

\$16pp
served buffet style
less than 10 guests -
chef's selection applies

MORNING AND AFTERNOON TEA

Day Delegate Package includes 1 Sweet or Savoury Item

Sweet

- Chef's selection of homemade biscuits (v)
- Organic banana slice (v)
- Assorted sweet muffins (v)
- Selection of glazed danish pastries (v)
- Gluten free cake (v,gf)
- Smooth yoghurt with granola, fruit coulis (v)
- Seasonal fruit salad, mint & orange dressing (vg,gf)
- Devonshire scones, strawberry jam, whipped cream (v)

Savoury

- Petite assorted quiches, tomato chutney; vegetarian included
- Beans & capsicum empanada, tomato chutney (vg)
- Vegetable spring rolls, sweet chili sauce
- Vegetable punjabi samosa with tomato relish (vg)
- Sundried tomato scones served with salted butter medallions (v)

UPGRADE TO A PREMIUM ITEM

+\$3pp

Sweet

- Walnut brownies (vg,gf)
- Tropical fruit kebabs, toasted coconut yoghurt (vg,gf)
- Lamington roulade, vanilla swiss roll, raspberry compote, coconut (v)
- Assorted crodonuts, croissant donut pastry, apple, chocolate, vanilla
- Portuguese custard tarts (v)

Savoury

- Virginia ham, cheese & tomato filled croissants
- Petite assorted gourmet pies, tomato chutney: includes vegetarian
- Vegetable frittata, tomato relish (v,gf)
- Cocktail sandwiches with assorted fillings; includes vegetarian
- Wagyu sausage rolls, tomato relish

CUSTOMISE YOUR DAY

- | | |
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| • Extra catering item | +\$8pp |
| • Just coffee and selection of tea per break | +\$8pp |
| • Purezza sparkling mineral water (unlimited) | +\$5pp |
| • Selection of chilled juices | +\$10pp |
| • Continuous coffee and selection of tea - up to 8 hours | +\$20pp |

\$37pp
Limited à La Carte
served in
The Reserve Restaurant
suitable for less than
15 guests



\$35pp
Working Style
served buffet style
outside function room
minimum 15 guests



\$40pp
Chef's Buffet Lunch
minimum 15 guests
served seated



CONFERENCE LUNCH

Limited à La Carte

- Individually plated meals (orders collected in the morning) served with a fruit platter, brewed coffee and tea, soft drinks & juice.
- Please ask your Event Organiser for current seasonal menu

Working Lunch

Included in Day Delegate Package, upgrade to a Chef's Buffet Lunch for +\$5pp

Chef's Selection

- Assorted selection of sandwiches & wraps
- Seasonal salad
- Two small warm items
- One sweet item
- Fresh seasonal fruit platter
- Coffee, tea, assorted soft drinks and juice

Chef's Buffet Lunch

menu changes daily - please see below

Monday & Saturday Menu

Starter

- Assorted breads, salted butter, dips

Salads

- Garden Salad, mix lettuce, carrot, cucumber, red onion, apple cider dressing (vg,gf)
- Crunchy cucumber & shrimp salad, carrot, edamame, coriander, tamari soy dressing (gf)

Hot Items

- Grilled chicken breast, cherry tomato, tomato & basil sugo (gf,df)
- Steamed vegetables, tuscan spice, extra virgin oil (vg,gf)
- Yangzhou fried rice, mixed vegetable, crispy shallots, spring onions (vg,gf)

Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg,gf)

Drinks

- Coffee, tea, assorted soft drinks and juice

Chef's Buffet Lunch
Menu changes daily

CONFERENCE LUNCH

Chef's Buffet Lunch Tuesday & Sunday Menu

Starters

- Assorted breads, salted butter, dips

Salads

- Citrus fennel salad, shaved fennel, orange, rocket, toasted seeds, white wine dressing (vg,gf)
- Chat potato salad, bacon crumbs, sundried tomato, onions & mustard aioli (gf,df)

Hot Selection

- Stir fry mongolian beef, carrot, capsicum, spring onions (gf,df)
- Penne pasta, arrabbiata, spicy tomato sauce, basil, shaved parmesan (v)
- Steamed jasmine rice (vg,gf)

Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg,gf)

Drinks

- Coffee, tea, assorted soft drinks and juice

Chef's Buffet Lunch Wednesday Menu

Starters

- Assorted breads, salted butter, dips

Salads

- Greek salad, cucumber, olives, red onion, plant-based feta (vg,gf)
- Orecchiette pasta salad, chicken breast, cherry tomato, basil pesto (gf,df)

Hot Selection

- Roasted moroccan lamb leg, potato, carrots, peas and jus (gf)
- Stir fry asian vegetables, bok choy, tofu, plant-based oyster sauce (vg,gf)
- Steamed jasmine rice (vg,gf)

Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg,gf)

Drinks

- Coffee, tea, assorted soft drinks and juice

CONFERENCE LUNCH

Chef's Buffet Lunch

Thursday Menu

Starters

- Assorted breads, salted butter, dips

Salads

- Quinoa & summer vegetables, tri-quinoa, zucchini, cherry tomatoes, red onions, lemon dressing (vg,gf)
- Tofu & green bean salad, poached shrimps, chili, coriander & ginger dressing (gf,df)

Hot Selection

- Grilled chicken thighs, teriyaki sauce, broccoli, sesame seeds (gf)
- Spinach ravioli, zucchini, cherry tomatoes, creamy pepper sauce, parmesan cheese (v)
- Steamed jasmine rice (vg,gf)

Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg,gf)

Drinks

- Coffee, tea, assorted soft drinks and juice

Chef's Buffet Lunch

Friday Menu

Starters

- Assorted breads, salted butter, dips

Salads

- Kale & baby spinach salad, cabbage, carrots, lemon-tahini dressing (vg,gf)
- Mediterranean couscous salad, chicken breast, capsicum, zucchini, tomatoes, parsley, lemon & olive oil (df)

Hot Selection

- Oven baked lemon pepper salmon, roasted cauliflower, summer asparagus, cherry tomato medley (gf,df)
- Vegetarian chow mein noodles, green beans, capsicum, carrots, spring onions, ginger soy sauce (v,df)

Sweets

- Chef's choice sweet treats
- Fresh seasonal fruit platter (vg,gf)

Drinks

- Coffee, tea, assorted soft drinks and juice