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BACON & EGG FOCACCIA TRAY	
Small: 10 serves Large: 20 serves With Cheddar Cheese & Relish	40 80
MUSHROOM & SPINACH FOCACCIA TRAY V	
Small: 10 serves Large: 20 serves	35 75
PUMPKIN, PUFFED QUINOA FOCACCIA TRAY V, DF	
Small Large With Avocado	35 75
PROSCIUTTO & CHEDDAR MINI CROISSANTS TRAY	
Small: 6 Croissants Large: 12 Croissants	24 45
MUSHROOM, GRUYERE & SPINACH MINI CROISSANTS V	
Small: 6 Croissants Large: 12 Croissants	24 45
BAKED GOODIES BOX v, DF, GF OPTIONS	
4 Muffins, 4 Scones, 4 slices of Banana Bread, 4 Brownies	60

CORPORATE BREAKFAST,

MORNING & AFTERNOON TEA.

SEASONAL FRUIT PLATTER V, DF, GF	\$
Small: Serves approx 5 people Large: Serves approx 10 people	30 60
BANANA BREAD LOAF V, DF 12 Slices	24
DARK CHOCOLATE BROWNIE TRAY GF	
Small: 6 slices Large: 12 slices	24 45
SWEET MUFFIN BOX V	
Small: 6 Muffins Large: 12 Muffins Choc Hazelnut, Raspberry & White Choc, Coconut & Lemon	24 45
SAVOURY SCONE BOX VOPTIONS	
Small: 6 Scones Large: 12 Scones Prosciutto & Cheddar Fetta, Kale, Chive Butter	24 45
BREAKFAST POTS v, DF & GF OPTIONS	
Yogurt & Passionfruit, Yogurt and Mixed Berry, Yogurt & Granola Minimum order: 6	5
ADD Coconut Yogurt	2













SALAD BOXES Pumpkin, Puffed Quinoa, Avocado & Candied Pepita V, DF, GF Heirloom Tomato, Goats Cheese, Nasturtium & Sorrel V, GF Garden Salad V, DF, GF	14
ADD Falafel 7 Halloumi 9 Lamb 9 Chicken 9 Salmon 10	
SOURDOUGH ROLLS Beef Brisket, Chimichurri, Rocket, Jalapenos DF Corn Fed Roast Chicken, Rocket, Gravy DF Slow Cooked Lamb Leg, Roast Eggplant, Spinach, Turmeric Yogurt 3 piece /serve - Minimum order: 3	14
PRAWN BRIOCHE ROLLS Mooloolaba King Prawns, Chives, Celery, Lemon Mayo 3 piece /serve - Minimum order: 3	20
WRAPS Corn Fed Roast Chicken, Garden Salad, Mayonnaise, Prosciutto, Tomato 2 piece /serve - Minimum order: 6	7
VEGE POCKET v Falafel, Beetroot Tzatziki, Roasted Capsicum, Pickled Cucumber 2 piece /serve - Minimum order: 3	12



BUFFET STYLE.

Z LUNCH

Served Buffet Style Lamb Ragu, Pappardelle, Gremolata DF Prawn, Spaghetti, Cherry Tomato, Capers, Garlic, Chilli DF Mushroom, Pappardelle, Pesto V, DF Garden Salad V, DF, GF

Minimum order: 10

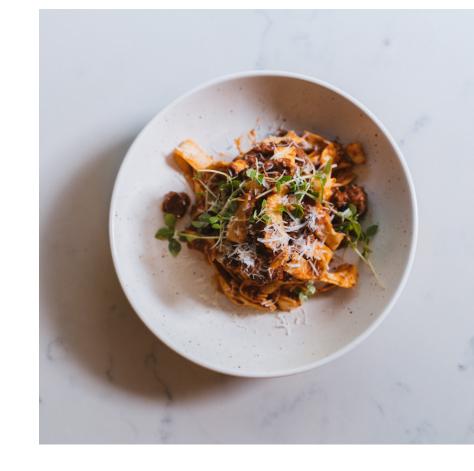
LUNCH

Served Buffet Style Lamb Shoulder, Thyme, Rosemary, Confit Garlic DF, GF Herb Roasted Potatoes V, DF, GF Garden Salad V, DF, GF Freshly Baked Bread Rolls V, DF Hummus, Jus, Mustards Vegan Falafels Available Upon Request

Minimum order: 10

19pp

19pp



PLATTERS.

