

The Women's College Lunch Menu



The
Women's
College
within The University of Queensland
ready to lead

Conferences & Events

The Women's College



Image: Mel Campbell (Adobe Stock)

At Your Service

The Women's College believes in delivering the highest quality fresh foods in a creative style. Ever mindful of budget, our culinary professionals focus on meeting individual needs while exceeding expectations. The requirements of those with food allergies or limitations to their diet are tastefully met.

Whether a high tea, anniversary party, an educational conference or an extravagant multi-course dinner, we are here to ensure every occasion is one to remember. In addition to the beautiful presentation of prepared dishes, our professional staff will tend to all guests' needs.

All food and beverages will be served by our staff in line with the current government COVID-19 restrictions.

To view all our detailed menus, visit www.womens.uq.edu.au/portfolio_category-menus

For further details about accommodation, conferences and events or to make a booking, contact our Conference & Events Manager.

The Women's College within The University of Queensland
College Road, St Lucia QLD Australia

Telephone: +61 (07) 3377 4500

Email: conferences@womens.uq.edu.au

Website: www.womens.uq.edu.au/booking-enquiries



Lunch Menus

Sandwich Buffet | \$28.00 pp

Selection of traditional and artisan bread and wraps with some of following fillings:

Champagne ham, Swiss cheese, seeded mustard, grated carrots, alfalfa and lettuce

Traditional egg and lettuce

Tomato, avocado, grated carrots, alfalfa and lettuce

Chicken, avocado, pesto mayonnaise, grated carrots, alfalfa and lettuce

Roasted chicken, cos lettuce, egg, bacon and Caesar dressing

Roast beef with Mediterranean vegetable chutney, grated carrot, alfalfa and lettuce

Smoked salmon, Spanish onion, capers and lettuce

Salami, Swiss cheese, grated carrots, alfalfa and lettuce

Plus

Seasonal fruit platter

Selection of cakes and slices

Beverage station with freshly brewed coffee, tea, juice and iced water

Salad Bar Lunch | \$28.00 pp

Select four (4) salads from the following list:

Garden salad (GF, V, lactose free, DF, NF, vegan)

Curried four-bean and roquette salad (GF, V, lactose free, DF, NF, vegan)

Pumpkin, feta, pine nuts and roquette (GF, V)

Potato, bacon, seeded mustard mayo (GF)

Cherry tomato, baby bocconcini, Spanish onion, pesto-parmesan dressing (GF, V)

Falafel and Greek salad: feta, tomato, cucumber, Spanish onion, olives (GF, V)

Baby beetroot, goat cheese, spinach salad, balsamic, extra virgin olive oil (V, GF)

Moroccan spiced chicken, pearl couscous, spicy chickpea salad (V)

Thai rice noodle salad with prawns (GF)

Plus

Selection of artisan breads

Seasonal fruit platter

Selection of cakes and slices

Beverage station with freshly brewed coffee, tea, juice and iced water

Hot Lunch Buffet (minimum 20 guests) | \$38.00pp

Chef's choice of three wet dishes (one beef dish, one chicken dish, and one vegetarian dish)

Fragrant rice

Roast potato

Steamed vegetables

Plus

Two salads

Seasonal fruit platter

Selection of cakes and slices

Beverage station with freshly brewed coffee, tea, juice and iced water

DF: dairy free | GF: gluten free | LF: lactose free | NF: nut free | SF: soy free | V: vegetarian | pp: per person

Please note: Menus are subject to change and product availability. | All prices are GST inclusive.

All prices refer to a maximum 4 hour event. Should the event go for longer than 4 hours additional charges will be incurred.

Add-ons

Add any of the following to your Lunch selection

Salads

Garden salad (GF, V, LF, DF, NF, Vegan)

Curried four bean and roquette salad (GF, V, LF, DF, NF, Vegan)

Pumpkin, feta, pine nuts and roquette (GF, V)

Potato, bacon and seeded mustard mayo (GF)

Cherry tomato, baby bocconcini, Spanish onion and pesto-parmesan dressing (GF, V)

Greek salad: feta, tomato, cucumber, Spanish onion and olives (GF, V)

Baby beetroot, goat cheese, spinach salad, balsamic and extra virgin olive oil (V, GF)

Pearl couscous, spicy chickpea salad (V)

Thai rice noodle salad with prawns (GF)

1 salad	\$4.00pp
2 salads	\$7.00pp
3 salads	\$10.00pp
4 salads	\$12.00pp

Frittata \$8.00pp

Bacon

Smoked salmon and sundried tomatoes

Grilled capsicum and vegetables

Quiches \$9.00pp

Chorizo and cheese

Spinach and feta

Lorraine (bacon and onion)

Pies \$12.00 pp

Premium beef

Lamb and rosemary

Chicken, leek and camembert

Vegetable

Selection of pies, quiches and frittatas \$15.00pp

Asian bar \$14.00pp

Chef's selection of sushi, wasabi, soy sauce (GF)

Vietnamese rice paper rolls, dipping sauce (GF)

Indian curried vegetable samosa, Ilmi sauce (V, Vegan)

Deep-fried spring rolls, kecap manis (V)

Cheese Platter \$9.00pp

Double cream brie, blue cheese, mature gourmet cheddar, goat cheese, dried fruit, nuts, wafers

Antipasto \$10.50pp

Charcuterie, grilled and marinated vegetables, feta cheese, kalamata olives, two gourmet dips, Tucson croutons and crackers

Extra dessert \$7.00pp

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