

# LT. COLLINS

## *Catering Menu*

### ***Sandwiches \$4.5 each***

*Served on a mixture of mini style brioche, white & grain  
(please note grain & brioche require a MINIMUM 48 hours notice)  
2-3 rolls recommended per person*

#### FILLINGS TO CHOOSE FROM:

- ❖ ***FRITTER*** - Corn & Herb Fritter with onion jam, romesco (contains nuts) & lettuce
- ❖ ***ITALIAN*** - Slow roast roma tomato, goats cheese, lettuce & vincotto
- ❖ ***CHICKEN*** - Poached Chicken, provolone cheese, avocado, rocket & seeded mustard
- ❖ ***TERIYAKI*** - Chicken Teriyaki, sesame seeds, pickled ginger, spring onion & lettuce
- ❖ ***SCHNITZEL*** - Panko crumbed schnitzel, coleslaw, cheese, harissa mayo
- ❖ ***PORK*** - Roast pork loin, cucumber, pickled onion, aioli & iceberg lettuce
- ❖ ***BEEF*** - Smokey BBQ braised beef, pickled red cabbage & lime aioli
- ❖ ***SALMON*** - Smoked salmon, cornichons, capers, shallots, dill, sour cream & spinach

**Gluten free and other dietary requirements available, please specify when ordering.**

**SALAD PLATTERS \$45.0 each**

*Serves 8-10 people*

*Designed to be served as a side accompaniment to sandwiches.*

**LAMB** – *Braised lamb shoulder, freekah, pearl barley, asparagus, tomato, basil, house marinated feta & preserved lemon*

**FATTOUSH** – *Middle Eastern style fattoush salad with pickled onion, cos lettuce, fried flatbread & yoghurt, cucumber & herb dressing*

**CHICKEN** – *Poached chicken breast, quinoa, dried fig, raisins, pickled carrot, spinach & tahini yoghurt*

**SALMON** – *citrus & beetroot cured salmon, herbs, lettuce, crème fraiche, beetroot crisps & fried capers*

**SOMETHING SWEET**

Assortment of freshly baked muffins, danish, croissants and slices starting from **\$2.50 each**

**Fruit Platter \$30.0 each**

*\*A minimum of 48 hours is required for all catering 8 people or more, with orders received by us no later than 3pm.*

*Requests at short notice may incur a surcharge.*

*At this stage we do not offer delivery, and orders must be paid upon pickup.*