



# Conference Menu

## Packages

Packages Includes: coffee & tea station, mineral water and orange juice for the duration of the package. Staffing costs and service are included.

### MORNING/AFTERNOON TEA PACKAGES

- PACKAGE 1** \$17 - house made biscuits + one item, selected from sweet or savoury menus  
**PACKAGE 2** \$21 - house made biscuits + two items, selected from sweet or savoury menus  
**PACKAGE 3** \$25 - house made biscuits + three items, selected from sweet or savoury menus

### LUNCH PACKAGES

- PACKAGE 1** \$22 - combination of sandwiches, rolls, wraps, sushi or a boxed meal  
**PACKAGE 2** \$26 - combination of sandwiches, rolls, wraps, sushi or a boxed meal + one sweet or savoury item  
**PACKAGE 3** \$30 - combination of sandwiches, rolls, wraps, sushi or a boxed meal + two items, selected from sweet or savoury menus  
**PACKAGE 4** \$28 - combination of sandwiches, rolls, wraps, sushi or a boxed meal + 9cm quiche  
**PACKAGE 5** \$32 - combination of sandwiches, rolls, wraps, sushi or a boxed meal + 9cm quiche + one sweet or savoury item

### HALF DAY/FULL DAY PACKAGES

- HALF DAY** \$47 - Morning/afternoon tea package 2 + Lunch Package 2 + Seasonal fruit platter  
**FULL DAY** \$62 - Morning/afternoon tea package 2 + Lunch Package 2 + Seasonal fruit platter + Morning/afternoon tea package 1

### ADD ONS

- SEASONAL FRUIT POT/PLATTER** \$5 per person - choice of plattered fruit selection or individual fruit pot  
**SALAD BAR** \$5 per person - choice of salad accompaniment from salad bar menu  
**SWEET OR SAVOURY ITEMS** \$5 each - Item must be full number of package attendees

## Bread

Select **three** fillings and your choice of breads

### ROLLS - WRAP - BAGEL - TURKISH

- poached chicken, shredded lettuce, cucumber, herb mayo (df)
- smoked salmon, pickled red cabbage, dill cream cheese
- pastrami, swiss cheese, sauerkraut & reuben sauce
- calabrese salami, aged cheddar, pickles, romesco aioli
- tuna mayo, sweetcorn, red onion, shredded lettuce
- grilled mediterranean vegetables, rocket, hummus, balsamic glaze (v,vg,df)
- mature cheddar, tomato, cucumber, beetroot & pesto mayo (v)
- coronation chicken, curry aioli, sultanas, parsley, shredded lettuce (df)
- ham, swiss cheese, tomato & piccalilli
- caprese - roma tomato, bocconcini, avocado, rocket, red pepper aioli (v)
- chicken schnitzel, garlic aioli & slaw
- falafel, hummus, spinach, cucumber, capsicum, carrot (v,vg,df)
- chicken caesar - chicken breast, bacon, egg, cos, parmesan, dressing
- blackbean, avocado, tomato, red cabbage, lemon pepper aioli (v,vg,df)

# Conference Menu Cont.

## Sushi Hand Roll

*Counts as one bread item as part of package*

*Select 1 flavour or choose **chef's selection** for a mixed variety*

Prawn (gf,df)

Duck (gf,df)

Tuna Mayo (gf,df)

Teriyaki Chicken (gf,df)

Salmon Avocado (gf,df)

Vegetarian - Shiitake mushroom, avocado, egg, cucumber (v,gf,df)

Vegan - Avocado, cucumber, mushroom, vegan mayo (vg,gf,df)

## Quiche

### 9CM QUICHE (gfo +\$1.50)

Butternut squash, goatscheese & salsa verde

Field mushroom, truffle & parmesan

Smoked bacon, caramelised onion & spinach

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

## Boxed Meals

*Under 20pax - 1 Salad choice + 2 toppings*

*Over 20pax - 2 Salad choices + 2 toppings per salad*

### **CHOICE OF SALAD BASE**

#### **HOUSE GREEN SALAD**

mixed leaf, maple sweet potato, cucumber, tomato, red onion, dill, pepitas, dressed with paprika lemon tahini dressing

#### **GRILLED MEDITERRANEAN VEGETABLE SALAD**

grilled vegetables, brown rice, spinach, cherry tomatoes, toasted seeds, green goddess dressing

#### **PENNE PASTA SALAD**

roast red peppers, olives, capers, pesto, lemon, bocconcini, rocket

### **CHOICE OF SALAD TOPPING**

CRUMBED CHICKEN SCHNITZEL

JAMAICAN JERK SPICED CHICKEN BREAST

CHARGRILLED LEMONGRASS CHICKEN

NEW YORK PULLED BEEF

#### **SOUTHWEST SALAD**

quinoa, blackbean, feta, sweetcorn, capsicum, red onion, coriander & lime dressing

#### **VIETNAMESE NOODLE SALAD**

rice noodles, pickled carrot, capsicum, bean sprouts, spring onion, mint, coriander and crispy shallots

PULLED HONEY MUSTARD HAM

ROASTED HERB FIELD MUSHROOM

FALAFEL AND HUMMUS

SWEET & SOUR GLAZED TOFU



# Conference Menu Cont.

## Salad Bar

*Under 20pax - 1 Salad choice*

*Over 20 - 99pax - 2 Salad choices*

*Over 100pax - 3 Salad choices*

### HOUSE GREEN SALAD

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## 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 (vo)

### HAM CHEESE & TOMATO CROISSANT

shoulder ham, mixed cheese & sliced tomato

### CHEESE & TOMATO CROISSANT

mixed cheese, sliced tomato (v)

### TRADITIONAL SAUSAGE ROLL

tomato chutney

### SPINACH AND CHEESE PIDE

tomato relish, pomegranate molasses (v)

### CHICKEN & LEEK PIE

herb aioli

### BEEF ALE & PEPPERCORN PIE

tomato relish

### TRUFFLED MUSHROOM & THYME TART

herb salsa (v,vg,gf,df)

### JERK SPICED CHICKEN SKEWER

chilli mango glaze

### HALLOUMI & ROAST MEDITERRANEAN VEGETABLE SKEWER

Chimichurri (v, gf)

### TOMATO & BASIL ARANCINI

herb aioli (gf)



# Conference Menu Cont.

## Sweet

### FRUIT CUP

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

### COCONUT CHIA POT

chia pudding, diced pineapple, mango coulis, toasted coconut [v,vg,gf,df]

### GRANOLA POT

granola, mixed berry compote, greek yoghurt, toasted almonds [v]

### MILLIONAIRE'S SHORTBREAD

chocolate ganache, caramel filling, coconut biscuit base (v)

### LEMON CURD SLICE

shortbread biscuit base, lemon curd, whipped cream (v)

### PORTUGUESE TART

custard filled flakey pastry tart (v)

### ORANGE & ALMOND CAKE

moist citrus cupcake, flaked almonds (v,gf,df)

### JAM & OAT SLICE

oats, golden syrup, raspberry preserve (v,vg,df)

### CHOCOLATE BROWNIE

rich chocolate cake slice (v)

### 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)