

Monday

Morning Tea

Whitakers chocolate chip muffins (v)

Leek, goat cheese tarts (v)

Lunch

Southern style chicken, seasonal greens with honey & mustard dressing (gf/df)

Pumpkin, couscous, roasted red peppers with almonds & roast garlic dressing (v)

Endive salad, candied walnuts, sherry vinaigrette (ve/gf)

Baguette, lemon mayo, baby spinach, tomato, brie, smoked chicken

Sweet and sour pork with jasmine rice (gf/df)

Stir fry Asian hokkien noodles with vegetables, chilli oil, sesame (v/df)

Chocolate caramel slice (v)

Afternoon Tea

Chocolate mousse shells (gf)

Homemade sausage rolls, kasundi relish

Conference Menu

Minimum 20 people
\$53.00 per person plus GST

Tuesday

Morning Tea

Baked orange cheesecake (v)

Bacon and egg savoury

Lunch

Vermicelli noodles, Thai dressing, fresh red chilli, sliced tomato, red onion, prawn cutlet, coriander, black sesame seeds (gf/df)

Chargrilled cauliflower & pumpkin with soy chips & tahini turmeric dressing (ve/gf)

Salami, cream cheese, tapenade club sandwich

Mixed greens, gherkins, olive, honey balsamic vinaigrette (ve/gf)

Chicken paprika with creamy mash (gf)

Stir fried tofu with vegetables, spicy peanut drizzle (ve/gf)

Custard doris tart

Afternoon Tea

Sundried tomato, pickles, brie croissants (v)

Nutella, banana pastry (v)

Wednesday

Morning Tea

Caramelized onion, cheddar pinwheels (v)

Assorted macarons (gf/v)

Lunch

Szechuan beef salad (gf/df)

Chickpeas, red kidney beans, tabbouleh, onion, lemon dressing (ve)

Red and green lettuce with ranch dressing (v)

Hot pork, roasted red peppers club sandwich

Lamb mappas with scented pilaf (gf/df)

Vegan hemp ricotta ravioli with tomato basil sauce (ve)

Baci chocolate fudge

Afternoon Tea

Marshmallow and macadamia rocky road bites (gf)

Chicken green curry pie

v = vegetarian
ve = vegan
df = dairy free
gf = gluten free

Thursday

Morning Tea

Cucumber, mint aioli club sandwich (v)
Opera cake, chocolate mirror glaze (v)

Lunch

Bbq pork salad, mixed greens, pickled cucumber, carrots, red onion, hoisin dressing (gf/df)
Five bean and brown rice salad with honey, lemon and coriander dressing (gf/v)
Arugula, bocconcini, cashew pesto salad (v)
Tortilla, baby spinach, hummus, falafel wrap (v)
Beef goulash served with roasted veg (gf/df)
Herb pesto linguini, sun dried tomato, olive oil, basil, parmesan (v)
Blueberry verrine tart (gf)

Afternoon Tea

Honey florentine (v)
Ham, semi dried tomato muffins

Friday

Morning Tea

Tomato goat cheese pastry (v)
Sultanas, cornflake cookies (v)

Lunch

Moroccan lamb with grilled haloumi (gf)
Portobello and sesame tofu salad (ve/gf)
Baby spinach salad with roasted gourmet potatoes, cashews, feta, and maple dressing (v/gf)
Hot smoked salmon, horseradish and spinach club sandwich
Seasonal fish beurre blanc tossed garden green vegetables (gf)
Mexican calabacitas with garlic flatbread (ve)
Carrot cake bites with cream cheese icing (v)

Afternoon Tea

Sundried tomato, pickles, brie croissants (v)
Nutella, banana pastry (v)

Saturday

Morning Tea

Lemon and coconut slice (v)
Steak, blue cheese pie

Lunch

Salmon and avocado salad with japanese miso dressing (gf/df)
Coleslaw with steamed brown rice & quinoa, teriyaki dressing (v/gf)
Kale salad with parmesan, pomegranate, pine nuts, orange dressing (v/gf)
Pulled pork, sun-dried tomato aioli, apple arugula, pita pockets.
Polish hunters stew, meat, sauerkraut (gf/df)
Spring pea, mushroom courgette risotto (v)
Tropical cheesecake

Afternoon Tea

Fresh fruit skewers (ve/gf)
Smoked veg empanadas (v)

Sunday

Morning Tea

Pork and chive dumpling (df)
Apple tea cakes (v)

Lunch

Cos lettuce, corn kernels, chicken breast, boiled eggs, bacon, lemon mayo dressing (gf)
Assorted sushi
Watercress salad, crisp apple, yoghurt dressing (v/gf)
Tortilla, mixed leaf lettuce, smoked salmon, tomato, red onion, tabasco crème fraiche
Thai style shrimp fried rice (gf/df)
Palak paneer with plain naan bread (v/gf)
Sliced fruit platter (ve/gf)

Afternoon Tea

Tres leches pastry (v)
Cold smoked salmon, cream cheese bagel