

# Conference Menus





# Conference

## CONFERENCE MENU

**\$99 per person**

Daily menu rotation of On Arrival; Morning Tea; Grazing Lunch; Afternoon Tea  
Includes all day freshly brewed coffee, selection of teas, juice & water

## MENU SWAP / ITEM CHANGE

A daily menu rotation allows us to keep your conference menu pricing low.  
To select another days menu rotation an additional \$20 pp surcharge applies  
To change an individual item, a \$5 pp, per item, surcharge applies

## ADD POST EVENT CANAPES & BEVERAGES

**\$35 per person**

## ADD DESSERT ITEM AT LUNCH

**\$4.5 per person**

## BARISTA COFFEE CARTS

**POA**

Includes barista style coffee available from the coffee cart  
for the duration of the day. *Minimum of 50 guests.*



# Conference



## FLAVOURED WATER STATIONS

**\$8pp**

Sustainable glass water bottle – to take home as gift – with flavoured water fountains to refill from.

## PADS & PENS

**\$5 pp**

Recycled pads and bamboo pens

## CONFERENCE KITS

**\$20 pp**

Recycled pads and bamboo pens and mints, Sustainable glass water bottle and a Hessian market shopping bag

# Menu One

Rotation – (Tuesday and Friday)

Includes all day freshly brewed coffee, selection of teas, juice & water

## ON ARRIVAL PROTEIN BALLS

### MORNING BREAK

**POTATO & PEA TORTILLA** Herbed goats' cheese

**PASSIONFRUIT TART** Mango & passionfruit glaze

### LUNCH

**BLT ROLL** Scottish roll, roasted maple bacon, cos lettuce, tomatoes & aioli

**ROASTED CHICKEN BAGUETTE** Almond & red capsicum romesco, lemon labneh & grain mustard

**FALAFEL WRAP** Hummus, pickled onions, tomato tabouleh

**MASTER STOCK DUCK SLAW** Glass noodles, mixed herbs, pickled carrot, crispy shallots & crushed peanuts

**CHICKEN KORMA** Chicken braised in yoghurt & spices, thick spiced gravy, steamed rice & warm bread

**GIPPSLAND BEEF PITHIVIER** Spiced tomato relish

**FRESH WHOLE SEASONAL FRUIT**

**ADD DESSERT ITEM \$4.5 pp**

**STICKY DATE CAKE** Salted caramel cream

### AFTERNOON BREAK

**EMPANADAS** Creamed corn & cheddar, salsa verde mayo

**HOUSE MADE 'ROYALS'** Sable, hibiscus marshmallow, berry jam & coated in chocolate

**ADD 1HR POST EVENT CANAPES & BEVERAGES \$35 pp**

**SUSHI** Nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

**CHEESE SOUFFLE** Manchego, black garlic puree







## Menu Two

Rotation – (Wednesday and Saturday)

Includes all day freshly brewed coffee, selection of teas, juice & water

### ON ARRIVAL PROTEIN BALLS

**MORNING BREAK**  
**MOROCCAN SPICED VEGETABLE PIE** Harissa yoghurt  
**MINI LAMINGTONS** Davidson plum jam & wattle seed cream

**LUNCH**  
**SESAME CRUSTED CHICKEN SCHNITZEL BAGUETTE** Slaw, jalepeno's, cheese & chipotle aioli  
**HERITAGE HAM ROLL** Butter pickles, rocket, Swiss cheese, horseradish aioli  
**MEDITERRANEAN VEGETABLE WRAP** Goats' cheese, salsa verde mayo & rocket

**ROASTED BROCCOLI SALAD** Farro, red onion, cranberries, smoked almonds with green goddess dressing  
**MEXICAN INSPIRED CHICKEN ADOBO** Steamed rice, corn salsa & herbs  
**CORNISH BEEF PASTIE** Piccalilli chutney  
**FRESH WHOLE SEASONAL FRUIT**

**ADD DESSERT ITEM \$4.5pp**  
**LEMON DELICIOUS** Zesty lemon cake & lemon glaze

**AFTERNOON BREAK**  
**CHEESE & ONION SAVOURY SCONES**  
**STRAWBERRY CHEESECAKE**

**ADD 1HR POST EVENT CANAPES & BEVERAGES \$35 pp**  
**SALMON BAGEL SALMON RILLETTTE** Toasted bagel, caviar & pickled shallot  
**SPICED VICTORIAN DUCK PITHIVIER** Quince & plum relish

# Menu Three

Rotation – (Monday, Thursday and Sunday)

Includes all day freshly brewed coffee, selection of teas, juice & water

## ON ARRIVAL

### PROTEIN BALLS

## MORNING BREAK

**CHICKEN & VEGETABLE PIE** Tomato relish

**SCONES** Jam & cream

## LUNCH

**MORTADELLA FOCACCIA** Squacquerone, green olives, pickled green tomatoes

**ROASTED CHICKEN PANINI** Celery & dill mayonnaise

**RAINBOW SALAD WRAP** Goats' cheese, smashed avocado, carrot, shoots, lettuce, cucumber & beetroot

**ROASTED PUMPKIN TABOULEH** Buckwheat, tomato, fragrant herbs, goats' cheese & toasted pepitas

**MALAYSIAN BEEF RENDANG** Steamed jasmine rice & fragrant herbs

**FIVE SPICED CHICKEN** Thai basil & sansho mayo

**FRESH WHOLE SEASONAL FRUIT**

**ADD DESSERT ITEM \$4.5pp**

**PASSIONFRUIT TRIFLE** Vanilla chantilly

## AFTERNOON BREAK

**EMPANADA** roasted cauliflower, currant & pinenut, red mojo sauce

**RED VELVET CUPCAKE** cream cheese frosting

**ADD 1HR POST EVENT CANAPES & BEVERAGES \$35pp**

**CHICKEN TART** Grilled haloumi, honey, thyme & fig

**SHIRLEY'S "AFTER CHURCH" PRAWN TOAST** Chinese donut, yuzu, garlic chives & coriander