CHEESE PLATTER

Small	60
Large	120
Selection of Local Cheeses, Quince Paste, Fresh Fruit, Honey &	
Walnuts, served with house baked Ciabatta and Lavosh	

ANTIPASTO PLATTER

Small	60
Large	120
Selection of Cured Meats, two types of Dips, Marinated Olives	
and Pickled Vegetables, served with House Baked Ciabatta,	
Crackers and Bread Sticks	

SEA PLATTER

Small	60
Large	120
Crab Blini, Salmon Ceviche w/ Squid Cracker, Fish Fingers w/	
Lemon Pepper, Chargrilled Pineapple and Prawn Skewers,	
Crispy fried Baby Calamari	

LAND PLATTER

Small	60
Large	120
Southern Style Fried Chicken, crispy fried Pork Belly Bites,	
Brisket Beignets, Middle Eastern Lamb Koftas, Chicken Liver	
Parfait on Toast	

VEGGIE PATCH PLATTER

Small	60
Large	120
Fried Cauliflower Florets V, Veggie Filo Baskets V, Crispy Tofu w/	
Avocado Puree & Sesame GF, V, Haloumi Chips GF, Crispy Philly	
Cheese stuffed Mushroom	









SMALL PLATTER FEEDS 3-6 PEOPLE LARGE PLATTER FEEDS 8-12 PEOPLE

CATERING.

PLACEMENT OF ORDERS. A total minimum order of \$100 +GST (excl. delivery) applies for each individual catering order placed. All catering is made fresh to order and therefore we require orders be placed by 48hrs prior. Place your order by emailing functions@isleslane.co or by phone on 07 3124 7270. We do our best to accommodate short-notice orders but all items and delivery times are subject to availability. Please notify us via phone before placing a short-notice order. All new orders or changes to existing orders requested on the day of delivery incur a \$25 +GST surcharge.

CATERING EQUIPMENT. Isles Lane will collect all service equipment upon completion of your event/function should that be organised. All catering equipment is the property of Isles Lane. All catering equipment must be cleaned prior to collection. Any breakages or items not returned will incur a fee.

DELIVERY. We offer free delivery for all orders over \$180 within a 5km radius of Brisbane City. Any orders below this amount within the Brisbane City 5km radius will have a \$25 delivery fee applied. Please contact our events team on functions@isleslane.co for delivery fees outside of this standard zone. All deliveries prior to 7am and after 4pm will incur an out-of-hours surcharge of \$60 +GST. Deliveries made after 6pm will incur an additional charge. Please note, deliveries to areas outside Brisbane City and local surrounds are not available during peak hours (9am-10am, 11am-12pm or after 3pm), except by special arrangement.

PAYMENT TERMS. Payment is made prior to delivery via credit card or by invoice. All orders require prepayment in full at the time of ordering unless an existing account is in place. Contact us at functions@isleslane.co to apply for an account, allowing five business days to process. Prepayment options include credit card payment made i house or via phone /email or direct transfer. We accept AMEX, Visa and Master Card . All credit card transactions incur a standard processing surcharge – Visa/Mastercard 2.5%. Any orders over \$1,000 will require a non-refundable 20% deposit. Twelve hours' notice must be given for all cancellations or the full charge of the order will apply. Special conditions apply for public holidays and Christmas closures. More info available on request.

SERVICE STAFF. Service staff are available 7 days on request (min. 3 hrs).

CANCELLATIONS. Twelve hours' notice must be given for all cancellations or the full charge of the order will apply.

PRICING. Please note prices are subject to change without notice. All prices include GST

CATERING



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