

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



**CATERING**  
FOR THE COMMON GOOD

# Important things to know

\* Please indicate if you would like Covid safe packaging (add \$2 per person)

- No external deliveries from The Prince Charles Hospital after 1pm
- All external deliveries outside a 5km radius from The Prince Charles Hospital will be delivered on the hour every hour between 10am and 1pm. Earlier deliveries at 9am are subject to availability
- Minimum order of \$150+ delivery is required for all external deliveries from The Prince Charles Hospital. Delivery price on application
- All hot lunch items & salad items – minimum 10 of the same item per order
- All morning tea items has a minimum of 5 per order
- Minimum 72 hours' notice is required for all catering requests
- Barista-made coffees are available; 24 hours' notice is required – contact catering manager for more information
- Some limitations exist for external deliveries involving hot food: please contact catering manager for more information
- Single use cutlery and serviettes are provided with all orders where applicable
- Tea/coffee service available by request
- No cancellations or amendments within 24 hours of the event – charges may apply
- Prices may change without notice and are inclusive of GST
- All items have been prepared in areas that may contain allergens such as gluten, dairy, seafood, peanuts, tree nuts, eggs & soy

Email orders to [catering@thecommongood.org.au](mailto:catering@thecommongood.org.au) from 6am-2pm Monday-Friday. Any orders placed outside of these hours may be subject to availability

# Menu options

## Breakfast

Options Available All Day	Cost	QTY	Comments / Dietary Requirements
English Muffin - Smoked bacon, egg & cheese	\$7.0		
English Muffin - Cheese, tomato & fresh avocado (V)	\$7.0		
Croissant - Ham, cheese & tomato	\$9.50		
Croissant - Cheese, tomato & fresh avocado (V)	\$9.50		
Almond & Maple Chia Pudding (VE GF)	\$7.0		
Chai Spiced Overnight Oats w/ Raspberries & Peanut Butter (GF)	\$7.0		
Greek Yoghurt w/ Muesli (mango, berry or passionfruit)	\$6.50		
Seasonal Fruit Salad - Individual (VE GF)	\$7.50		
Seasonal Fruit Platter (VE GF)	\$50.0		

## Morning tea & afternoon tea

Options Available All Day	Cost	QTY	Comments / Dietary Requirements
<i>i</i> Minimum 5 Per Item			
Large Scone w/ jam & cream	\$4.50		
Sweet Mini Muffins (2pp) (VE GF)	\$5.0		
Freshly Baked Cookies (2pp)	\$5.0		
Mini Club Sandwiches (2pp) (V)	\$5.0		
Assorted Cake Slice (GF)	\$6.0		
Mini Quiche (2pp) (V)	\$5.50		
Freshly Baked Danish Pastries (2pp)	\$6.0		
Seasonal Sweet Tartlets (2pp)	\$6.0		

	Cost	QTY	Comments / Dietary Requirements
Mini Croissants - Ham & cheese (2pp)	\$6.0		
Mini Croissants - Cheese & tomato (2pp) <span>(V)</span>	\$6.0		
VDG 'Very Dam Good' Slice (nuts, seeds & fruit) <span>(VE GF)</span>	\$6.0		
Chocolate Macadamia Fudge Brownie <span>(GF)</span>	\$5.80		
Dairy Free Orange & Almond Loaf Cake <span>(GF)</span>	\$6.50		
Farmhouse cheese, dried fruit, nuts & crackers <span>(V GF)</span>	\$13.0		
Tortilla Crisps w/ pesto <span>(VE V)</span>	\$6.50		

## Lunch

### Options Available All Day

	Cost	QTY	Comments / Dietary Requirements
Assorted 4-point Sandwiches <span>(VE GF)</span>	\$7.30		
Assorted Wrap <span>(VE GF)</span>	\$10.50		
Assorted Half Wrap <span>(V)</span>	\$5.50		
Assorted Premium Farmhouse Style Sandwich <span>(VE GF V)</span>	\$10.50		
Assorted Filled Bagel <span>(V)</span>	\$11.0		
Single Sushi Roll w/ dipping sauce <span>(VE GF V)</span>	\$5.50		
Single Rice Paper Roll w/ dipping sauce <span>(VE GF V)</span>	\$5.0		
Mexican Style Burrito Bowl w/ guacamole; chicken or pork <span>(V i)</span>	\$13.0		
Thai Chicken Curry w/ rice & roti bread <span>(GF i)</span>	\$13.0		
Modern Chicken Pad Thai <span>(i)</span>	\$13.0		
Beef Korma w/ rice & naan bread <span>(GF i)</span>	\$13.0		
Vegetable Curry w/ rice & naan bread <span>(i)</span>	\$12.0		
Tortellini Pasta w/ sauteed mediterranean veg & garlic sauce <span>(V i)</span>	\$13.0		
Lasagne w/ garlic bread & steamed greens (beef, chicken or veg) <span>(i)</span>	\$13.0		
Chicken Caesar Salad <span>(i)</span>	\$12.0		

	Cost	QTY	Comments / Dietary Requirements
Greek Salad w/ Marinated Grilled Chicken Breast & Balsamic Dressing (GF i)	\$13.0		
Pumpkin, roast corn & cous cous salad w/ lemon & avocado (VE i)	\$12.0		
Vietnamese Rice Noodle Salad w/ fried chicken (VE)	\$12.0		
Bao Buns (3) Kakiage vegetable, tofu or crumbed chicken (VE i)	\$13.50		
Mini Sausage Rolls (2pp) w/ dipping sauce	\$4.50		
Mini Beef Burgundy Pies (2pp) w/ dipping sauce	\$6.0		

## Cool Individual Drinks

### Options Available All Day

	Cost	QTY	Comments / Dietary Requirements
600ML Bottled Water	\$3.20		
375ML Sparkling Water	\$3.20		
600ML Coke 'No Sugar'	\$5.30		
250ML Orchy Orange Juice	\$3.0		
250ML Orchy Apple Juice	\$3.0		
500ML Ice Break Coffee	\$4.80		
300ML Breaka Flavoured Milk	\$3.0		
375ML Pepsi or Coke Can – Sugar Free	\$3.30		
375ML Assorted Kirk Cans – Sugar Free	\$3.0		

## Your details

Full Name:

Phone Number:

Email:

Dept. / Company:

## Event details

Date:

No. of people:

Day:

Individual packaging

Time:

Platters

Event name:

Delivery location:

An invoice will be issued to your email after the event with a link to process payment.  
Please read our 'Important things to know' section before ordering.

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 Gray with any questions at  
[catering@thecommongood.org.au](mailto:catering@thecommongood.org.au)



**THE COMMON GOOD**  
PEOPLE POWERING MEDICAL DISCOVERIES



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