

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)
- 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, rocket 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 mouse 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 marshmallowy 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

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Buffet Dinner Packages – minimum 50 guests

Buffet Dinner Pricing

- Choose eight of the following items - \$35
- Choose twelve of the following items - \$40

Buffet Standard Inclusions

- Freshly baked rolls with butter (V)
- Steamed seasonal vegetable medley (V, GF, NF, EF)
- Roasted gourmet vegetables including potato, pumpkin and carrot with rosemary salt (V, GF, DF, NF, EF)
- Seasonal fresh fruit platter (V, GF, NF, DF)
- Self-serve hot beverage station including Grinders filtered Coffee and a range of T2 Tea
- Buffet contains full linen, however excludes table and guest linen

Savoury Buffet Options

- Pumpkin and rosemary soup (GF, EF, NF, V)
- Potato and leek soup (V, EF, NF, GF)
- Penne Bolognese
- Creamy chicken and mushroom tortellini
- Spinach and ricotta ravioli in a creamy sauce with baby spinach (V)
- Mild Thai red chicken curry with coconut rice
- Sweet and sour pork with vegetables
- Teriyaki chicken stir fry with thick egg noodles
- Salt and pepper calamari (GF)
- Sticky honey soy chicken ribs
- Gourmet Antipasto - platters of cold meats, olives, crackers and marinated vegetables (GF, VA)
- Hot roast meat platter – roast chicken, succulent roast beef and roast pork with trimmings (GF, NF, DF)
- Cold meat platter – cold roast chicken, honey glazed baked ham and succulent roast beef. (GF, NF, DF)
- Whole honey glazed baked ham - delicious sticky sweet honey glazed ham served either hot or cold.
- French fries with rock salt, shaved parmesan and fresh herbs. (GF, EF, NF, V)
- Scalloped potato (GF, V, NF)
- Thai beef salad (GF)
- Greek salad (GF, V, EG, NF)
- Chicken Caesar salad

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Sweet Buffet Options

- Mixed Berry Cheesecake – Our gluten free crust baked with cheesecake and berry patisserie swirled through! Topped with raspberries, blueberries and cherries, this is full of fruit for a vibrant effect on your buffet! (V, GF)
- Sticky Date Pudding – Our delicious pudding is topped with a creamy caramel ganache, pistachios and orange! Soaked with caramel syrup, this is moist yet light! (V) quenelles and Oreo crumble. (V, NF)
- Lemon Tart – You must try our Lemon Tart! Made with fresh lemon and cream, finished simply with a brulee top and lemon glaze. This was entered at the Royal Melbourne Fine Food Awards and won silver medal! (V, GF, NF)
- New York Baked Cheesecake – The recipe for this is based on the New York style recipe with lashings of pure cream and Neufchatel cheese inside a gluten free butter shortbread crust. (V, GF, NF)
- Lemon Meringue – A mountainous cloud of mashmellowy Italian meringue baked on our dreamy lemon curd base, inside out pure butter gluten free shortbread crust! (V, GF, NF)
- Carrot Cake – Spicy moist carrot cake made with loads of fresh grated carrot and filled with smooth cream cheese frosting. Finished with lashings of frosting and a crunchy walnut wrap. (V)
- Chocolate Decadence Cake – An authentic Tennessee mud cake covered in soft chocolate ganache and topped with a mountain of chocolate curls. (V, NF)
- Cookies and Cream – A light and silky vanilla mouse filled with Oreo biscuit pieces and layered within fudgy chocolate cake, creates this classic cake favourite! Finished with creamy
- Vanilla Raspberry Almondine Slice – Moist vanilla almondine filled with raspberries, apple, topped with toasted almond flakes (V, GF)
- Lime and Coconut Cheesecake Jelly Slice – Cold set coconut cheesecake with a tangy lime jelly top! (V, GF, NF)
- Flourless Brownie – Premium flourless chocolate brownie is dense with dark chocolate and chopped walnuts, topped with creamy chocolate ganache. (V, GF)
- Chocolate Mousse – Just divine! Chocolate mousse made with pure cream, set in a slice for easy serving! (V, NF)

Premium Buffet Options – additional charges apply

- Seafood platter - delivered fresh from our fishmonger, this platter contains the current seasons seafood which usually includes Crystal Bay tiger prawns, Tasmanian oysters and Tasmanian mussels with our house made cocktail sauce and fresh lemon wedges – add \$5 per guest, allowing 2 pieces per guest. (NF, GF)
- Prawn platter - fresh whole Tiger Prawns from Crystal Bay (Queensland) with our house made cocktail sauce and lemon wedges – add \$4 per guest, allowing 2 pieces per guest. (NF, GF)
- Fresh oysters - fresh Tasmanian Oysters with sides of chilli and lime dressing, soy and sesame dressing; and fresh lemon wedges - add \$4 per guest, allowing 2 pieces per guest. (NF, GF)