

CONFERENCE AND EVENTS



LUNCH AND DINNER MENUS

SET MENU

Plated 2 course | Lunch or Dinner

From \$75 per person

Select 1 Entrée + 1 Main or 1 Main + 1 Dessert from the plated set menu (see below)

Plated 3 course | Lunch or Dinner

From \$85 per person

Select 1 Entrée + 1 Main + 1 Dessert from the plated set menu (see below)

(minimum of 20 guests)

Option to Add a **Beverage Package, Pre-Paid Bar Tab** (to reach minimum spend) or **Beverages on Consumption** (final bill invoiced to client)

*Alternate serve in any or all courses available for \$12 per person

NB. Bread rolls and butter included.

Tea & Coffee station available for additional \$5 per person.



LUNCH AND DINNER MENUS



SET MENU

Entrée Selection

Caramelised onion puff tart, goat cheese, kalamata olive crumb, herb salad, fig vinocotto (V)
Mushroom crusted beef carpaccio, pickled onion, garlic crouton, grana Padano, caper aioli
Creamy cauliflower gnocchi, pine nuts, parmesan and herb oil (V)
Heirloom tomato, buffalo mozzarella, basil, balsamic (V)
Kingfish ceviche, corn and tomato salsa, smashed avocado, lime and coriander (GF, DF)
Slow roasted pork belly, sweet corn puree, bok choy, five spice caramel sauce
Seafood salad, iceberg lettuce, wasabi mayo, lemon and black caviar (GF, DF)
Farfalle pasta, zucchini, peas, mint, feta cheese, truffle oil (V)

Mains Selection

Roast salmon fillet, fennel and apple remoulade, grilled fennel, mint and coriander salsa (DF, GF)
Roasted chicken breast, harissa and honey carrots, spiced cauliflower, hummus, tahini dressing, toasted sesame, lemon (GF, DF)
Lamb rump, pumpkin puree, kipfler potatoes, cherry tomato, mint and garlic yoghurt (GF)
Braised beef cheeks, soft polenta, beetroot, baby onion, shiraz jus (GF, DF)
Angus beef sirloin, truffle mash potato, broccolini, roast tomatoes, garlic butter, bearnaise sauce
Casarecce seafood pasta, lobster and saffron bisque, grilled zucchini, kale, dill
Pan fried gnocchi, baby eggplant, peperonata, whipped ricotta, toasted walnut crumb (V)
Grilled and roast pumpkin, warm cous cous salad, fried chickpeas, dukkah, minted labneh (V)

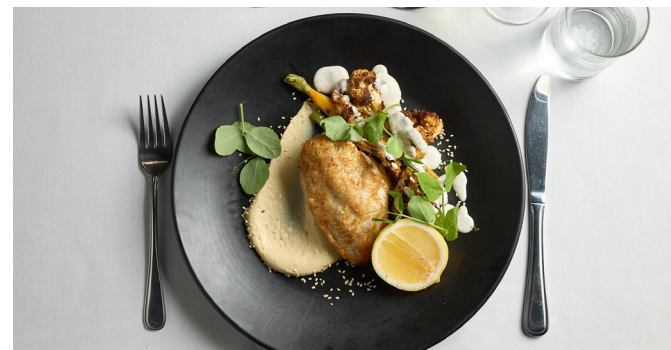
Desserts Selection

Sticky date pudding, butter scotch sauce, vanilla cream
Panna cotta, berry compote, rose pedals
Raspberry cheesecake, passion fruit mousse, mint
Chocolate cake, caramelised popcorn, mascarpone with wattle seed
Cheese platter - brie, blue, cheddar with lavosh, nuts, dry fruits and fig paste

Additions*

Roast baby potatoes with sea salt and rosemary
Broccoli with toasted almonds
Steamed mixed vegetables
Honey roasted carrots, cardamom
Mesclun salad with lemon vinaigrette
Garlic mashed potato
Maple roasted pumpkin
Steamed rice

* Shared plates of additional sides available for \$9 per person per side



LUNCH AND DINNER MENUS



BUFFET MENU

Minimum of 30 guests

\$75 per person

Salads

Chef's selection of 2 salads

Mains

Your selection of 2 mains

Thai green chicken curry (GF)

Grilled chicken thighs with chorizo

Teriyaki pork with Chinese mushroom

Black bean beef with caramelised shallots

Braised Lamb stew with vegetables

Hokkien noodles with tofu and seasonal vegetables (VG)

Cherry tomato risotto with mascarpone cheese (GF) (V)

Pan seared seasonal fish with chili soy sauce

Sides

Your selection of 1 side

Roasted baby potato with rosemary

Jasmine rice (GF) (VG)

Oven roasted vegetables

Desserts

Chef's selection of assorted mini cakes

Additional Main is \$15 per person per selection

Additional Side is \$10 per person per selection

Bread rolls and butter included



LUNCH AND DINNER MENUS



FROM THE GRILL BUFFET MENU

Minimum of 30 guests

\$ 120 per person

Salads

Your selection of 2 salads

Green salad with condiments and lemon vinaigrette
Radicchio, poached pears, walnut and gorgonzola dressing
Roasted pumpkin and spinach salad with fried shallots
Beetroot and feta salad

Meats

Your selection of 4 meats

Seared Atlantic salmon
Chicken thighs diavola style
Grilled sirloin mini steak medallions with green peppercorn sauce
Grilled gourmet beef and pork sausage
Grilled lamb loin chop
Grilled Eggplant with Mediterranean sauce (V)

Sides

Your selection of 2 sides

Corn on the cob with garlic butter (V)
Roast potatoes
Roast root vegetables

Desserts

Chef's selection of assorted tartlets and mini cakes

