

Conference Menu

Packages

PACKAGE 1 - \$17

MORNING OR
AFTERNOON TEA

house made biscuits & one sweet
or savoury item

PACKAGE 2 - \$21

MORNING OR
AFTERNOON TEA

house made biscuits & two sweet
or savoury items

PACKAGE 3 - \$25

MORNING OR
AFTERNOON TEA

house made biscuits & three
sweet or savoury items

PACKAGE 4 - \$26

LUNCH

combination of sandwiches, rolls,
wraps, quiche or a boxed meal,
seasonal fruit platter

PACKAGE 5 - \$30

LUNCH

combination of sandwiches, rolls,
wraps, quiche or a boxed meal,
seasonal fruit platter & one
sweet or savoury item

PACKAGE 6 - \$35

LUNCH

combination of sandwiches, rolls,
wraps, quiche or a boxed meal,
seasonal fruit platter, one sweet
or savoury item & salad

PACKAGE 7 - \$38

LUNCH

combination of sandwiches, rolls,
wraps, quiche or a boxed meal,
seasonal fruit platter, two sweet
or savoury items & salad

PACKAGE 8 - \$50

MORNING OR AFTERNOON
TEA & LUNCH

morning or afternoon tea
package 2 & lunch package 5

PACKAGE - \$65

FULL DAY PACKAGE

morning tea package 1, lunch
package 5 & afternoon tea
package 2

Bread

CHOOSE 3 ITEMS

BAGEL

poached chicken, cucumber, pesto mayo (df)

smoked salmon, pickled red cabbage, dill cream
cheese

pastrami, swiss cheese, sauerkraut & reuben sauce

vegan BLT, vegan bacon, lettuce & tomato (v,vg,df)

ROLL

calabrese salami, aged cheddar, pickles, romesco
aioli

tuna mayo, fire roast peppers, red onion, jalapeno,
rocket (df)

roasted mushroom, zucchini & tomato, vegan
pesto, lettuce (v,vg,df)

mature cheddar, tomato, cucumber, beetroot &
pesto mayo (v)

SOURDOUGH SANDWICH

coronation chicken, curry aioli, sultanas, parsley,
shredded lettuce (df)

ham, swiss cheese, tomato & piccalilli

tofu, avocado, pickled carrot, lettuce, sriracha
aioli (v,vg,df)

caprese - bocconcini, roma tomato, pesto, aioli,
rocket (v)

HALF WRAP

chicken schnitzel, garlic aioli & slaw

falafel, hummus, capsicum relish, lettuce
(v,vg,df)

chicken caesar - chicken breast, bacon, egg,
cos, parmesan, dressing

curried egg mayo, mixed lettuce, cucumber
(v,df)



Conference Menu Cont.

Pastry

SUBSTITUTE FOR 1 BREAD ITEM

QUICHE

roasted pumpkin, pesto & feta (v,gf)

ham, sundried tomato & caramelised onion (gf)

mushroom, spinach & parmesan (v,gf)

smoked salmon, capers, dill & cream cheese (gf)

Boxed Meals

VIETNAMESE RICE NOODLE SALAD (BUN)

rice vermicelli, lettuce, cucumber, carrot, bean sprouts, fresh herbs, nuoc cham dressing, crushed peanuts, fried shallots

choice of topping

- grilled lemongrass chicken (gf,df)
- veg spring rolls (v,df)
- chilli tofu (v,vg,gf,df)

MEDITERRANEAN SALAD BOWL

tomatoes, kalamata olives, feta, red onion, chickpeas, cucumber, rocket

choice of topping

- grilled herb chicken (gf,dfo)
- Greek lamb loin (gf,dfo)
- falafel & hummus (v,vgo,gf,dfo)

BURRITO BOWL

rice, black beans, lettuce, salsa, chargrilled corn, guacamole, sour cream, Pico de Gallo, tortilla chips

choice of topping

- chipotle pulled pork (gf,dfo)
- Portuguese chicken (gf,dfo),
- sweet potato & black bean chilli (v,vgo,gf,dfo)

PASTA SALAD BOWL

spiral pasta, broccolini, red peppers, spinach, bocconcini, lentils, pangrattato, lemon & herb dressing

choice of topping

- peri peri chicken
- poached prawn
- roast field mushroom (v)

Salad Bar

MEDITERRANEAN CHICKPEA, OLIVE & FETA

rocket, chickpeas, cucumber, cherry tomato, kalamata olives, red onion & feta cheese with balsamic lemon dressing (v,gf,dfo)

ASIAN BEEF & QUINOA

soy ginger marinated beef, fluffy quinoa, green beans, carrot, roasted capsicum, cilantro, lemon grass sesame dressing (gf,df)

SOUTHWEST CHICKEN & BLACK BEAN

grilled chicken strips, black beans, grilled corn, tomato, cos lettuce, avocado, feta, chipotle lime coriander dressing (gf,dfo)

FALAFEL, SWEET POTATO & KALE

falafel, roasted sweet potato, steamed kale, steamed brown rice, toasted pumpkin seed, parsley, cumin tahini lemon dressing, pomegranate glaze (v,vg,gf,df)



Conference Menu Cont.

Savoury

HAM & CHEESE TOASTED BAGEL

shoulder ham, mixed cheese, seeded bagel

CHEESE & TOMATO TOASTED BAGEL

mixed cheese, sliced tomato, seeded bagel (v)

MINI BREKKIE BRIOCHE

streaky bacon, egg omelette, cheese, tomato relish

HAM CHEESE & TOMATO CROISSANT

shoulder ham, mixed cheese & sliced tomato

CHEESE & TOMATO CROISSANT

mixed cheese, sliced tomato (v)

TRADITIONAL SAUSAGE ROLL

tomato chutney

CHICKEN & LEEK PIE

pesto aioli (gf)

BEEF & MUSHROOM PIE

tomato chutney

ROAST TOMATO & BASIL TART

herb salsa (v,vg,gf,df)

LEMON OREGANO & THYME CHICKEN SKEWER

tzatziki (gf)

TOFU & MUSHROOM SKEWER

coconut peanut sauce (v,vg,gf,df)

TOMATO & BASIL ARANCINI

pesto aioli (gf)

Sweet

FRUIT CUP

mixed seasonal fruits (v,vg,gf,df)

VIOLET CHIA POT

chia pudding, butterfly pea flower, coconut milk, mango & pineapple coulis, toasted coconut (v,vg,gf,df)

BIRCHER MUESLI POT

apple, cinnamon and honey bircher museli, berry compote, Greek yoghurt, toasted almonds (v)

LAMINGTON BLISS BALL

(v,vg,gf,df)

PORTUGUESE TART

custard filled tart (v)

MARZIPAN & ALMOND CAKE

(v,gf)

OAT PECAN JAM SLICE

(v,vg,df)

CHOCOLATE WALNUT BROWNIE

(v,gf)

ASSORTED MINI PASTRY

croissant, almond croissant & pain au chocolat (v)

ASSORTED MINI DANISH

apricot, pear, almond & spiced apple (v)

SCONE

cream & jam (v)

ALLERGEN FREE COOKIE

selection of the following flavours
• beetroot, white chocolate, dark chocolate ganache
• spiced carrot coconut & sultana
• double chocolate chip, raspberry ganache (v,vg,gf,df,nf)

ASSORTED MINI MUFFINS

blueberry, white chocolate & raspberry, apple crumble, orange & poppy seed (v)