

showtime
EVENT GROUP

SOUTH WHARF MENUS



Please note: Menus are indicative only and may change at any time

LIMITED COCKTAIL MENU

COLD

King fish ceviche, avocado pudding, coriander salt **GF, DF, NF**

Selection of hand rolled sushi **GF, DF**

Herb crostini, peppered roast beef, horseradish aioli **DF, NF, VO**

Blue corn tostada, roasted pumpkin hummus, shaved smoked almonds **V, GF, DF**

Wood smoked chicken breast, celery & chive mayonnaise, walnut crumbs, smoked paprika **GF, DF**

WARM

Baked Mexican potato & pea quesadilla **VE**

Mini leek, cauliflower & cheese pie **V, NF**

Scamorza & Parma ham arancini, chive dip **NF**

Beef & guinness pie **NF**

Beef albondiga, salsa picante **GF, NF**

Edamame wontons, lime & coriander dipping sauce **V**

Chinese steamed fold-over bun, lemongrass & pandan chicken, pickled cucumber, sesame seeds, kecap manis

HAND HELDS

Crumbed baby whiting fillet, French fries, watercress tartare **GF, DF, NF**

Deville chicken bites, smoked bourbon bbq sauce

Japanese karaage chicken, soy, chilli & ginger sauce **GF, DF**

Salt & pepper squid, French fries, lime aioli **GF, DF, NF**

BABY DESSERTS

Lavender scented lemon curd tart **GF, NF**

Mini lemongrass panna cotta, star anise & clove spiced roasted pineapple, lemon balm **GF, NF**

Spanish churros, cinnamon sugar, caramel sauce

CLASSIC COCKTAIL MENU

COLD

King fish ceviche, avocado pudding, coriander salt **GF, DF, NF**

Selection of hand rolled sushi **GF, DF, VO**

Charcoal lavosh, Yarra Valley Persian fetta mousse, honey brushed slow baked tomato, balsamic sautéed onions, & micro basil **V, NF**

Herb crostini, peppered roast beef, horseradish aioli **DF, NF**

Tandoori chicken tartlet, coriander raita, mint dust **GF**

Blue corn tostada, roasted pumpkin hummus, shaved smoked almonds **V, GF, DF**

Taco with grilled zucchini, charred corn, avocado & goats cheese **V, GF**

Wood smoked chicken breast, celery & chive mayonnaise, walnut crumbs, smoked paprika **GF, DF**

WARM

Steamed prawn har gow, chilli bean dipping sauce **DF**

Crispy tempura prawns, wasabi mayonnaise, lime salt **GF, DF, NF**

Indian spiced vegetable samosa, tamarind chutney **VE**

Baked Mexican potato & pea quesadilla **VE**

Mini leek, cauliflower & cheese pie **V, NF**

Chinese steamed fold-over bun, lemongrass & pandan chicken, pickled cucumber, sesame seeds, kecap manis

Scamorza & Parma ham arancini, chive dip **NF**

Beef & guinness pie **NF**

Chicken & mushroom filo, roasted capsicum & yoghurt dip

Beef albondiga, salsa picante **GF, NF**

Edamame wontons, lime & coriander dipping sauce **V**

Reshmi chicken bites, green chutney **GF**

HAND HELDS

Crumbed baby whiting fillet, French fries, watercress tartare **GF, DF, NF**

Devilled chicken bites, smoked bourbon bbq sauce

Pulled pork, Asian slaw, sriracha mayonnaise, soft milk roll

Japanese karaage chicken, soy, chilli & ginger sauce **GF, DF**

Wagyu beef slider, grilled bacon, melted cheddar, coral lettuce, tomato, BBQ aioli

Salt & pepper squid, French fries, lime aioli **GF, DF, NF**

South Gippsland slow braised lamb & rosemary ragout, sweet potato mash **GF, NF**

BABY DESSERTS

Lavender scented lemon curd tart **GF, NF**

Mini lemongrass panna cotta, star anise & clove spiced roasted pineapple, lemon balm **GF, NF**

