



CATERING
FOR THE COMMON GOOD

CATERING MENU

Autumn 2023

Catering for The Common Good is part of our social enterprise businesses, with every catering order helping support crucial life-saving medical research.



The Common Good, an initiative of The Prince Charles Hospital Foundation is dedicated to medical discoveries that change the world.

When you support this café, you are helping researchers improve the lives of people with significant chronic conditions – conditions that will affect 90% of us in our lifetime.

The researchers backed by The Common Good are making life-saving discoveries for just \$48 an hour and every purchase you make here helps make this possible.

Our social enterprise cafes and catering businesses enable us to sustain our operations so that we can maximise the impact of all charitable donations

OUR FOOD PHILOSOPHY

We encourage a farm to plate philosophy which supports Queensland growers. Our menus are curated daily with an emphasis on seasonal produce, and all food is freshly prepared onsite by your team here at The Café for The Common Good.

We look forward to serving you nutritious food made from the heart, and the best Merlo coffee each and every day.

Follow us on our social channels to see how your support is making a difference.



The Common Good AU

BREAKFAST

Options Available All Day

English Muffin - Smoked bacon, egg & cheese	6.95
English Muffin - Cheese, tomato & fresh avocado (V)	6.00
Croissant - Ham, cheese & tomato	8.95
Croissant - Cheese, tomato & fresh avocado (V)	8.95
Breakfast Burrito - Egg, cheese, hash brown & bacon or chorizo (10)	8.95
Almond & Maple Chia Pudding (VE GF)	6.50
Chai Spiced Overnight Oats w/ Raspberries & Peanut Butter (GF)	6.95
Greek Yoghurt w/ Muesli (mango, berry or passionfruit)	5.95
Seasonal Fruit Salad - Individual (VE GF)	6.95
Seasonal Fruit Platter (VE GF)	50.0





MORNING TEA & AFTERNOON TEA

Options Available All Day

i Minimum 5 Per Item



Large Scone w/ jam & cream	4.50	Mini Croissants - Cheese & tomato (2pp) (V)	5.00
Sweet Mini Muffins (2pp) (VE GF)	5.00	VDG 'Very Dam Good' Slice (nuts, seeds & fruit) (VE GF)	5.00
Freshly Baked Cookies (2pp)	5.00	Chocolate Macadamia Fudge Brownie (GF)	5.50
Mini Club Sandwiches (2pp) (V)	4.45	Dairy Free Orange & Almond Loaf Cake (GF)	5.50
Assorted Cake Slice (GF)	5.50	Farmhouse cheese, dried fruit, nuts & crackers (V GF)	12.95
Mini Quiche (2pp) (V)	5.00	Tortilla Crisps w/ hummus (VE V)	5.95
Freshly Baked Danish Pastries (2pp)	6.00		
Seasonal Sweet Tartlets (2pp)	6.00		
Mini Croissants - Ham & cheese (2pp)	5.00		

LUNCH

Options Available All Day

Assorted 4-point Sandwiches VE GF	7.25	Vegetable Curry w/ rice & naan bread i	11.95
Assorted Wrap VE GF	8.95	Tortellini Pasta w/ sauteed mediterranean veg & garlic sauce Vi	12.95
Assorted Half Wrap V	5.95	Lasagne w/ garlic bread & steamed greens (beef, chicken or veg) i	12.95
Assorted Premium Farmhouse Style Sandwich VE GF V	8.95	Chicken Caesar Salad i	11.95
Assorted Filled Bagel V	10.95	Greek Salad w/ Marinated grilled chicken breast & balsamic dressing GF i	11.95
Single Sushi Roll w/ dipping sauce VE GF V	4.95	Pumpkin, roast corn & cous cous salad w/ lemon & avocado VE i	11.95
Single Rice Paper Roll w/ dipping sauce VE GF V	4.95	Vietnamese Rice Noodle Salad w/ fried chicken VE	11.95
Mexican Style Burrito Bowl w/ guacamole; chicken or pork Vi	12.95	Bao Buns (3) Kakiage vegetable, tofu or crumbed chicken VE i	11.95
Thai Chicken Curry w/ rice & roti bread GF i	12.95	Mini Sausage Rolls (2pp) w/ dipping sauce	4.00
Modern Chicken Pad Thai i	12.95	Mini Beef Burgundy Pies (2pp) w/ dipping sauce	5.50
Beef Korma w/ rice & naan bread GF i	12.95		



COOL INDIVIDUAL DRINKS

Options Available All Day

600ML Spring Water	2.95
375ML Sparkling Water	2.95
600ML Coke 'No Sugar'	4.95
250ML Orchy Orange Juice	3.20
250ML Orchy Apple Juice	2.95
500ML Ice Break Coffee	4.45
300ML Breaka Flavoured Milk	2.75
375ML Pepsi or Coke Can – Sugar Free	2.95
375ML Assorted Kirk Cans – Sugar Free	2.75







THE COMMON GOOD

PEOPLE POWERING MEDICAL DISCOVERIES

Our catering menu reflects our passion for good health, offering a great range of choices to meet your catering needs. All profits go directly towards funding vital medical research through The Common Good.

Contact Amy Henderson with any questions at
catering@thecommongood.org.au