



THE LOFT

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BREAKFAST

Croissants

Plain served with butter & jam

\$3.90 *per large serve* / \$4.90 *two mini serves*

Ham & cheese or cheese & tomato

\$4.90 *per large serve* / \$6.50 *two mini serve*

Fruit or raisin toast

Served with choice of conserve

\$3.50 *per two slices*

Variety of toast

Served with choice of conserve

\$3.00 *per two slices*

English muffins

Bacon & egg

\$3.80

Ham & cheese

\$3.80

Egg & tomato

\$3.80

Tomato & cheese

\$3.80

Toasted turkish rolls or sandwiches

Bacon, egg & cheese

\$5.50

Ham, cheese & tomato

\$5.50

Egg, tomato & cheese

\$5.50

Tomato, pesto & cheese

\$5.50

Scrambled egg wraps

Toasted with spinach, mayo, tomato & cheese

\$5.50 *per serve*

Toasted with spinach, tomato chutney, chorizo, tomato & cheese

\$5.50 *per serve*

Yoghurt bowls

Mixed berries or apple & muesli or passionfruit

\$5.00 *per serve*

Bircher muesli

Served with berry compote

\$5.00 *per serve*

Seasonal fruit

Fruit salad cup

\$5.00

Platter of freshly cut seasonal fruit

regular \$24.50 *large* \$47.00

BREAKFAST PACKAGES

Package 1 **\$9.00 per person**

- English muffins with choice of fillings
- Fruit skewer
- Coffee & tea

Package 2 **\$11.00 per person**

- Ham & cheese croissant
- Mini fruit salad cups
- Coffee & tea

Package 3 **\$13.00 per person**

- Toasted turkish rolls or wraps with choice of fillings
- Fruit platter
- Coffee & tea

Package 4 **\$15.50 per person**

- Toasted turkish rolls or wraps with choice of fillings
- Fruit platter
- Mini yoghurt cups
- Coffee & tea

MORNING AND AFTERNOON TEA

Scones served with jam & cream

\$3.50 per serve (min. 6 serves)

Sweet muffins

\$3.50 per serve \$5.00 two mini serves

Savoury muffins

\$3.50 per serve

Fruit danish

\$3.90 per serve \$5.00 two mini serves

Cookies

\$3.00 per serve

Sweet slices

\$3.50 per serve

Individual gourmet cakes

\$4.50 per serve

Banana bread

\$3.80 per serve

MORNING TEA PACKAGES

Package 1 **\$8.50 per person**

- Sweet or savory muffin
- Fruit skewer
- Coffee & tea

Package 2 **\$10.00 per person**

- Banana bread
- Mini fruit salad cups
- Coffee & tea

Package 3 **\$15.00 per person**

- Mini sweet muffins
- Fruit danishes
- Fruit platter
- Mini yoghurt cups
- Coffee & tea

AFTERNOON TEA PACKAGES

Package 1 **\$8.50 per person**

- Scones served with jam & cream
- Fruit skewer
- Coffee & tea

Package 2 **\$9.50 per person**

- Sweet slices
- Mini fruit salad cups
- Coffee & tea

Package 3 **\$14.50 per person**

- Individual gourmet cakes
- Cookies
- Fruit platter
- Coffee & tea

LUNCH MENU

All served with various fillings:

(Any dietary requirements happily catered for)

Point sandwiches	\$6.00 per serve
Club or ribbon sandwiches	\$7.50 per serve
Fresh wraps	\$7.50 per serve
Gourmet bagels	\$7.50 per serve / \$4.90 per mini serve
Ciabatta	\$9.00 per serve
Piadini	\$9.00 per serve
Fresh baguettes cut into three	\$9.00 per serve
Toasted roti	\$8.50 per serve
Mini round buns	\$4.90 per serve

LUNCH PACKAGES

Package 1

\$11.00 per person

Point sandwiches with various fillings
Seasonal fruit platter
Coffee & tea or juice

Package 2

\$12.50 per person

Club or ribbon sandwiches with various fillings
Fresh wraps with various fillings
Fruit platter
Coffee & tea or juice

Package 3

\$16.50 per person

Club or ribbon sandwiches with various fillings
Mini baguette or mini bagels filled with various fillings
Gourmet salad
Fruit platter
Coffee & tea or juice

Package 4

\$20.00 per person

Ciabatta with various fillings
Piadini or roti with various fillings
Mini round buns with various fillings
Fruit salad
Coffee & tea or juice

CANAPÉS

All packages require minimum 8 people to order.

