

## **Morning Tea & Afternoon Tea**

*Select one of the following items for Morning Tea and one item for Afternoon Tea*

- |   |                                   |
|---|-----------------------------------|
| -Sweet Muffins  | -Almond and Orange Friands        |
| -Assorted Danish Pastries                                 | -Assorted Slices                  |
| -Burcha Muesli  | -Chefs selection of mini tartlets |
| -Mini Croissants – Ham, Tomato, Cheese/ Tomato and Cheese |                                   |

## **Lunch**

### **Gourmet Sandwich Platter -**

Select three of the following sandwich fillings, please ensure one of your options is a vegetarian selection, served on Chef's selection of breads

### **Sandwich Platter -**

Chef's selection of three fillings, one selection will be vegetarian, served on Chef's selection of white, wholegrain or multigrain bread

### **Meat Options**

- Thai Beef Salad
- Honey Ham, Amore Smoked Caciotta, Salad
- Porchetta, Roquette, Fire Roasted Capsicum Relish
- Pastrami, Onion Jam, Lettuce, swiss cheese
- Roast chicken, Celery, Tarragon Mayonnaise, Avocado

### **Vegetarian Options**

- Roast Capsicum Hommus, Spanish Onion, Roquette (vg)
- Egg, Chive, Mayonnaise, Cucumber, Alfalfa (v)

Platters are served with Tea, Coffee, and Iced Water

### **Hot Canapés**

*Select three items from the following list*

- |                                 |   |
|---------------------------------|---|
| -Chorizo sausage roll           | -Mushroom arancini balls (v)                  |
| -Crumbed Mozzarella Sticks (v)  | -Chicken and Corn empanada                    |
| -Spinach and Fetta Pastizzi (v) | -Thai fish cakes, sweet chili mayonnaise (gf) |
| -Bosc castle mini pies          | -Honey Soy Chicken Skewers (gf)               |
| -Beef Croquettes                |   |

*Served with Tea, Coffee, Juice and Iced Water throughout the day*

*2-course menu*

*3-course menu*

*alternative drop main course, please select two mains*

**Entrée** *(please select one entrée)*

Chicken Roulade, Salsa Verde, Roquette and Parmesan Salad (gf)

Crispy Pork Belly, Celeriac Remoulade, Roasted Shallot Sauce (gf)

Sweet Potato and Leek Ravioli, Tarragon and Garlic White Wine Sauce, Peas (v)

Soba Noodle and Pickled Vegetable Salad (vegan)

Mushroom and Pancetta Ragu, Papadelle

**Mains**

Panko Crumbed Chicken Breast, Shaved Ham, Napoli, Mozzarella, Roast chat potatoes, Garden Salad (gf on request)

Baked Creole Chicken Breast, Collard Greens and White Bean Ragout, Petite Tomatoes (gf)

Slow Cooked Lamb Shank, Creamy Mash Potatoes, Seasonal Local Market Vegetables, Red Wine Sauce (gf on request)

Osso Bucco, Green Beans, Creamy Mash Potatoes, Gremolata (gf on request)

Seared Barramundi, Pea Puree, Tomato and Crouton Salad with Capers and Olives

**Vegetarian Mains**

Panko Crumbed Eggplant, Napoli, Mozzarella, Roast Chat Potatoes, Garden Salad

Potato Gnocchi, Napoli, Basil

Thai Salad, Chilli Garlic Dressing

Dal Makhani, Garlic Naan

**Desserts** *(please select one dessert)*

Berry Panna Cotta, Gin Glazed Mixed Berries, Short Beard Biscuit (gf on request)

Dark Chocolate and Orange Mousse Tart, Vanilla Anglaise, Almond Praline (gf on request)

Chocolate Ganache Tart, Raspberry Coulis, Whipped Vanilla Cream

Individual Pavlova, Chocolate Sauce, Seasonal Fruit, Vanilla Whipped Cream (gf)

Pecan Cheesecake, Caramel Sauce, Whipped Vanilla Cream (gf)

*2 main choices, 2 side choices and 1 dessert choice*

*3 main choices, 3 side choices and 2 dessert choices*

## **Mains**

Sweet soy glazed blue eye with choy sum, oyster sauce

Seared salmon atop wilted spinach, Asparagus, toasted almond

Creole Spiced Chicken breast, White bean ragout, petit tomatoes

Chicken Cacciatore, Pappardelle

Roast leg of lamb, Gremolata, Roasted root veg

Mushroom Ragu pappardelle and ricotta (v)

Medium Rare Roasted scotch fillet, Herb and Mustard Crust, Broccolini and Kale

Sweet Potato and Leek Ravioli, tomato and basil sauce, fresh parmesan (v)

## **Sides**

Grain salad – Lentils and Wheat with Pomegranate, Seeds and Herbs (v)

Garden Salad, honey mustard dressing (vg)

Nicoise Salad – Egg, Kipfler Potato, Green Beans (v)

Cous Cous and Haloumi Salad with flaked almonds and Currents (v)

Creamy Mash Potatoes with chives (v)

Wedges of Honey glazed pumpkin, sweet potato & parsnip (vg)

Shaved Fennel and Orange salad with Ciabatta Croutes (vg)

## **Desserts**

Apple and Cinnamon crumble served with double whipped cream (v)

White Chocolate Cheese cake, Raspberry Compot (v)

Eton Mess, Strawberries and Vanilla Cream (v)

*8 choices, consisting of 5 from Group One, 2 from Group Two and 1 from Group Three*

*10 choices, consisting of 4 from Group One, 4 from Group Two and 2 from Group Three*

*12 choices, open choice*

### **Group One**

Beef Croquettes

Mushroom Arancini, Garlic Aioli (v)

Chorizo sausage rolls, Tomato Kasundi

Spinach and Fetta sausage rolls (v)

Mixed Bruschetta (vg)

Spinach, Mushroom and Tarragon Tartlet (v)

Chicken and Grilled Corn Empanada

Honey Soy Chicken Skewers (gf)

### **Group Two**

Crispy pork belly, Pickled Vegetable Salad, Japanese Mayonnaise (gf)

Mini Tacos – Beef/ Blackbean (v)

Thai Fish Cake, Sweet Chilli Mayonnaise (gf)

Caramelised onion tartlet, goats cheese, beetroot (v)

Caprese Salad (v) (gf)

Avocado Salsa Bites (vg)

Pancetta, Leek, Provolone Tartlet

### **Group Three**

Seared Kangaroo fillet, Tasmanian Bush Pepper, Yorkshire pudding, Bush tomato chutney

Tuna, Goats Cheese and Wasabi Salad (gf)

Pork Terrine, Pistachios, Cornichon, Onion Jam, Brioche

Beetroot Cured Salmon, Pumpernickel, Mustard Sauce

Smoked Duck Breast, Cheery Sauce, Red Radish Salad (gf)