



THE COMMON GOOD
CAFE
CATERING

To order contact Brendan Wilson, Catering Co-ordinator

Email: breezecafe@tpchfoundation.org.au

Phone: 07 3139 6625 **Mobile:** 0414 335 085

Web: www.tpchfoundation.org.au

Breakfast

INDIVIDUAL ITEMS

DESCRIPTION

COST PP

English Muffin

Fried egg, bacon, cheese or
Avocado, cheese, tomato

\$5.65

Breakfast wrap

Egg, bacon, spinach or
Egg, tomato, spinach

\$6.90

Croissant

Ham, cheese, tomato

\$7.10

Gourmet Croissant

Avocado, cheese, tomato or
Tomato, ricotta, spinach

\$7.20

Raisin Toast

Buttered raisin toast

\$3.50

Yoghurt L/fat Greek 100g

Your choice of raspberry, passionfruit
or mango

\$2.90

Yoghurt L/ fat Greek 200g

With muesli

\$4.75

Yoghurt pot

Greek style yoghurt, muesli, with raspberry
crunch or mango crunch

\$3.20

COST (platter)

Fruit platter - 5 people

Seasonal fruit platter

\$27.30

Fruit platter - 10 people

Seasonal fruit platter

\$48.40



Profits from The Common Good
Cafe & Catering support crucial
life-saving medical research.

Tea Break

PACKAGES (min order 5)

	DESCRIPTION	COST PP
Morning tea package	Petite scones, mini club sandwiches, tea & coffee or juice	\$10.80
Combo cake & biscuit package	Assorted cakes, cookies, tea & coffee or juice	\$10.80
Combination High tea package	Mini scones, mini quiches, mini club sandwiches, tea & coffee	\$13.00
Tea & biscuits package	Assorted mini biscuits with tea & coffee	\$7.05
Devonshire tea package	Tea or coffee, petite scones with jam and cream	\$7.50

INDIVIDUAL ITEMS

	DESCRIPTION	COST PP
Large scones	Plain scones with jam & cream	\$4.35
Pikelets	Fresh pikelets with jam & cream	\$5.05
Assorted cakes	Carrot, Missisipi mud, banana or apricot & coconut	\$5.45
Assorted Danishes	Butter pastry with fruit toppings	\$5.80
Raspberry friands GF	Raspberry mini cakes - gluten free	\$5.80
Mini muffins	Mini muffins with selected fruit	\$4.75
Loaf cake	Iced banana or carrot	\$5.00
Fresh baked cookies	Selected baked cookies	\$3.25
Mini club sandwiches	Petite sandwiches - with selected fillings	\$4.35
Mini quiches	Spinach & feta or Lorraine	\$4.35



Lunches

MAIN COURSE (per 10)	DESCRIPTION	COST PP
Lasagne	Beef, chicken or vegetarian lasagne with garden salad & garlic bread	\$11.25
Cannelloni	Spinach & ricotta or chicken cannelloni with Mornay, Napoli and mozzarella, garden salad & garlic bread	\$11.25
Beef Korma	Slow cooked with root vegetables, Basmati rice & raita	\$10.20
Grilled Spanish chicken	Grilled chicken breast topped with rich capsicum tomato concasse & Meditarranean cous cous with garden salad	\$11.25
Baked Barramundi	Hollandaise & chive sauce, rocket parmesan salad	\$12.25
Chicken stir-fry	Wok tossed chicken, vegetables & Hoisin sauce	\$12.25
Vegetable stir-fry	Wok tossed vegetables, Hokkien noodle & Hoisin sauce	\$10.20
Butter chicken	Served with Basmati rice & naan bread	\$10.20
Creamed vegetable & legume curry	Served with Basmati rice & naan bread	\$10.20
Pizza	Supreme or vegetarian	\$8.15

SALAD PLATTERS

COST

Classic garden, traditional Greek, new potato, coleslaw or Caesar

\$27.30: 5 person platter

\$49.35: 10 person platter



SANDWICHES

DESCRIPTION

COST (Each)