Handmade espresso & white chocolate ice cream truffles

Belgium dark chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites **GF**

Rich dark chocolate mousse, pistachio soil, popping candy, edible flowers **GF**

Spanish churros, cinnamon sugar, caramel sauce

PREMIUM COCKTAIL MENU

COLD

Air dried bresaola, parmesan custard, puff pastry crisp, thyme salt **NF**

Tasmanian salmon tataki, wasabi sesame dressing, yuzu pearls, pickled cucumber **DF**

Honey roast pumpkin medallion, Yarra Valley Persian feta, Peruvian sweet pepper drops, shaved smoked almonds, blue corn tostada **GF**

HOT

Mini slow braised lamb rillettes, minted labneh, dukkah spice

Baby confit potato, Canadian maple bacon jam, aged cheddar & mustard gratin **NF**

Indian chicken tikka masala bites

HAND HELDS

Middle Eastern lamb kofta, quinoa tabouleh with tzatziki **GF**

South Gippsland slow braised lamb & rosemary ragout, sweet potato mash **GF, NF**

MINI DESSERT

Palm sugar & cardamom sago pudding cubes, mango jelly, freeze dried coconut **GF, NF**

Mini chocolate coffee cups with 72% dark chocolate mousse, gold pearls, Persian pistachio fairy floss

FOOD STATIONS

Indian

Butter chicken GF, vegetable tikka masala **V**, aromatic rice, mango chutney, Indian pickles, pappadams

Thai

Thai red chicken curry **GF/DF**, green vegetable curry **GF, V**, steamed jasmine rice

Spanish Paella

Chicken & chorizo paella **GF**, seasonal vegetable & saffron paella **GF, V**

La Lidia smoked paprika, hot paprika, sweet paprika, Spanish dry red pepper, marinated olives, piquillo peppers, lemon infused oils

Italian Grazing

Prosciutto, smoked ham, salami, Grilled peppers, eggplant, capsicum dip, hummus dip, Schiacciata artisan bread, raisin & walnut rye, rustic baguette, olives marinated in extra virgin olive oil, 7 year aged Modena balsamic vinegar & Tuscan extra virgin olive oil

Regional Australian Cheese Selection

Maffra cheddar, Tarago River blue cheese, King Island Cape Wickham double brie, Yarra Valley Persian feta, Meredith Dairy chèvre goat cheese, That's Amore bocconcini, raisin & walnut rye, seeded baguette, rustic baguette, Flinders Ranges sourdough, dried apricots, toasted walnuts, quince paste, grapes, crackers and lavosh

Risotto and Pasta

Seasonal mushroom & pea risotto **V**, orecchiette pasta with slow braised lamb & tomato ragout, broccoli, shaved Grana Padano, selection of infused extra virgin oils, white truffle oil

Beef Tartare Station

King Island grass fed beef, capers, chopped shallots, chopped ginger, wasabi, tabasco, Dijon mustard, horseradish, cracked pepper, sea salt flakes, micro herbs, sourdough croutes, fried wonton sheets, blue corn tortilla chips

Taco Station

Mini hard shell tacos, chilli con carne, red kidney bean salsa **V**, sour cream, Mexican shredded cheese, cilantro & lime guacamole, tomato salsa, Chile Jalapeño El Mexicano, Pico de Gallo, chipotle mayonnaise, habanero & mango hot sauce, tomatillo & habanero hot sauce, smoked jalapenos

Fish n' Chips

Traditional fish & chips, house made tartare sauce, fresh lemon

Stir Fry

Black pepper beef stir fry with bok choy, Wok fried garlic prawns, Asian Vegetables

Parmesan Wheel

Penne Pasta tossed in a medley of Ballarat mushrooms, roasted pumpkin, kale & wild rocket pesto **V**

Yum Cha

Prawn har gow, chicken & prawn sui mai, BBQ pork buns, tofu & spinach dumplings, chilli vinegar, soy & chilli dipping sauces

PREMIUM FOOD STATIONS

Seafood & Salad

Roasted pumpkin, quinoa, chickpeas, sweetcorn, toasted pepitas, roast garlic lemon dressing **GF, DF, VE**

Prawn, mussel & squid salad with capers, capsicum, shaved fennel, dill & lemon dressing **GF, DF**

