

CATERING MENU

The Cube CAFE

Sit Down Dinner Packages – minimum 18 guests.

Pricing

- Two course meal - Single service - \$40
- Three course meal - Single service - \$50
- Alternate service available - add \$5 per guest, per course wishing to be alternated.

Entrée

- Butternut pumpkin soup with coriander and toasted shaved coconut (V, GF)
- Portuguese Paella with chicken breast and saffron (GF)
- Warm Thai beef salad (VA, GF)
- Stuffed roasted mushrooms with ricotta and spinach (V, GF)
- Shared gourmet Antipasto platters with a variety of cold meat, olives, fruit, crackers and marinated or pickled vegetables

Main Meal

- Lamb shank slowly cooked in a red wine and rosemary sauce with creamy mash and green beans
- Roast Beef with roasted root vegetables, steamed seasonal vegetables and seeded mustard gravy (GFA)
- Wild mushroom Risotto with truffle oil, roquette and parmesan (V, GF)
- Pan seared pork chop on a parsnip puree with celeriac salad and poached pears (GF)
- Thai green chicken curry with coconut rice and crispy Asian greens
- Honey glazed Chicken breast on a sweet potato mash with seasonal vegetables
- Tortellini with spinach and ricotta with white cream sauce (V)

Dessert

- Golden Hey Time Bombe – this new dessert is a flavour bomb! Milk chocolate shell encases a duo of honeycomb and vanilla mousse, finished with the signature honeycomb crumb. (V, NF)
- Raspberry White Chocolate Bombe – A crispy thin shell of pure white chocolate encases a delightful vanilla mousse with a raspberry injection, on a crispy biscuit base! (V, GF, NF)
- Salted Caramel Tart - dark chocolate and salted caramel ganache in a chocolate shortcrust tart, so cute with a gold French macaron!
- Lemon Meringue Tart – butter shortbread bases filled with our creamy lemon curd and topped with spikes of mashmellowy Italian meringue. Perfection! (V, NF)
- Tobler's Own Cheesecake - rich chocolate baked cheesecake with a rich swirl of chocolate lanced with hazelnut praline and honey. Topped with chocolate ganache and smashed toffee (V, GF)
- Chocolate Walnut Fudge – these individual flourless chocolate and walnuts cakes are truly the king of chocolate desserts! (GF)
- Shared cheese and fruit platters including a selection of cheeses, fresh seasonal fruit, nuts, preserves, artisan crackers and bread (V, GFA)
- Shared dessert platters of petite fours including our baby tart range of lemon, choc bounty, mandarin, choc hazelnut praline and caramel (V, GFA)
- Your cake cut up and served with cream and coulis

Additional options for your function

- Start your function our Chef's selection of three canapes - \$9.90 per guest