Sandwiches - 4 point standard	Ham, chicken, egg, beef, salads & spreads	\$5.90
Sandwiches - 4 point premium	Turkey, smoked salmon, semi dried vegetables etc	\$6.90
Rolls - Filled petite plain	Selected premium and standard fillings	\$5.45
Rolls - Filled foccacia	Selected premium and standard fillings	\$7.35
Wraps - standard	Selected standard fillings	\$7.90

NOODLE BOX SALADS \$8.20 EACH

SALAD

DESCRIPTION

Greek style with grilled beef & balsamic	Lettuce, olives, cucumber, feta cheese, red onion, grilled lean beef & balsamic dressing
Chicken Caesar	Cos lettuce, bacon, chicken breast, egg, parmesan, croutons & light Caesar dressing
Pumpkin & Roast corn	Pumpkin, roast corn, sesame seed, onion & capsicum
Cous Cous & roast vegetable	Cous cous tossed with selection of roasted root vegetables and herbs
Pasta & pesto	Penne pasta, basil pesto, capsicum, onion
Thai satay	Hokkien thin noodles, with Asian veg mix



Platters

PLATTER	DESCRIPTION	COST	SERVES
Cheese platter	Selection of cheeses with water crackers	\$8.20pp	
Vegetable crudité's platter and dips	Selection of fresh vegetable batons and	\$23.70	5 people
	floweret's with chefs choice of dip	\$47.40	10 people
Sushi pieces	Selected fresh bite sized sushi (vegetarian options available)	\$31.10	5 people
		\$59.25	10 people
Rice Paper Rolls	Selected fresh rice paper rolls - vegetarian, BBQ pork & teriyaki chicken w/ dipping sauce	\$31.10	5 people
		\$59.25	10 people
Steamed Dumplings	Steamed chicken & vegetable dumplings with dipping sauce	\$31.65	5 people
		\$57.90	10 people
Hot savoury platter	Dim sims, samosas, spring rolls, onion rings & Gyoza	\$31.65	5 people
		\$57.90	10 people
Hot pastry platter	Selected filled pastries (vegetarian options available)	\$31.65	5 people
		\$57.90	10 people
Chicken satay skewers	Served with spiced peanut sauce	\$33.00	5 people
		\$62.80	10 people
Quiche individual	Choice of two: Lorraine, pumpkin & feta, sundried tomato or spinach & ricotta	\$33.00	5 people
		\$62.80	10 people



Drinks

DRINKS

Tea & coffee
2 litre Juice
1 litre Juice
1.25 litre soft drink

SELECTIONS

Selection tea or coffee
Orange, apple, guava or pineapple
Orange, apple, guava or pineapple
Pepsi Max, Lemonade, Sunkist, Solo, Solo Lemon & Lime,
Lemon & Lime Mineral Water

COST

\$2.80pp
\$8.65
\$5.65
\$5.25

Corporate Events



Alongside our experienced Head Chef Matthew Hallahan, we are able to work with you to build the perfect menu for any corporate function.

Contact us on 3139 6029 or breezecafe@tpchfoundation.org.au for an example menu and to discuss your next event.

Terms & conditions:

1. Prices may change without notice and are inclusive of GST.
2. Twenty four hours (24) notice is required for all catering requests; email orders to breezecafe@tpchfoundation.org.au or phone orders can be taken between 8am and 2pm M-F
3. Seventy two hours (72) notice is required for all Chef's main dishes & noodle box salads
4. Ten (10) or more guests are required for all Salads and Main orders
5. Deliveries inside The Prince Charles Hospital Campus are FREE
6. A minimum order of \$100 is required for deliveries off campus and attract the following fees under 5km free delivery, 5km and over \$38
7. The management reserve the right to request a deposit of 20% under certain circumstances or for large functions.
8. Staffing is not included in the price but is available on request at the following rates Chef \$34 per hour - Catering assistant \$29 per hour Monday to Friday in normal business hours- Penalty rates may apply outside these hours.
9. Our menus can be adapted to specified Dietary requirements such as gluten or dairy free, vegetarian or diabetic and are available on request.
- 10. All food is prepared in a kitchen that has peanuts**