Create your own Caesar salad with baby cos, garlic croutons, diced eggs, white anchovies, bacon bites, classic Caesar dressing

Noodles & Rice

Chow mein, Hokkien noodles, rice, marinated roast pork, sautéed chicken breast, prawns, carrots, ginger, garlic, spring onions, bean shoots, bok choy, red capsicum, fried tofu, baby corn, fried shallots, chilli paste

Roast Striploin

Seared Gippsland Grass-fed beef cut to order, selection of cantina rolls, mini baguettes, six seeded rolls, onion jam, horseradish mayonnaise, wild rocket, Edmond Fallot gourmet mustard

Tuna Ceviche Remix

Sashimi grade yellowfin tuna, Spanish onions, tomato, cilantro, lime juice, habanero chilies, avocado puree, blue corn tostada

DESSERT FOOD STATIONS

Traditional Gelato Cart

Selection of four flavours with a selection of cones and toppings available

Create Your Own Dessert Station

Assorted tarts **GF**, mini vanilla bean panna cotta **GF**, dark chocolate mousse & flourless chocolate cake with apple wood smoke **GF**, lemon curd, chocolate ganache, vanilla bean custard, burnt meringue, freeze dried mandarin, popping candy, macerated strawberries, aromatic roasted pineapple, berry compote, raspberry coulis, pistachio soil, coconut dust, micro basil

Interactive Strawberry Kitchen Workshop

Rustic dehydrated chocolate mousse shards, Gianduja crémeux, fresh strawberries **GF**
Made to order strawberry & lavender meringue pops **GF** strawberries, balsamic, micro basil, honey

SEATED LUNCH

ENTRÉE - select one

Fior di Burrata, hickory smoked roma tomato, dehydrated black olive soil, frisée heart, tomato chips, split aged balsamic dressing, basil **GF, V, NF**

Medley of mushroom & spinach risotto, shaved Grana Padano, fried kale **V, GF, NF**

Signature slow braised & pan-fried lamb rillettes, minted labneh, chargrilled zucchini, snow pea tendrils, dukkah spice, tomato dust **GF**

Buffalo ricotta & pumpkin ravioli, porcini mushroom & white truffle cream sauce **V, NF**

Twice cooked braised pork belly, apple wood smoked pumpkin puree, Shaoxing wine jus, Szechuan spices, crackling crumbs **DF, GF, NF**

MAIN - select two to be served alternately

Roast beef striploin, horseradish jus, heirloom carrots, colcannon **GF, NF**

Pan fried Tasmanian salmon, saffron soffritto, fennel pollen, seared polenta, baby cress salad **GF, NF**

Lamb back strap, lamb jus, pan seared gnocchi, sage, nut brown butter, Parmesan, pea & rocket puree

Aleppo pepper marinated free-range chicken breast, lemon thyme jus, baked Spanish onions, gremolata potatoes **GF, DF, NF**

Vegetable tagine, saffron cous cous, fine herbs **VE, GF, NF**

MINI DESSERT

Handmade espresso & white chocolate ice cream truffles

Belgian white chocolate, toasted coconut, pistachio, freeze dried raspberries, rocky road bites **GF**

BEVERAGE

Morgan's Bay Sparkling

Stony Peak Semillon Sauvignon Blanc or Stony Peak Shiraz

James Boag's draught

James Boag's light bottle

Soft drinks, sparkling mineral water & juice

Beverage upgrades are available

BASIC SEATED

ENTRÉE

Dill & orange cured ocean trout, pickled vegetables, apple & walnut salsa **GF, DF**

Medley of mushroom & spinach risotto, shaved Grana Padano, fried **kale V, GF, NF**

Signature slow braised & pan fried lamb rillettes, minted labneh, snow pea tendrils, dukkah spice **GF**

Buffalo ricotta & pumpkin ravioli, porcini mushroom & white truffle cream sauce **V, NF**

Twice cooked braised pork belly, pumpkin purée, maser stock jus **DF, GF, NF**

MAIN

Roast sirloin of beef, horseradish sauce, roasted carrots, colcannon **GF, NF**

Baked Tasmanian salmon, lemon caper dressing, soft polenta, broccoli **GF, NF**

Aleppo pepper marinated chicken breast, lemon thyme jus, crushed potato, baked Spanish onion **GF, DF, NF**

