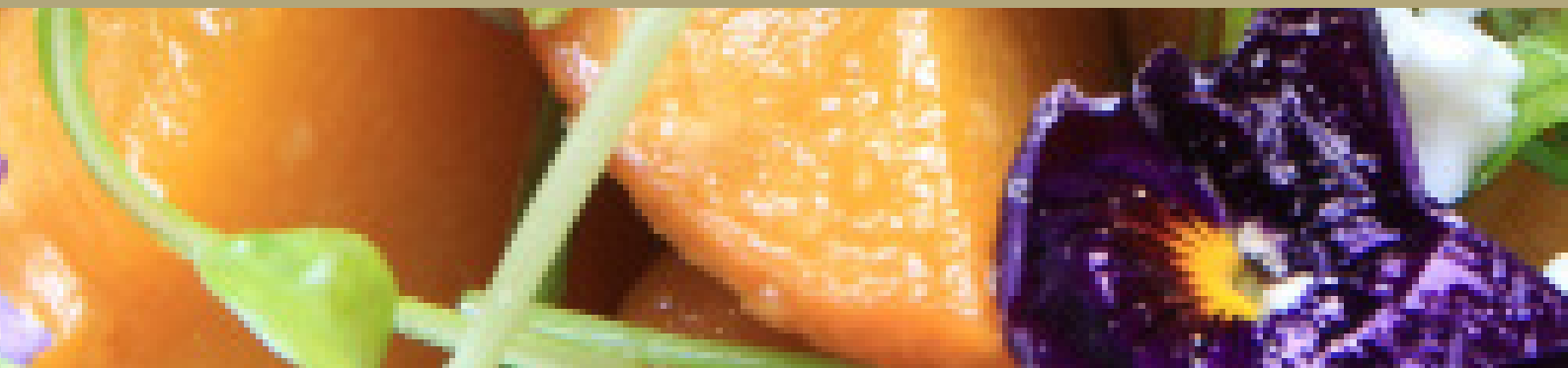




SUSTAINABILITY
INSTITUTE



CATERING MENU



At Lynedoch, food is a place of gathering, a part of our relationships and cultures. We can cater for light meals, lunches or morning tea and coffee.

We grow our own organic vegetables and herbs. To supplement as needed, we support farmers in the area and most of our produce is sourced locally. We choose suppliers that adhere to specific criteria in terms of ingredients, production and social impact.

From infused waters to lunch on the verandah or in the food garden, we can make it possible.



MORNING TEA BREAK

- Filter coffee and tea
- Lemon and poppy seed muffins

AFTERNOON TEA BREAK

- Filter coffee and tea
- Chocolate cake

VEGETARIAN MENU 1

- Vegetarian curry
- Basmati rice
- Roasted butternut and rocket salad
- Mixed green salad

VEGETARIAN MENU 2

- Vegetarian lasagne
- Green beans and mushroom stir-fry
- Barley salad
- Mixed green salad

ORGANIC MEAT MENU

- Chicken schnitzel
- Herby roasted potatoes
- Broccoli and cauliflower salad
- Mixed green salad

FINGER FOOD SELECTION

- Mini pizza (Flour, tomatoes, onions, assorted vegetables)
- Mini quiche (Eggs, seasonal vegetables or an organic meat option)
- Mini wraps (Tortilla wraps with seasonal vegetables)
- Seasonal fruit platter
- Seasonal vegetable strips
- Cherry tomato and white cheddar kebabs
- Cheese platter
- Hummus and Pestos

ENQUIRIES AND BOOKINGS

For more information about catering options, please contact the hospitality team at hospitality@sustainabilityinstitute.net.



[@sustainabilityinstitute](https://www.instagram.com/sustainabilityinstitute)

www.sustainabilityinstitute.net