

# BREAKFAST | Serves 16

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## MENU 1: \$288 (choose any **four** entrees)

INCLUDES ONE NON-ALCOHOLIC BEVERAGE

### BISCUITS AND GRAVY

scrambled eggs, sausage gravy

### EGGS

scrambled eggs

### DENVER SCRAMBLE

ham, onion, bell pepper, tomatoes

### VEGETARIAN SCRAMBLE

onion, bell pepper, mushroom, tomato, spinach, cheese

### FRENCH TOAST

caramelized bananas, cinnamon cream

### PANCAKE or WAFFLE

with chocolate, nutella, banana or blueberry

### OATMEAL

hot, golden raisins, cinnamon cream

## MENU 2: \$320 (choose any **five** entrees)

INCLUDES ONE NON-ALCOHOLIC BEVERAGE

### EGGS

scrambled eggs, hash browns, choice of toast

### THE STANDARD

scrambled eggs, bacon

### CORNED BEEF HASH

homemade with onions, scrambled eggs

### SCRAMBLE

bacon, avocado, tomato, mushrooms, cheddar cheese, sour cream

### FRENCH TOAST

caramelized bananas, cinnamon cream

### PANCAKE or WAFFLE

with chocolate, nutella, banana or blueberry

### OATMEAL

hot, golden raisins, cinnamon cream

## MENU 3: \$400 (choose any **five** entrees)

INCLUDES ONE NON-ALCOHOLIC BEVERAGE

### EGGS

scrambled eggs

### CORNED BEEF HASH

homemade with onions, peppers, scrambled eggs,

### GREEK SCRAMBLE

meat, tomato, green onion, feta cheese

### LOW CHOLESTEROL SCRAMBLE

scrambled egg whites, tomato, onion, zucchini, mushrooms, spinach

### BOAR SCRAMBLE

bacon, ham, sausage, mushroom, avocado and cheese

### LITTLE BIT ITALY SCRAMBLE

mild Italian sausage, bacon, tomato, mushroom and jack cheese

### FRENCH TOAST

caramelized bananas, cinnamon cream

### PANCAKE or WAFFLE

with chocolate, nutella, banana or blueberry

### OATMEAL

hot, golden raisins, cinnamon cream

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### Sides:

**HASH BROWNS or COUNTRY POTATOES**

### TOAST

white, wheat, rye, sourdough or english muffin

### Dessert:

**GREEK YOGURT WITH HONEY**

thick, tangy yogurt, organic honey, toasted almonds, fresh seasonal fruit

# LUNCH | Serves 16 or more guests

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## MENU 1: \$288 (choose any **four** entrees)

INCLUDES ONE NON-ALCOHOLIC BEVERAGE

### GREEK SALAD

mixed baby greens, carrots, Kalamata olives, tomatoes, cucumber, capsicum, creamy feta and lemon vinaigrette

### CLASSIC BURGER

(prepared medium)

### VIETNAMESE NOODLE SALAD

rice noodle, hot mint, chili, caramel peanut, coriander, nam nook dressing

### NEW YORK BURGER

Angus beef patty, culture mayo

### KITCHEN TURKEY BACON SANDWICH

turkey, bacon

### BASIL PESTO IN CREAMY SAUCE

fresh tomato, basil pesto, mushroom, onions with own choice of pasta

## MENU 2: \$368 (choose any **five** entrees)

INCLUDES ONE NON-ALCOHOLIC BEVERAGE

### CEASAR SALAD

crispy lettuce, double smoked bacon, poached egg, grilled sourdough croutons, parmesan cheese  
Caesar dressing add chicken for extra

### QUBE HOUSE BURGER

Angus beef patty, crispy bacon (prepared medium)

### TANDOORI CULTURE BURGER

fresh chicken breast marinated in tandoori sauce

### HOT PASTRAMI SANDWICH

french roll filled with hot pastram

### CHILI BURGER

Angus beef chili, cheddar cheese (prepared medium)