Roasted leg of lamb, rosemary jus, roast garlic mash, roast vegetables **GF, NF**

Mediterranean vegetable tagine, cous cous, mint **VE, NF**

DESSERT

Tahitian vanilla bean panna cotta, citrus berry compote **GF, NF**

Sticky date pudding, salted caramel butterscotch sauce, vanilla ice cream **NF**

Crème brûlée tart, macerated berries **GF**

White chocolate crémeux, signature dark chocolate mousse, raspberry pods

LIMITED SEATED

ENTRÉE - select two items to be served alternatively

Chilli bean & honey brushed smoked duck breast, lychees, pea shoot & mung bean salad, rice noodle crisps

Fior di burrata, hickory smoked Roma tomato, dehydrated black olive soil, frisée hearts, tomato chips, split aged balsamic dressing, basil **GF, V, NF**

Wagyu bresaola (marble score 9+), celeriac remoulade, caper berries, radish wafers, wild rocket, Parmesan custard, vincotto **GF, NF**

Medley of mushroom & spinach risotto, shaved Grana Padano, fried kale **V, GF, NF**

Signature slow braised & pan fried lamb rillettes, minted labneh, chargrilled zucchini, snow pea tendrils, dukkah spice, tomato dust **GF**

MAIN - select two items to be served alternatively

Roast beef striploin, horseradish jus, heirloom carrots, colcannon **GF, NF**

Pan fried Tasmanian salmon, saffron soffritto, fennel pollen, seared polenta, baby cress salad **GF, NF**

Aleppo pepper marinated free-range chicken breast, lemon thyme jus, baked Spanish onions, gremolata potatoes **GF, DF, NF**

Roasted spatchcock chicken, sautéed shallots, bacon stew, warm potato & almond salad **GF**

Vegetable tagine, saffron cous cous, fine herbs **VE, GF, NF**

DESSERT- select two items to be served alternatively

Seasonal macerated berries, mandarin pudding, pistachio chips, shaved macadamia, burnt meringue **GF, DF**

Warm apple, Calvados & raisin compote, brioche crunch, puff pastry crackling, tonka bean double cream

Sticky date pudding, salted caramel butterscotch sauce, butter solids, vanilla bean ice cream **NF**

CLASSIC SEATED

ENTRÉE - select two items to be served alternatively

Chilli bean & honey brushed smoked duck breast, lychees, pea shoot & mung bean salad, rice noodle crisps

Fior di burrata, hickory smoked Roma tomato, dehydrated black olive soil, frisée hearts, tomato chips, split aged balsamic dressing, basil **GF, V, NF**

Wagyu bresaola (marble score 9+), celeriac remoulade, caper berries, radish wafers, wild rocket, parmesan custard, vincotto **GF, NF**

Dill & orange cured ocean trout, Forvm chardonnay pickled vegetables, popcorn shoots, black sea salt flakes, apple pearls, green olives, apple & walnut salsa **GF, DF**

Medley of mushroom & spinach risotto, shaved Grana Padano, fried kale **V, GF, NF**

Signature slow braised & pan fried lamb rillettes, minted labneh, chargrilled zucchini, snow pea tendrils, dukkah spice, tomato dust **GF**

Buffalo ricotta & pumpkin ravioli, porcini mushroom & white truffle cream sauce **V, NF**

Twice cooked braised pork belly, applewood smoked pumpkin purée, Shaoxing wine jus, Szechuan spices & crackling crumbs **DF, GF, NF**

Seared tofu, chargrilled asparagus, seasonal mushrooms, tomato & coriander salsa **VE, GF**

MAIN - select two items to be served alternatively

Gippsland beef fillet, black pepper cream sauce, thyme butter, crushed kipfler potato, charred broccolini **GF, NF**

Roast beef striploin, horseradish jus, heirloom carrots, colcannon **GF, NF**

Pandan leaf wrapped baked barramundi fillet, tempered potato & beans, turmeric coconut cream sauce **GF, DF**

Pan fried Tasmanian salmon, saffron soffritto, fennel pollen, seared polenta, baby cress salad **GF, NF**

