



CONFERENCE



Half-Day Conference Package

MENU OPTION

CATERING PRICE

Working Lunch Menu

Hot Working Lunch Menu

Lunch menu options are available without a conference package

ALL DAY COFFEE, TEA AND REFRESHMENTS

Freshly brewed coffee, hot chocolate and a selection of organic teas by Tea Tonic
BRITA filtered still and sparkling water

MORNING OR AFTERNOON TEA

Choose two items from the menu options below:

Mini muffins and Danish pastries

Bacon and egg tart with tomato relish

Kale and feta tart with tomato and chipotle relish V

Chocolate and coconut banana bread with Cuttaway Creek Raspberry jam V GF

Watermelon, strawberry and mint salad with rosewater syrup, pistachio yoghurt V GF

Selection of triple chocolate, espresso and raspberry brownies with strawberries V GF

Mini French Paris-Brest, macarons and strawberry tartlets V

Almond and cacao granola with yoghurt and vanilla peaches V GF

LUNCH

Make your selection from the appropriate menus

Lunch beverage package includes still and sparkling water with orange juice

CONDITIONS: Labour charges apply for all orders under 50 pax (\$260; maximum six hour period), under 25 pax (\$360; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8.50 per person. Extra charge applies if coloured linen is required.

* Functions running over a scheduled time period will incur a labour charge

All Day Conference Package

MENU OPTION	CATERING PRICE
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Working Lunch Menu
Hot Working Lunch Menu

ALL DAY COFFEE, TEA & REFRESHMENTS

Freshly brewed coffee, hot chocolate and a selection of organic teas by Tea Tonic
BRITA filtered still and sparkling water

MORNING TEA

Choose two items from the menu options below:

Mini muffins and Danish pastries
Bacon and egg tart with tomato relish
Kale and feta tart with tomato and chipotle relish 
Almond and cacao granola with yoghurt and vanilla peaches  
Watermelon, strawberry and mint salad with rosewater, pistachio and yoghurt  
Chocolate and coconut banana bread with Cuttaway Creek Raspberry jam  









LUNCH

Make your selection from the appropriate menus

Lunch beverage package includes still and sparkling water with orange juice

AFTERNOON TEA

Choose one item from the menu options below:

Selection of triple chocolate, espresso and raspberry brownies with strawberries  
Mini French Paris-Brest, macarons and strawberry tartelettes 
Selection of almond and coconut tea cakes with fresh grapes  
Italian ricotta pastries with Nutella and hazelnut brownies 
Passionfruit lemon and poppy seed polenta cakes  



Working Lunch Menu

INCLUDED

Orange juice

Freshly brewed coffee and a selection of organic teas by Tea Tonic

BRITA filtered still and sparkling water

Section One

GOURMET SANDWICHES, WRAPS AND ROLLS

Choose one item from the menu options below: (Additional sandwiches are \$7.50 per person)

Beef pastrami, dill pickles, cheddar, sauerkraut, horseradish mayonnaise on New York rye

Double smoked ham, onion jam, mushroom and seeded mustard mayonnaise on a pretzel roll

Hot smoked salmon tortilla with olive tapenade, herb mayonnaise, fresh tomato and sprouts

Smoked chicken breast, beetroot relish, snow pea sprouts with fetta on quinoa and soya loaf

Chicken schnitzel tortilla with peri peri, garlic aioli, smashed avocado, cucumber and rocket

VEGETARIAN WRAPS AND ROLLS

Choose one item from the menu options below: (additional sandwiches are \$7.50 per person)

Roasted pumpkin wraps with semi-dried tomato, feta, spinach and seeded mustard mayonnaise

Smashed avocado, fresh tomato, Meredith Dairy chevre roll with butter lettuce and herb mayonnaise

Falafel tortilla with tabouli, fresh tomato, hummus and minted yoghurt

Adzuki bean and kumara wrap with coriander, Spanish onion, tomato and chipotle mayonnaise

