

Clinical Education Centre

Domain Deli menu

Domain Tea Option A - \$5.50 per person + gst

A selection of items outlined below with 2 items (1 savoury+ 1 sweet) per person

Domain Tea Option B - \$10.50 per person + gst

A selection of items outlined below with 4 items (2 savoury + 2 sweet) per person

Domain Lunch 1 - \$16.50 per person + gst

A selection of finger foods outlined below with 6 items per person

- 2 sandwiches with 1 club item and 1 other choice of bread
- 2 savoury choices
- 1 sweet choice
- Fruit platter or fruit kebabs

Domain Lunch 2 - \$16.00 per person + gst

A selection of finger foods outlined below with 6 items (3 savoury + 3 sweet) per person

- *no fruit with this option*

Add additional items @ \$2.75 each per person + gst

Sandwiches with a variety of fillings

Club Sandwiches

Filled baguette bites

Filled Turkish bread

Pistolette bread

Mini Bap

Mini Croissant *with Ham, Tomato and Cheese*

Mini Bagels *with Smoked salmon and cream Cheese*

(Vegetarian Option available)

Savouries Selection:

Scone

Cheese and Spinach - V

Cheese and Caramelised onion - V

Cheese and Sundried Tomatoes - V

Muffin

Spinach and Feta - V

Tomatoes and Ham

Tomatoes olives and salmon

Homemade tarts

Salmon tomato & olive

Bacon and tomatoes

Smoked chicken with cranberries

Blue cheese and Caramelised onion - V

Tomato, feta and basil pesto - V

Homemade Mini Mince Pies

Chicken Selection

Stuffed chicken legs: with bacon & rosemary

Satay Marinated Chicken Kebab - GF

Sweet and Spicy Chicken nibble - GF

Moroccan Chicken Drumstick - GF

Salad in the cup Selection

Roasted Vegetable - GF,V

Green bean and Broccoli with Feta - GF,V

Roast Beef with roast potato and garlic - GF

Italian Chicken Pasta

Caesar Salad

Gluten Free Selections

Salmon Frittata - GF

Roasted Vegetable Frittata - GF,V

Roasted Vegetable Kebab - GF,V

Cucumber cup with smoked salmon coriander mousse - GF

Cucumber cup with smoky capsicum coriander mousse - GF,V

Sushi - GF

Sweet Selection

Baby homemade scones

Blueberry with Lemon

Dates

Orange and Chocolate

Mini Muffins

Raspberries with chocolate

Blue Berries with Cream cheese

Bran Banana and chocolate

Oat Honey and Banana

Other Selection

Mini Orange cake - GF

Gluten Free cookies - GF

Gluten Free Chocolate Brownies - GF

Extra chocolate brownie dusted with icing sugar

Homemade caramel slice

Lemon cake with Vienna icing

Carrot cake with cream cheese topping

Nut slice

Ginger crunch

Tiny tangy citrus tarts

Chocolate chunk biscuits

Afghan cookie

Anzac Biscuits

Homemade Biscotti with Apricot, Almond and Cranberry

Cheese Platter *A selection of artisan cheese with crackers & accompaniments \$5.50 per person
(minimum order of 10 per platter)*