Lamb back strap, lamb jus, pan seared gnocchi, sage, nut brown butter, Parmesan, pea & rocket purée

Aleppo pepper marinated free-range chicken breast, lemon thyme jus, baked Spanish onions, gremolata potatoes **GF, DF, NF**

Roasted spatchcock chicken, sautéed shallots, bacon stew, warm potato & almond salad **GF**

Vegetable tagine, saffron cous cous, fine herbs **VE, GF, NF**

DESSERT - select two items to be served alternatively

Tahitian vanilla bean panna cotta, roasted aromatic pineapple, lemongrass curd, freeze dried mandarin, lemon balm **GF, NF**

Seasonal macerated berries, mandarin pudding, pistachio chips, shaved macadamia, burnt meringue **GF, DF**

Warm apple, Calvados & raisin compote, brioche crunch, puff pastry crackling, tonka bean double cream

Sticky date pudding, salted caramel butterscotch sauce, butter solids, vanilla bean ice cream **NF**

PREMIUM SEATED

ENTRÉE - select two items to be served alternatively

70° slow baked Tasmanian salmon, shaved fennel, blue swimmer crab & saffron aioli, roasted beetroot, lemon myrtle snow **GF, DF, NF**

Seared scallops, avocado mousse, pickled heirloom radish, preserved lemon crème fraiche, cauliflower cous cous **GF, NF**

Five spice twice cooked quail, port braised shallots, fried leeks, broccolini florets

Foie gras terrine, strawberry aspic, black pepper puff pastry sablée, micro basil

Iberico ham, citrus braised baby fennel, almond gel, cucumber relish, seasonal greens, white balsamic dressing **GF**

MAIN - select two items to be served alternately

Roasted wagyu beef, porcini mushroom essence, smoked leeks, fondant potato **GF, NF**

Baked snapper, seafood tortellini, basil cream sauce, grilled asparagus, tomato, garlic **NF**

Chargrilled free range chicken breast, sage jus, slow baked cherry truss tomatoes, truffle mash, pancetta crumbs **GF, NF**

Lemon & oregano rubbed roasted three-point rack of lamb, soft polenta, roasted black sesame baby carrots, harissa spiced lamb essence **GF**

Roast beef tenderloin with bone marrow crust, Swiss chard, truffle & chive crushed kipfler potatoes, forest mushroom essence **GF, NF**

DESSERT - select two items to be served alternately

White chocolate crémeux, signature dark chocolate mousse, walnut brownie, raspberry drops, gold dust, chocolate fairy floss **GF**

Orange parfait, jasmine green tea & pear jelly, natural honeycomb, pistachio & pear crisps **GF**

Coconut lime yogurt, passion fruit curd, caramelised pineapple, freeze dried coconut, green mango salad & lemongrass sago **GF, DF**

Hazelnut dacquoise, gianduja crémeux, roasted hazelnut & milk chocolate chantilly

SIDE DISHES

CLASSIC SIDE DISHES

Cauliflower tossed in tahini dressing **V**

Seasonal greens **GF, VE, NF**

Roasted chat potatoes with rosemary butter **GF, V, NF**

Green beans tossed in sautéed onions, fried black quinoa, lemon oil **GF, DF, NF**

Panzanella salad with red wine vinegar, extra virgin olive oil & rustic toasted bread **V, DF, NF**

PREMIUM SIDE DISHES

Chargrilled broccolini & steamed asparagus, shaved aged Parmesan **V, NF**

Heirloom beetroot salad, goat curd, candied hazelnuts **V**

Baked field mushrooms, thyme & garlic chips **V, NF, GF**

Roasted pumpkin, quinoa, chickpeas, seasonal tomatoes, toasted pepitas, roasted garlic dressing **GF, DF, VE**

DEGUSTATION MENU

MENU ONE - 5 COURSE

Amuse-Bouche

Hiramasa kingfish ceviche, avocado pudding, coriander salt
GF, NF

First Entrée

Chilled garden pea & mint soup, buttermilk snow, prosciutto brick
pastry crisps **NF**

Second Entrée

Iberico ham, citrus braised baby fennel, almond gel, cucumber
relish, seasonal greens, white balsamic dressing **GF**