### CHICKEN ONION PINE NUT PASTA

spinach, parmesan cheese, avocado in garlic creamy sauce

### QUBE SIGNATURE BUTTER CHICKEN

chicken infused in aromatic spiced curry, served with basmati rice, mango chutney and side salad poppadum

## MENU 3: \$416 (choose any **five** entrees)

INCLUDES ONE NON-ALCOHOLIC BEVERAGE

### PRAWN SALAD

prawns with mixed leaves, onion, cucumber, cherry tomatoes, chili, mint, basil, coriander, citrus dressing

### TOFU SALAD

fresh ginger garlic tofu toasted in sesame seeds with Japanese teriyaki sauce with mixed leaves and citrus dressing

### SPAGHETTI AND MEATBALLS

our homemade meatballs, marinara sauce

### CREAMY WHITE WINE SAUCE WITH PRAWNS

pasta (choose any kind of pasta)

### AMATRICIANA SAUCE

marinara with bacon, onion, chili, with any kind of pasta

### GRILLED BASSA

with lemon-butter sauce, mashed potatoes, seasonal vegetables

### CHICKEN PARMIGIANA

crumbed chicken breast, ham, mozzarella cheese on top

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### Sides : (choose any **three** sides)

coleslaw  
potato salad  
mixed green  
fruit salad  
thick cut fries  
creamy mashed potatoes  
steamed seasonal vegetables

### Cheese Selection:

american, jack, swiss, cheddar or pepper jack cheese

### Condiments:

avocado, bell peppers, mushroom, lettuce, tomato,  
pickle, onions, caramelized onions, sliced beetroot,  
tomato relish, aioli, basil pesto, mustard, mayo, ketchup

# DINNER | Serves 16 or more guests

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## MENU 1: \$416

INCLUDES ONE NON-ALCOHOLIC BEVERAGE

### ANGEL HAIR POMODORO

fresh tomato, basil, garlic, extra virgin olive oil

### CHICKEN SCALLOPINI

fresh chicken breast sliced with mushrooms gravy, creamy sauce served

### CRISPY ATLANTIC SALMON

sprinkled with bush spice grilled to perfection

### GRILLED CHICKEN

lemon-oregano vinaigrette

## MENU 2: \$560 (choose any **four** entrees)

INCLUDES SALAD AND ONE NON-ALCOHOLIC BEVERAGE

### SPAGHETTI CARBONARA

onion, garlic, white wine, cream, parmesan cheese

### BEEF BOLOGNISE

house made bolognese sauce with angus beef, tomatoes, basil parmesan cheese with your choice of pasta

### SPAGHETTI AND PRAWNS

white wine-garlic sauce, lemon

### CHICKEN MARSALA

chicken with mushroom and gravy

### SANTA ROSA CHICKEN BREAST STUFFED WITH SPINACH ONION AND CHEESE

with marinara sauce

### GRILLED BASSA

lemon-butter sauce

## MENU 3: \$720 (choose any **five** entrees)

INCLUDES SALAD AND ONE NON-ALCOHOLIC BEVERAGE

### CHICKEN RISSOTO

risotto rice with garlic creamy sauce with bell pepper, peas, mushrooms, onion and mascarpone cheese

### CHICKEN TIKKA MASALA

oven grilled boneless chicken cooked in onion bell pepper tikka masala sauce served with naan bread

### GRILLED PORK CHOP

vegetables and creamy mash potatoes with yohurt mint dressing

### REEF AND BEEF

New York Steak topped with garlic prawns

### CHICKEN SCALLOPINI

fresh chicken breast with creamy mushroom gravy, onions

### BLACKENED SALMON

'cajun style', tartar sauce

### GARLIC PRAWNS

king prawns simmered in creamy garlic wine sauce served on a pile of rice

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### Sides :

Mixed green

Creamy Mashed potatoes

Steamed seasonal vegetables

Thick cut fries

**Corkage:** \$15.00/750ml

**Outside Dessert Fee (cakes, pies, cupcakes, etc.):** \$1.25/person