

CATERING MENU

The Cube CAFE

Set Menu Selection 1 From \$20 per head

Roast Beef GF

Smothered in lashings of mustard gravy served with roasted vegetables and greens

Roast Pork GF

Rolled Riverlea pork with apple glaze jus, roasted vegetables and greens

Roast Chicken GF

Seasoned Hazeldene Chicken with gravy served with roasted vegetables and greens

Honey Chicken GF

Succulent chicken breast lightly grilled and topped with sweet honey glaze served over stir fry vegetables

Crumbed Salmon Fillets

Boneless Salmon fillets herb crusted served with a baked chats, salad greens and lemon and dill hollandaise

Chicken Kiev

Chicken breast filled with garlic, butter and crumbed set on a bed of potato mash sided on seasoned greens

Chicken Parmagiana

Topped with a rich Napoli sauce, leg ham, shallots and a duo of cheeses, Crispy chips, your choice of salad or vegetables.

CATERING MENU

The Cube CAFE

Set Menu Selection 2

From \$28 per head

Chicken Ballontine GF

Filled with ricotta and wrapped in prosciutto set on gourmet garlic potato puree and finished with fennel and Roquette salad

Pork Scotch Fillet

Slow cooked local pork with lashings of plum sauce served with lyonnaise potato and vegetable panache

Vegetable Mousaka V

Layers of roasted vegetables with creamy fetta and parmesan, topped with a tomato and basil sauce, Greek salad, garnished with a spanakopita cigar.

Salmon Nicoise GF

Grilled salmon fillet with potato, green beans, kalamata olives & boiled egg salad finished with a caperberry salsa.

Lamb Ragù GF

Slow cooked King valley lamb and vegetable braise with pungent herb flavours set on a bed of rosemary potato mash with pan seared green garnished with garlic crostini and roasted truss tomatoes.

Mango Chicken GF

Grilled Hazeldene chicken breast with lashings of Bowen mango sauce and pistachio nuts, honey mustard dressed avocado timbale and roasted potato and bacon compote.

CATERING MENU

The Cube CAFE

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

Pizza Selection

\$16 per head

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

Premier Selection

\$16 per head

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

CATERING MENU

The Cube CAFE

Entrée Selection

- Tortellini Napolitana** V \$7.90 per head
Small pasta morsels filled with spinach and cheese and topped with a traditional tomato and basil passata
- Roman Gnocchi** V \$9.90 per head
Potato and semolina discs topped with Napoli sauce, fresh Mizuna and Grano Padano
- Greek Lamb salad** GF \$14.90 per head
Slow cooked lemon scented lamb served with saganaki, wild roquette and pear tomato finished with a dash of Tzatziki
- Minestrone Soup** GF \$6.90 per head
A rich beef and tomato based soup with an array of root vegetables, pulses and tender beef pieces served with crispy bread
- Chicken & Mushroom Vol au Vent** \$10.90 per head
Succulent chicken sauteed with a compote of mushrooms folded into a delicate Mornay sauce served in a pastry basket
- S&P Squid Salad** \$9.90 per head
Goujons of salt & pepper squid tossed with Fresh roquette and roasted garlic aioli
- Crab & Shrimp Timbale** GF \$16.90 per head
A tower of ocean crab meat, shrimps, tomato, avocado and red onion dressed with a basil pesto emulsion

CATERING MENU

The Cube CAFE

Dessert Menu Selection

\$8.00 per person

Key Lime Tart

Light zesty lime cream set on a baked biscuit base with Chantilly cream, crystallised orange and basil sugar

Pavlova Dream GF

Light meringue base topped with fresh strawberries, Chantilly cream and passionfruit sauce, garnished with strawberry & pistachio praline, capped with Persian pistachio fairy floss

Cannoli

Traditional pastry tubes filled with authentic Italian vanilla and chocolate custard dusted with icing sugar garnished with toffee shards

Tiramisu

Coffee soaked savoiardi biscuit with chocolate and mascarpone cream surrounded with a dark chocolate ganache and macerated strawberries

Zabaglione Fruits GF

Fresh summer fruit compote capped with a delicate zabaglione cream finished with Pistachio praline & Roman shortbread

Iced Mango Soufflé

Cold and refreshing soufflé with lemon curd sauce and Kiwi fruit cream

Chocolate Mousse GF

White chocolate and Dark Chocolate mousse combination. Rich, Creamy and Decadent

Deconstructed Apple Strudel

Stuffed pastry with champenoise poached jazz apples, brandy infused raisins and crème anglaise

CATERING MENU

The Cube CAFE

White wine

Sam Miranda King Valley – Prosecco

- Bottle - \$29
- Glass - \$8

Snow Road – Moscato

- Bottle - \$22
- Glass - \$7

Snow Road – Chardonnay / Sauvignon Blanc

- Bottle - \$22
- Glass - \$7

Red Wine

Snow Road – Shiraz Cabernet **OR** Cabernet Merlot

- Bottle - \$22
- Glass - \$7

Beer

Carlton Cold - \$5.50

Cascade Premium Light - \$5.50

Carlton Draught - \$6.50

Pure Blonde - \$6.50

Carlton Dry - \$6.50

Heineken - \$7.50

Corona - \$7.50

Cider - \$7.50

Non-alcoholic Drinks

Soft-drinks - \$3.40

- Pepsi, Pepsi Max, Solo, Lemonade
- Lemon & Lime Mineral Water, Orange & Mango Mineral Water
- Iced Tea – Mango, Peach, Lemon, Green

San Pellegrino - \$4.40

- Chinotto, Limonata, Mandarino, Aranciata Rossa

Juice - \$3.40

- O.J., Apple, Apple & Blackcurrant, Pineapple

Water - \$3

CATERING MENU

The Cube CAFE

Drinks Packages

STANDARD DRINKS SELECTION

	100ppl +	50-99ppl	1-49ppl
1 hour	\$ 18.50	\$ 23.50	\$ 27.50
2 hours	\$ 25.00	\$ 27.50	\$ 31.50
3 hours	\$ 27.50	\$ 31.60	\$ 35.75
4 hours	\$ 33.50	\$ 38.50	\$ 43.55
5 hours	\$ 38.00	\$ 43.70	\$ 49.40

BEER

Carlton Draught

Cascade Light

WHITE WINE

Snow Road Milawa - Muscato

Snow Road Milawa - Chardonnay Sav Blanc

RED WINE

Snow Road Milawa - Shiraz Cabernet

PREMIUM DRINKS SELECTION

	100ppl +	50-99ppl	1-49ppl
1 hour	\$ 25.00	\$ 28.00	\$ 32.00
2 hours	\$ 28.00	\$ 32.00	\$ 36.00
3 hours	\$ 32.00	\$ 36.00	\$ 40.00
4 hours	\$ 36.00	\$ 40.00	\$ 50.00
5 hours	\$ 40.00	\$ 50.00	\$ 60.00

BEER

Heineken

Corona

Light beer TBC

Beechworth

Cider

WHITE WINE

Sam Miranda Mountain Range Selection

Pinot Grigio

Chardonnay

Moscato

RED WINE

Sam Miranda Mountain Range Selection

Sangiovese/Cabernet

Tempranillo

CATERING MENU

The Cube CAFE

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

CATERING MENU

The Cube CAFE

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.