Main

Vincotto glazed lamb noisettes, port wine jus, confit potato, goat
curd, baby mache leaves, shallot crumble **GF, NF**

Dessert

White chocolate crémeux, dark chocolate mousse, walnut
brownie, raspberry drops, gold dust, chocolate fairy floss

MENU TWO - 5 COURSE

Amuse-Bouche

Blue swimmer crab & apple salad, pickled daikon,
flower petals, dill dressing **GF, NF**

First Entrée

Foie gras terrine, strawberry aspic, black pepper puff
pastry sablée, micro basil

Second Entrée

Poached lobster, asparagus textures, almond milk crisps,
lobster crumble **GF**

Main

Roast beef tenderloin with bone marrow crust, Swiss chard,
truffle & chive crushed kipfler potatoes, forest mushroom
essence **GF, NF**

Dessert

Orange parfait, jasmine green tea & pear jelly,
natural honeycomb, pistachio & pear chips **GF**

MENU THREE - 6 COURSE

Amuse-Bouche

Oyster vichyssoise, salmon caviar, pickled leeks **NF**

First Entrée

Strawberry gazpacho, dehydrated black olive soil, strawberry
confit, pancetta oil infused croutons **NF**

Second Entrée

Smoked scallops, lobster remoulade, apple pearls, saffron aioli,
chargrilled cauliflower, compressed baby fennel **GF**

Third Course

Spiced roast duck breast, lavender & honey glaze, heirloom
beetroot wafers, celeriac purée **GF, NF**

Main Course

Wagyu beef sirloin marble score 7+, veal jus, ricotta & artichoke
tortellini, sage butter, roasted butternut squash, shaved broccoli
hearts **NF**

Dessert

Coconut lime yogurt, passionfruit curd, caramelised pineapple,
freeze dried coconut, green mango salad and lemongrass sago
GF

Wine pairings and pricing can be discussed with your event producer.
Wines are served over a three hour period. Pricing includes tea and coffee.

BEVERAGE

SILVER

Morgan's Bay Sparkling

Stony Peak Semillon Sauvignon Blanc and Stony Peak Shiraz

James Boags Draught on Tap

James Boags Light Bottle

Soft Drinks, Sparkling Mineral Water & Juice

GOLD | 3 Hour Package \$49pp

Craigmoor Cuvee

Pocketwatch Chardonnay, Pocketwatch Sauvignon Blanc

Pocketwatch Cabernet Sauvignon, Pocketwatch Shiraz

James Boag's , Heineken, Tooheys 5 Seeds Cider on Tap

James Boag's Light Beer Bottle

Soft Drinks, Sparkling Mineral Water & Juice

PREMIUM | 3 Hour Package \$58pp

Veuve Tailhan, 821 South Sauvignon Blanc

Sisters Run Chardonnay, Earthworks Riesling

Seppelt The Drives Shiraz, Truvee Pinot Noir,

James Boag's, Heineken, Coopers Pale Ale, Tooheys 5 Seeds Cider on Tap

James Boag's Light Beer Bottle, Budweiser Bottle, Corona Bottle

Soft Drinks, Sparkling Mineral Water & Juice

Speak with your Event Producer to find out more about our Sommelier's Packages, spirits upgrades and signature cocktails on arrival.

CONFERENCE MENU ONE

MORNING TEA - select one sweet and one savoury per break

AFTERNOON TEA - select one sweet and one savoury per break

SAVOURY - select one item per break

Mini baked rösti, crushed broad beans, mint, goat curd, pea tendrils **GF, V, NF,**

Healthy Option

Mini leek, cauliflower & cheese pie **V**

Canadian maple bacon jam, Maffra cheddar melt, split croissant **NF**

Chargrilled crostini with creamy ricotta, chorizo, balsamic honey **NF**

Chicken, mushroom & lemon zest tart **GF, NF**

Lamb pide, minted labneh, pomegranate

SWEET - select one item per break

Jars of fruit compote, lemongrass syrup, passionfruit essence **GF, VE, NF**

Mini donuts filled with red fruits

Pistachio friand **GF**

Kronut with vanilla cream, strawberries & cinnamon sugar **NF**

Salted caramel protein slice with nuts & dates **GF, Healthy Option**

Home-made white chocolate rocky road with coconut, pistachio & raspberries **GF**

