice platter
- House baked Cookies

Package 5 \$11.90

- Plunger coffee & T2 Tea selection
- Jugs apple juice & orange juice
- Chef's selection of freshly baked sweet muffins.
- Chef's selection of freshly baked fruit danishes

Package 6 \$13.90

- Plunger coffee & T2 Tea selection
- Jugs apple juice & orange juice
- Sweet slice platter
- Fresh fruit platter
- House baked Cookies

Lunch Menu's

Add tea and coffee for \$3.20 per person

Package 1 \$19.50

- A selection of sandwiches & baby baguettes with a variety of fillings
- Jugs of orange, apple juice and water
- Fresh fruit platter

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The Cube CAFE

Lunch Menu's continued

Add tea and coffee for \$3.20 per person

Package 2 **\$22.50**

- A selection of gourmet ribbon sandwiches with a variety of fillings
- A selection Bar Sushi's sushi pieces OR Oriental platter (hot food)
- Fresh seasonal fruit platter
- Jugs of orange, apple juice and Water

Package 3 **\$26.50**

- Chef's selection of our cute miniature 'sliders' which include miniature beef (or vegetable) burgers with caramelised onion, miniature hot dogs with cheese and mustard, chicken taco's, etc.
- Potato Roesti
- Fresh fruit with dark chocolate ganache
- Jugs of orange, apple juice and water

Package 4 **\$29.90**

- Selection of gourmet open sandwiches
- Grazing platter with an array of artisan breads
- Roast pumpkin, Persian feta & roquette salad
- Fresh fruit with dark chocolate ganache
- Jugs of orange, apple juice and water

Package 5 **\$34.90**

A two course luncheon which includes Artisan bread selection, jugs of soft drink and sparkling water.
Alternate serve of;

Main

- Battered flathead fillets served with summer salad and hand cut chips
- Poached chicken breast with potato mash and asparagus with hollandaise sauce

Dessert

- Chocolate & salted caramel tart with Chantilly cream
- Summer fruit compote with zabaglione

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Platter Options

Cheese Platter **\$85.00 (for 20 people)**

Cheese and Fruit platter includes the chef's daily selection of three to four Australian or imported cheeses (combination of hard and soft cheeses).

Antipasto Platter **\$85.00 (for 20 people)**

This may include a combination of salami, chorizo sausage, roasted eggplant, roasted peppers, semi sun dried tomatoes, artichokes, feta cheese and olives. This is accompanied by matched breads.

Dips Platter **\$50.00 (for 20 people)**

Platters of dips served with bread sticks and biscuits. Chef's selection of the day, however most commonly feta with olive, basil pesto or roast capsicum.

Sushi Platter **\$75.00 (for 20 people)**

A selection of Sushi from 'Bar Sushi'

Fruit Platter **\$50.00 (for 20 people)**

A selection of seasonal fruits

Sandwich Platters

Baguette platter **\$45 - Small (6 to 8 people)**
\$60 - Large (8 to 12 people)

Economy Class Sandwich Platter **\$35 - Small (6 to 8 people)**
\$55- Large (8 to 12 people)

Business Class Sandwich Platter **\$45 - Small (6 to 8 people)**
\$65 - Large (8 to 12 people)

First Class Sandwich Platter **\$60 - Small (6 to 8 people)**
\$85 - Large (8 to 12 people)

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Canapé Selection

Oriental Selection \$10 per head

Mini Dim Sims
Prawn twists
Samosa
Mini Spring rolls

Vegetarian Selection \$12 per head

Classic mini quiches
Spinach and cheese rolls
Japanese Vegetable Pancakes
Stuffed Mushrooms

Premier Selection \$16 per head

Potato, Bacon & Cheese Croquettes
House made Cornish pasties
Sicilian Meatballs
Chicken, lemon Thyme Barquettes

Cocktail Menu Pricing

Economy Items

| | |
|------------------------|------------------|
| Choice of 3 appetizers | \$9.90 per head |
| Choice of 4 appetizers | \$12.90 per head |
| Choice of 5 appetizers | \$15.90 per head |
| Choice of 6 appetizers | \$18.90 per head |
| Choice of 8 appetizers | \$24.95 per head |

Business Items

| | |
|------------------------|------------------|
| Choice of 3 appetizers | \$17.90 per head |
| Choice of 4 appetizers | \$23.50 per head |
| Choice of 5 appetizers | \$28.75 per head |
| Choice of 6 appetizers | \$33.90 per head |
| Choice of 8 appetizers | \$44.50 per head |

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Hot Economy Items

- Skewered chicken tenderloins lightly grilled with a mild peanut satay sauce.
- House made Cornish pasties with spiced beef and vegetables with tomato relish. (VO)
- Sicilian pork and beef meatballs slow cooked in a fragrant tomato & basil sauce.
- Pizza slices with an array of assorted toppings that will rival the best.
- Slider selection of mini burgers and mini hot dogs just for a bit of fun.
- Oriental Dim Sum including spring rolls, dim sims and samousa with sweet chilli sauce.
- Japanese vegetable pancakes served with kewpie mayonnaise and Ponzu sauce. (V)
- Battered Chicken tenderloins with a sweet honey glaze. (GFO)
- Feather pastry cigars filled with fresh spinach & Danish fetta with a side of Tzatziki.
- Mediterranean tartlets with robust flavours of grilled vegetables and Bocconcini. (V)
- Goujons of Whiting lightly crumbed and accompanied with pungent remoulade sauce.
- Salt & vinegar battered potato scollops with garlic and chive mayonnaise.

Cold Economy Items

- A Selection of house made dips set in a toasted Cobb loaf.
- Marinated shrimp infused with lemon & dill with white bean puree on Crostini.
- Soy chopped chicken with Asian vegetables presented on Romano leaf.
- Vegetable frittata with tomato chutney & micro herbs. (GF) (V)
- Brandy, port & sage pate quenelle on a lavosh biscuit.
- Root vegetable disc topped crème fraiche & olive garnish. (GF) (V)
- Fruit Kebabs with Vanilla Yoghurt a great ending to cleanse the palette. (GF) (V)

Business Cocktail Items

- Salmon Gravalax served on toasted panini with lemon, dill and lime mayonnaise.
- Chicken Caesar salad set in a petit parmesan basket.
- House made Foie Gras pate set on crisp lavosh.
- Drunken steak with rocket, caramelised onion, Vienna slice and aioli.
- Salt & pepper squid salad in bamboo cone.
- Quail Egg Florentine with spinach and hollandaise sauce on fried crouton.
- Pickled zucchini, mint & basil on baked polenta drizzled with cherry balsamic glaze.
- Lemongrass coconut prawn stick with dipping sauce.
- Porcini risotto set in a chicken ballotine.
- Chocolate & hazelnut roche.
- Key lime tartlet with candied orange peel.

Executive Cocktail Items

Need something that will be the absolute star of your event? Call us to discuss