

## Morning & Afternoon Tea

Home made Biscuits

\$3.50 per person

Scones Jam & Cream

\$5.00 per person

Fresh Seasonal Fruits

\$7.00 per person

Selection of Australian Cheeses

\$8.50 per person

Cheeses, Dried Fruits, Crackers & Fresh Fruits

\$10.50 per person

Bottomless Tea & Coffee

\$3.00 per person

Please advise on any dietary needs

# Sandwiches & Breads

white and brown bread

\$7.00 per person

Wraps

\$8.00 per person

With a selection of fillings

(4points per person)

Beef and wholegrain mustard

Chicken and avocado

Ham cheese and tomato

Egg mayo and watercress

Tuna and sweet corn

Lettuce tomato and onion

*Sandwiches can be altered*

*upon request*

## **PSC hot sandwiches**

\$11.00 per person

With a selection of the

following fillings

BLT & Steak Sandwich

### **Starters Platter**

**\$45 per platter**

Assortment of open Baguettes - Roast Beef, Caramelized Onion & Dijon Mustard Sauce, Turkey & Cranberry, Smoked Salmon & Capers etc.

### **Dip Platter**

**\$45 per platter**

Grissini, Green Sicilian Olives, Flat Bread Toasts, Turkish Bread Triangles, Cream Cheese & Chive Dip, Beetroot Dip & Sun Dried Tomato Dip.

### **Australian Cheese Platter**

**\$70 per platter**

Brie, Cheddar, Blue Vein, Selection of Crackers.

Australian Nuts & Dried Fruits.

### **Aussie Platter**

**\$70 per platter**

Mini Sausage Rolls , Meat Pies, Pizza Slices, Mini Quiches, Spring Rolls,

Chicken Skewers, Cheese & Spinach Parcels & Dipping Sauces.

### **Continental platter**

**\$75 per platter**

Sliced continental meats, garlic and herb chicken strips,

Marinated olives & feta, dips, Mini Toasts w/ Pate, Salmon Mousse,

Mixed breads and cheese selection.

### **Asian Platter**

**\$90 per platter**

Dim Sims, Vietnamese Spring Rolls, Satay Skewers

Thai Fish Cakes, San Chow Bow, Prawn Crackers & Dipping Sauce

### **Seafood Platter**

**\$95 per platter**

Salt and Pepper Calamari, Prawn Cocktails, Smoked Salmon Canapé,

Battered Prawns, Crumbed Fish Pieces, Sesame Prawn Toast. Seafood & Tarter Sauce

### **Australian Deluxe Cheese Platter**

**\$95 per platter**

Brie, Cheddar, Blue Vein, Selection of Crackers.

Australian Nuts & Dried Fruits, Marinated Feta & Olives, Flat Bread Toasts, Grissini, Semi dried

Tomato Dip, Beetroot Dip, Cream Cheese & Chive Dip & Turkish Bread Triangles.

### **Fruit Platter**

**\$50 per platter**

Fresh Seasonal Fruits such as Pineapple, Melons & Berries

# Lunch Menu Monday - Friday

## Burgers & Toasted Sandwiches

Steak Sandwich & Chips	\$11.00
Gourmet Burger & Chips	\$10.00
Schnitzel Burger & Chips	\$11.00
B.E.L.T & Chips	\$10.00
Toasted BLT & Chips	\$ 9.00
Fish & Chips	\$ 8.00
Toasted Sandwiches & Chips Choice of Three Fillings	\$ 7.00
Chefs Special of the Day	\$7.00

See Specials Board

## Main Meals

Home Made Pies	(Small)	\$7.00
	W/ Chips & Salad	(Large) \$12.90
Bangers & Mash	w/ <i>Caramelised Onion Gravy</i>	\$8.00
Quiche Lorraine & Salad		\$9.00
Ravioli Boscaiola	w/ <i>Shaved Parmesan</i>	\$9.90
Lambs Fry & Bacon	w/ <i>Mash</i>	\$11.90
Tempura Prawns	w/ <i>Citrus Avocado &amp; Watercress Salad</i>	\$12.90
Salmon Nicoise	w/ <i>Olives, Green Beans &amp; Almond Salad</i>	\$13.90
Pan Fried Salt & Pepper Calamari		\$13.90
	w/ <i>Thai Lime Chilli &amp; Lemon Grass Sauce</i>	
	<i>Chips &amp; Salad</i>	
Pan Fried Fish		\$14.90
	w/ <i>Lemon Caper &amp; Butter Sauce</i>	
	<i>on a bed of Mash</i>	
Chicken Schnitzel & Gravy	w/ <i>Chips &amp; Salad</i>	\$14.90
Chicken Parmagiana	w/ <i>Chips &amp; Salad</i>	\$15.90

## Snack Plates

Cajun Chicken Wings	w/ <i>Minted Yoghurt</i>	\$ 6.00
Duck Liver Pate & Toast Points	1 person	\$ 8.00
	2 people	\$13.90
	w/ <i>Caramelised Onion Jam</i>	

Prints Bistro Only \$10 Tuesday  
Members Roast Wednesday \$6.75