Raspberry crumble mini muffins

INCLUSIONS

Note Pads & Pens

WORKING STYLE LUNCH - select four items for lunch

Multigrain rolls, Gippsland roast beef, horseradish aioli & wild rocket

Tomato infused tortilla wrap, grilled lemon & herb marinated chicken, parmesan, baby cos, Caesar dressing **NF**

Tuscan flatbread, salami Calabrese, Persian feta mousse, wild rocket

New York rye roll, tuna, tomato & caper remoulade, butter lettuce **NF**

Quinoa & sacred grain sourdough loaf, Virginian shaved ham, Swiss cheese, Dijon mustard mayonnaise, oak lettuce

Grilled vegetables, marinated olives, lemon thyme dressing **VE**

Pulled pork, spiced apple, Asian slaw **DF, NF**

Tomato, bocconcini, basil & Spanish onions, aged balsamic **GF, V, NF**

Quinoa salad with roasted pumpkin, sautéed zucchini, chick peas, parsley & garlic dressing **GF, V, NF**

Salad of broad beans, feta, smoked tomato, mint, lemon dressing **GF, V, NF, Healthy Option**

Marinated baby beetroot, fried cauliflower, honey mustard dressing, chives **V, DF, NF**

BEVERAGE

Tea, coffee, juices and hydration station

CONFERENCE MENU TWO

MORNING TEA - select one sweet and one savoury

AFTERNOON TEA - select one sweet and one savoury

SAVOURY - select one item per break

Mini baked rösti, crushed broad beans, mint, goat curd, pea tendrils **GF, Healthy Option, V, NF**

Mini leek, cauliflower & cheese pie **V**

Canadian maple bacon jam, Maffra cheddar melt, split croissant **NF**

Chargrilled crostini with creamy ricotta, chorizo, balsamic honey **NF**

Chicken, mushroom & lemon zest tart **GF, NF**

Lamb pide, monted labneh, pomegranate

SWEET - select one item per break

Jars of fruit compote, lemongrass syrup, passion fruit essence **GF, VE, NF**

Mini donuts filled with red fruits

Pistachio friand **GF**

Kronut with vanilla cream, strawberries & cinnamon sugar **NF**

Salted caramel protein slice with nuts & dates **GF, Healthy Option**

Home-made white chocolate rocky road with coconut, pistachio & raspberries **GF**

Raspberry crumble mini muffins

INCLUSIONS

Note Pads & Pens

WORKING STYLE LUNCH - select two hot items, and two salad items

HOT

Rosemary & sea salt rubbed slow roasted beef, medley of mushroom sauce, roasted chat potatoes **GF, NF**

Chermoula baked Tasmanian salmon, saffron soffritto, green beans, tossed in lemon infused extra virgin olive oil **GF, DF**

Spinach & ricotta ravioli, pesto cream sauce, shaved Parmesan **V**

Seared chicken breast, black pepper & shallot jus, roasted vegetables **GF, NF**

Orecchiette pasta, capers, garlic, tomato and basil **V, NF**

SALADS

Grilled vegetables, marinated olives, lemon thyme dressing **VE**

Pulled pork, spiced apple, Asian slaw **DF, NF**

Tomato, bocconcini, basil & Spanish onions, aged balsamic **GF, V, NF**

Quinoa salad with roasted pumpkin, sautéed zucchini, chick peas, parsley & garlic dressing **GF, V, NF**

Salad of broad beans, Feta, smoked tomato, mint, lemon dressing **GF, V, NF, Healthy Option**

Marinated baby beetroot, fried cauliflower, honey mustard dressing, chives **V, DF, NF**

BEVERAGE

Tea, coffee, juices and hydration station

CONFERENCE MENU THREE

MORNING TEA - select one sweet and one savoury

AFTERNOON TEA - select one sweet and one savoury

SAVOURY

Master stock cooked braised chicken, Asian vegetables, bao bun

Herb crostini, peppered roast beef, horseradish aioli **DF, NF**

Prosciutto crudo & rock melon popsicle **GF, NF**

Beetroot & nigella seed bagels, Petuna smoked salmon, pickled onion, baby capers, horseradish