Classic selection

\$2.50 per item

- Assorted mini quiches
- Cocktail vegetarian arancinis
- Cocktail spring rolls
- Mini BBQ pork puffs
- Mini gourmet pizzas
- Assorted cocktail pies
- Mini moroccan lamb koftas
- Vegetarian frittatas
- Mini BBQ vegetable puffs
- Mini sausage rolls
- Cocktail falafel balls
- Spinach & feta fillos
- Lamb samosas

Gourmet selection

\$3.50 per item

- Peking duck crepes with leek, carrot & plum sauce
- Tandoori chicken, cucumber discs
- Bocconcini, basil, cherry tomato skewers
- Prawn or vegetable gyoza
- Gourmet bruschetta
- Coconut prawn on sugar cane
- Chicken macadamia ball
- Gourmet meat skewers (*chicken or beef*)
- Vegetable ricotta, cucumber discs
- Peri chicken, avocado blinis
- Crab rolls in vermicelli net
- Petite smoked salmon, ricotta tarts
- Stuffed jalapeno pepper
- Gourmet pies

Premium selection

\$5.50 per item

- Tiger prawns with thousand island dressing
- Sticky beef asian salad
- Chicken skewers with tomato & herb salsa
- Mushroom & hazelnut veloute, truffle oil
- Seasonal oysters with lime segments & fresh herb salad
- Cornish pasties
- Wagyu beef & swiss cheese mini burger, pickle
- Salt & pepper calamari
- Lamb & pine nut cigars
- Spanish meatballs
- Duck and porcini arancini truffle mayo
- House made duck or crab spring roll
- Goats curd filled zucchini flower, saffron aioli (*Seasonal*)
- Pulled pork slider
- Roasted pork belly on croute with quince & chive
- Tempura prawns with sweet chilli aioli
- Smoked salmon on corn & coriander pancakes, mascarpone cheese, chive
- Pan seared scallop, cauliflower puree, garlic crumbs and chives
- Tempura soft shell crab with nauc nam dressing
- Soft shell taco with prawn & avocado, lime aioli
- Tandoori lamb cutlet drizzled with tzatziki
- Mini tuna tartare salad with sesame on croute
- Salmon, chive & cream cheese spring roll
- Fish croquettes with wasabi mayo
- Rolled rare beef with horse radish mayo, roquette leaves & roasted pepper
- Cajun fried chicken wings with a smoky BBQ dipping sauce (*3 per serve*)
- Mini eggplant parmigiana with bocconcini

PLATTERS

Fruit

regular \$24.50 large \$47.00

A selection of fresh seasonal fruit

Dip

regular \$30.00 large \$55.00

Homemade eggplant, humus & tzatziki with accompanied with cucumber, carrots, celery, pita bread & toasted turkish bread; Assorted vegetables & dips, with bread

Cheese

regular \$30.00 large \$55.00

Assorted cheeses, water crackers, grissini, dried fruits & nuts

Antipasto

regular \$45.00 large \$85.00

An array of continental cold cuts accompanied by grilled vegetables, artichokes, reduced fat feta cheese & olives

Sushi

regular \$37.50 large \$70.00

An assortment of nori rolls served with pickled ginger, wasabi & salt reduced soya sauce

BEVERAGES

Soft drinks (small)	\$3.50
Juices (small)	\$3.50
Bottled water (small)	\$2.80
Mineral water (small)	\$3.50
Bottled water (1.5 litre)	\$4.00
Soft drink (1.5 litre)	\$5.50
Flavoured mineral water (1.5 litre)	\$5.50
Juice (2 litres)	\$7.50
Percolated coffee & tea (paper cups provided)	\$3.00
Coffee & tea individually made to order	\$3.50

COCKTAIL FUNCTIONS

For larger functions, including hot buffet meals, cocktail parties, seated lunch or dinners and highly formal corporate functions.

Please contact us to discuss the most suitable selection for your occasion.