



CONFERENCE



## Half-Day Conference Package

### MENU OPTION

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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:

Selection of Danish pastries and croissants V

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

Selection of plant-based slices - chocolate orange and fig, nut and seed VE GF

Pure Gelato Sydney Royal Champion gelato cannoli

Portuguese custard tarts with cinnamon sugar and orange zest

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

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

Almond and coconut granola with yoghurt and vanilla peaches V

### LUNCH

Make your selection from either the Working Lunch Menu or Hot Working Lunch Menu

Lunch beverage package includes still and sparkling water with orange juice

## All Day Conference Package

### MENU OPTION








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:

Selection of Danish pastries and croissants   
Bacon and egg tart with tomato relish  
Kale and feta tart with tomato and chipotle relish   
Almond and coconut granola with yoghurt and vanilla peaches   
Portuguese custard tarts with cinnamon sugar and orange zest  
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 either the Working Lunch Menu or Hot Working Lunch Menu

Lunch beverage package includes still and sparkling water with orange juice

#### AFTERNOON TEA

Choose one item from the menu options below:

Pure Gelato Sydney Royal Champion gelato cannoli  
Selection of triple chocolate, espresso and raspberry brownies with strawberries    
Mini French Paris-Brest, macarons and strawberry tartelettes   
Selection of blueberry, chocolate, caramel pecan and raspberry almond tea cakes    
Selection of plant-based slices - chocolate orange and fig, nut and seed    
Passionfruit, lime and coconut 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

Beef pastrami, dill pickles, cheddar, sauerkraut, horseradish mayonnaise on New York rye  
Double smoked ham, Worcestershire onion relish, tomato, lettuce and mayonnaise on a milk bun  
Poached chicken breast Banh mi with miso mayonnaise, pickled carrot, cucumber and Vietnamese herbs  
Smoked salmon tortilla with cucumber, herb mayonnaise, Spanish onion 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

Roasted pumpkin wraps with semi-dried tomato, feta, spinach and seeded mustard mayonnaise V  
Panko fried eggplant banh mi with miso mayonnaise, pickled carrot, cucumber and Vietnamese herbs VE  
Smashed avocado, fresh tomato, Meredith Dairy chevre roll with butter lettuce and herb mayonnaise V  
Falafel tortilla with tabouli, fresh tomato, hummus and minted yoghurt V  
Adzuki bean and kumara wrap with coriander, Spanish onion, tomato and chipotle vegan mayonnaise VE

### SUBSTANTIAL SALADS

Choose one item from the menu options below

Roasted carrot, rocket and blue lentil salad with fried almond and preserved lemon dressing VE GF  
Baby cos, radicchio, fresh herbs and red radish salad with toasted walnuts, pecorino and buttermilk ranch VE GF  
Caramelised pumpkin, chickpeas, mint and coriander salad with fried curry leaves and apple vinegar VE GF  
Charred broccolini, pickled radish, spinach and quinoa salad with miso ginger dressing VE  
Salad of beetroot, shaved fennel, parsley and pearl peas with Meredith Dairy chevre V GF  
Roasted cauliflower and freekah salad with golden raisins, dill, mint and pomegranate molasses VE  
Orecchiette pasta salad with roasted broccoli, peas, mint, capers and pecorino V

### SUBSTANTIALS

Choose one item from the menu options below

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita  
Crispy whiting fillets with rustic fries, pickles and herb aioli  
Spelt casarecce with tomatoes, roasted eggplants, green peas, capers and pangrattato VE  
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

THERE IS A COST PER PERSON FOR ADDITIONAL ITEMS



## 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

Riverina 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

Spelt casarecce with tomatoes, roasted eggplant, green peas, capers and pangrattato VE

### SALADS

Choose two items from the menu options below:

Baby cos, radicchio, fresh herbs and red radish salad with toasted walnuts, pecorino and buttermilk ranch V GF

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

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

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

Charred brocolini, pickled radish, spinach and quinoa salad with miso ginger dressing VE

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





## Sandwiches, Wraps and Rolls

*Gluten Free and dietary sandwiches are available on request extra charge applies*

### SANDWICHES

*With a variety of fillings*

### GOURMET SANDWICHES, WRAPS AND ROLLS

*With a variety of fillings*

## Lunch On The Go

Gourmet sandwich or wrap

Charlie's Artisan Cookies (GF, VE available)

Whole seasonal fruit

Mt. Franklin water

*Soft drinks are available on request extra charges applies*

### ADDITIONAL ITEMS |

Spring Hill Farm bite size slices

Chocolate bar

Kettle potato chips (GF)

Outback nut mix

Selection of Brookfarm muesli bars (GF) available

Seasonal fruit salad tubs

Impressed 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 (10% surcharge) and public holidays (15% surcharge). Alternate meal service charge is \$8.80 per person. Extra charge applies if coloured linen is required.

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