

SAMPLE MENU FOR CONFERENCE EVENTS



Seasonal Spring Menu

Including complimentary welcome coffee & tea on arrival

Morning Tea *Chef's selection of homemade patisserie which may include:*

Almond, chia & wattle seed cacao muesli bar *gf, vg*

Vegemite Scrolls *v*

Fresh whole fruits

Luncheon

Grilled sweet potato, mint tahini, cauliflower, spinach wrap *vg*

Lemon myrtle BBQ chicken, bush tomato relish, multigrain sourdough

Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses with dried fruit, nuts & lavoche

Salad Bar

Greens & peas, heirloom tomato, parmesan, house dressing *gf, v*

Charred carrot, fennel, artichoke, macadamia, lemon vinaigrette *gf, vg*

Deli Platter

Beef Sunday roast, beetroot puree, fresh horseradish, crispy potato *df, gf*

Braised eggplant, saltbush *gf, vg*

Afternoon Tea *Chef's selection of homemade patisserie which may include:*

Anzac biscuit *gf*

Lamington

Fresh whole fruits

Beverages

Crave coffee, T2 teas

Assorted juices

Still & sparkling mineral water

European
CATERING