



**CATERING**  
FOR THE COMMON GOOD

# Catering Menu

Spring/Summer 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

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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

*i* Minimum 5 Per Item



Large Scone w/ jam & cream

Sweet Mini Muffins (2pp) VE GF

Freshly Baked Cookies (2pp)

Mini Club Sandwiches (2pp) V

Assorted Cake Slice GF

Mini Quiche (2pp) V

Freshly Baked Danish Pastries (2pp)

Seasonal Sweet Tartlets (2pp)

Mini Croissants - Ham & cheese (2pp)

4.50

5.0

5.0

5.0

6.0

5.50

6.0

6.0

6.0

Mini Croissants - Cheese & tomato (2pp) V

VDG 'Very Dam Good' Slice (nuts, seeds & fruit) VE GF

Chocolate Macadamia Fudge Brownie GF

Dairy Free Orange & Almond Loaf Cake GF

Farmhouse cheese, dried fruit, nuts & crackers V GF

Tortilla Crisps w/ pesto VE V

6.0

6.0

5.80

6.50

13.0

6.50

# Lunch

## Options Available All Day

Assorted 4-point Sandwiches	VE GF	7.3	Vegetable Curry w/ rice & naan bread	i	12.0
Assorted Wrap	VE GF	10.50	Tortellini Pasta w/ sauteed mediterranean veg & garlic sauce		
Assorted Half Wrap	V	5.50		Vi	13.0
Assorted Premium Farmhouse Style Sandwich	VE GF V	10.50	Lasagne w/ garlic bread & steamed greens (beef, chicken or veg)	i	13.0
Assorted Filled Bagel	V	11.0	Chicken Caesar Salad	i	12.0
Single Sushi Roll w/ dipping sauce	VE GF V	5.50	Greek Salad w/ Marinated grilled chicken breast & balsamic dressing	GF i	13.0
Single Rice Paper Roll w/ dipping sauce	VE GF V	5.0	Pumpkin, roast corn & cous cous salad w/ lemon & avocado		
Mexican Style Burrito Bowl w/ guacamole; chicken or pork	Vi	13.0		VE i	12.0
Thai Chicken Curry w/ rice & roti bread	GF i	13.0	Vietnamese Rice Noodle Salad w/ fried chicken	VE	12.0
Modern Chicken Pad Thai	i	13.0	Bao Buns (3) Kakiage vegetable, tofu or crumbed chicken	VE i	13.50
Beef Korma w/ rice & naan bread	GF i	13.0	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

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600ML Spring 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









# CATERING

## FOR THE COMMON GOOD

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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.

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Contact Amy Gray with any questions at  
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