Steamed prawn har gow, chilli & soy dipping sauce **DF**

SWEET

Chocolate coffee cup, deconstructed chocolate walnut brownie, freeze dried raspberries **GF**

Tonka bean crème brûlée tart, freeze dried mandarin, shaved macadamia **GF**

Rich dark chocolate mousse, pistachio soil, popping candy, edible flowers

Mini crumpets, roasted pineapple, vanilla bean & honey cream, shaved toasted coconut

Macerated fresh berries, orange blossom water, Persian fairy floss **GF, VE**

INCLUSIONS

Note Pads & Pens

PREMIUM WORKING STYLE LUNCH - all items served

COLD

Fior di Burrata, aged Parma ham, medley tomato, vincotto, aromatised virgin olive oil **GF, NF**

Rustic slow baked Petuna ocean trout, baby fennel, shaved radish, fried caper, dill salt **GF, DF, NF**

Caramelised pumpkin, quinoa, corn, green lentils, macadamia nut milk dressing **V**

Multigrain rolls, Gippsland roast beef, horseradish aioli, wild rocket

HOT

Millawarra grilled lamb cutlets, tahini dressing, mint, tomato and pea salsa or tzatziki **GF**

Country style leek, chorizo, cauliflower & chicken bake **GF, NF**

Roasted vegetables, rosemary, lemon oil **V, NF**

Gnocchi tossed in sage nut brown butter, hazelnuts, aged Parmesan **V**

DESSERT

Mini lemongrass panna cotta, sweet orange aroma macerated seasonal berries, lemon balm **GF, NF**

Rustic open-faced apple flan, tonka bean double cream

BEVERAGE

Tea, coffee, individually bottled juices and hydration station

CONTINENTAL BREAKFAST

BEVERAGES

Fresh juices; orange & apple

Freshly brewed coffee and a selection of teas

Full cream, low fat, almond & soy milk available

SERVED TO THE TABLE OR BUFFET

Homemade bircher muesli pots with apple, honey, mixed berries & bee pollen **Healthy Option**

Open smoked salmon bagel, feta & caper mousse **NF**

Chorizo, capsicum & saffron frittata **NF**

Selection of mini muffins, freshly baked pastries & croissants

Selection of freshly baked bread rolls & gluten free bread

Preserves honey & butter

Seasonal selection of fruits & berries **NF**

CLASSIC BREAKFAST MENU SEATED

BEVERAGES

Fresh juices; orange & apple

Freshly brewed coffee and a selection of teas

Full cream, low fat, almond & soy milk available

HOT PLATED BREAKFAST - select one

Poached free range eggs, lemon & chive hollandaise, toasted English muffin, mini Bratwurst pork sausage, seasonal sautéed mushrooms, wilted chard **NF**

Scrambled eggs with snow pea tendrils, char grilled Flinders Ranges sourdough, Canadian maple brushed bacon, sautéed potatoes, baked Roma tomato

Smashed avocado, poached free range eggs, sautéed greens, beetroot puree, crumbled goat cheese, quinoa & soy loaf **Healthy Option**

PREMIUM BREAKFAST MENU SEATED

BEVERAGES

Premium bottled juices

Freshly brewed coffee and a selection of teas

Full cream, low fat, almond & soy milk available

SERVED ON THE TABLE

Freshly baked pastries & croissants

Banana bread, carrot cake loaf

Preserves, honey & butter

Selection of seasonal sliced fresh fruits & berries **GF**

HOT PLATED BREAKFAST - select one

Poached free range eggs, lemon & chive hollandaise, toasted English muffin, mini Bratwurst pork sausage, seasonal sautéed mushrooms, wilted chard **NF**

Scrambled eggs with snow pea tendrils, char grilled Flinders Ranges sourdough, Canadian maple brushed bacon, sautéed potatoes, baked Roma tomato

Smashed avocado, poached free range eggs, sautéed greens, beetroot purée, crumbled goat cheese, quinoa & soy loaf **V, Healthy Option**