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
Devilled 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
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 beet, 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, piquito 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, Finders 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, chili 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, chili vinegar, soy & chili 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 crèmeux, 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, GF, 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 cracking, 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 & cracking 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 broccoli **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 **GF**

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 **GF**

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 mousses, 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 crèmeux, 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 crèmeux, 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 sablé, 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, Truvec 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 roasti, crushed broad beans, mint, goat curd, pea tendrils GF, V, NF, Healthy Option
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

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

INCLUSIONS
Note Pads & Pens
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
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

SAVOURY - select one item per break
Mini teek, 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

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

INCLUSIONS
Note Pads & Pens
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 DF, NF
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

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

INCLUSIONS
Note Pads & Pens
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