SUBSTANTIAL SALADS

Choose one item from the menu options below (additional salads are \$8.50 per person):

Cumin-spiced carrot and Spanish onion salad with chickpeas, currants, spinach and tahini yoghurt V GF

Baby cos, radicchio and capocollo with toasted almonds and sherry vinaigrette DF GF

Caramelised pumpkin, blue lentil, mint and coriander salad with fried curry leaves and apple vinegar VE GF

Salad of beetroot, shaved fennel, parsley and pearl peas with Meredith Pepperberry cherve V GF

Roasted cauliflower and freekah salad with prune, dill, mint and pomegranate molasses VE

Salad of green beans with red radish, tarragon, fried almond and preserved lemon dressing VE GF

Orecchiette pasta salad with roasted broccoli, peas, mint, capers and pecorino V

HOT SUBSTANTIAL

Choose one item from the menu options below (additional hot items are \$9.50 per person):

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita

Crispy whiting fillets with rustic fries, pickles and herb aioli

Southern-style fried chicken with buttermilk ranch, pickles and rustic fries

Smoked beef brisket with cabbage, kale and corn slaw with red radish and cider vinaigrette

Chickpea and spinach curry with steamed rice and coconut sambol VE

Japanese fried chicken with rustic fries, pickled cucumber and togarashi mayonnaise

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Hot Working Lunch Menu

INCLUDED

Brasserie Bread rolls with butter

Orange juice

Freshly brewed coffee and a selection of organic teas by Tea Tonic

BRITA filtered still and sparkling water

HOT SELECTION

Choose one item from the menu options below:

Grilled lamb koftas with coriander tahini, pickled onions, herbs and za'atar GF

Grainge Angus brisket with smokin' BBQ sauce and Westmont pickles

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita

Spanish chorizo with roasted potatoes, Gibson Grove olives and chimmichurri

Grilled Jamaican jerk chicken with fresh tomato, coriander, lime and black pepper aioli GF

Grilled pork chops with lemongrass, honey, soy and Vietnamese herbs

HOT VEGETARIAN SELECTION

Choose one item from the menu options below:

Chickpea and spinach curry with steamed rice and coconut sambol VE

Potato gnocchi with tomato, chilli, capers and parmesan V

Roast pumpkin and grilled brocolini with lemon, feta and sunflower seed tarator V GF

Mushroom and ricotta agnolotti with tomato, olives, zucchini, spinach and parmesan V

SALADS

Choose two items from the menu options below:

Baby cos, radicchio and capocollo with toasted almonds and sherry vinaigrette DF GF

Caramelised pumpkin, blue lentil, mint and coriander salad with fried curry leaves and apple vinegar VE GF

Cumin-spiced carrot and Spanish onion salad with chickpeas, currants, spinach and tahini yoghurt V GF

Salad of beetroot, shaved fennel, parsley and pearl peas with Meredith Dairy pepperberry cherve V GF

Orecchiette pasta salad with roasted broccoli, peas, mint, capers and pecorino V

Salad of green beans with red radish, tarragon, fried almond and preserved lemon dressing VE GF

Cabbage kale and corn slaw with red radish and soy sesame dressing VE

Roasted cauliflower and freekah salad with prune, dill, mint and pomegranate molasses VE

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Sandwiches, Wraps and Rolls

Gluten Free and dietary sandwiches are available on request \$1.00 extra

SANDWICHES

With a variety of fillings

GOURMET SANDWICHES, WRAPS AND ROLLS

With a variety of fillings

Lunch On The Go

Gourmet sandwich or wrap
Spotted Cow Café Cookie
Whole seasonal fruit
Mt. Franklin water

Soft drinks are available on request \$1.00 extra

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ADDITIONAL ITEMS |

Chocolate bar

Kettle potato chips GF

Outback nut mix

Selection of Brookfarm muesli bars GF available

Seasonal fruit salad tubs

Keri fruit juice