

We believe that food is a celebration and should be treated as such, which is why the innovative cuisine from our Chefs is always prepared with loving care and due attention to detail.

We offer a wide array of menus to choose from, or alternatively, we can adapt our meals to suit your style, taste and budget meaning that we really do cater for everybody.

Guests with special dietary requirements are easily catered for given prior notification, through clear labelling of dishes or serving separate meals if needed.

All menu prices are inclusive of GST and some do have minimum and maximum number restrictions – however if you really want one of those menus then please do talk to our friendly team and we will see what we can do for you!

V – Vegetarian

GF – Gluten Free

VG – Vegan

DF – Dairy Free





# Breakfast

All breakfasts served with:

Orange juice

Selection of teas, herbal infusions & Ebony roastery coffee

## Continental Breakfast \$19.00 pp

**Bakers basket:** selection of Danish pastries, croissants, assorted bagels & warmed fruit loaf with preserves (V)

In-house toasted tropical muesli with natural yoghurt & fruit compote (V)

Fresh fruit selection (V, VG, GF)

## Hot Breakfast \$25.00 pp

**Cooked Breakfast:** scrambled eggs, grilled bacon, fried tomatoes, chipolatas, potato hash, sautéed mushrooms, toasted ciabatta with tomato relish & butter

Or

**Vegetarian Cooked Breakfast:** scrambled eggs, fried tomatoes, roast garlic vegetarian sausages, sautéed spinach, potato hash, mushrooms, toasted ciabatta with tomato relish & butter

## Full Breakfast \$32.00 pp

Combine continental & cooked breakfast

Breakfast can be served as a buffet, plated or platter style





# Coffee Breaks

Sweet muffins

Savoury muffins

Assorted hand-crafted cookies (V)

Scones with jam & cream (V)

Savoury scones

Gourmet savouries including vegetarian (GF on request)

Artisan sausage rolls with tomato chutney

Salted caramel brownie (GF)

White chocolate brownie (V)

Chocolate fudge brownie (V)

Caramel slice (GF)

Custard slice (V)

Ginger crunch (V)

Raspberry friands (GF)

Blueberry friands (GF)

Warmed banana & walnut loaf slices with butter (V)

Warmed date & honey loaf slices with butter (V, GF)

Cocktail finger sandwiches with assorted fillings including vegetarian

**Arrival tea & coffee @ \$3.50 pp**

**All day continuous tea & coffee @ \$14.00 pp**

**Tea, coffee & 1 food item @ \$9.00 pp**

**Tea, coffee & 2 food items @ \$12.00 pp**





# Working Lunches

## Option 1

Beef & eggplant moussaka (GF)

Slow roasted lamb pita pockets with Tzatziki

Halloumi & vegetable kebabs (V, GF)

Greek Orzo salad (V)

Salted caramel cheesecake (V)

## Option 2

Smoked salmon, cream cheese, red onion & caper bagel

Southern style slaw (V, GF)

Chilli garlic crumbed grilled half shell mussels

Rosemary polenta chips (V, GF)

Lemon tart (V)

**More options on the next page.....**

Includes selection of teas, herbal infusions & Ebony roastery coffee

Maximum of 30 pax

**\$24.00 pp**





# Working Lunches Continued

## Option 3

Chilli cheese dogs

Mexican style shrimp, quinoa & black bean salad (GF, DF)

Margherita pizza (V)

Seasoned potato wedges with sour cream (V, GF)

Baked New York cheesecake with mixed berry coulis (V)

## Option 4

Ham, swiss cheese & mustard relish, toasted panini

Tossed garden salad with vinaigrette (V, GF, DF)

Chicken schnitzel with mustard cream

Broccoli & blue cheese quiche (V)

Fresh fruit salad (V, GF, DF)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Maximum of 30 pax

**\$24.00 pp**





# Buffet Lunch

## Option 1

Filled bread rolls with assorted fillings including vegetarian

Irish lamb stew (GF, DF)

Sautéed potato with onion & bacon (GF)

Seasonal greens with herb butter (GF)

Farm bake apple pie with custard (V)

## Option 2

Five-spice pork belly with egg-fried rice (GF)

Oriental noodle salad (GF, DF)

Char siu chicken drumsticks (GF, DF)

Stir fried seasonal vegetable in oyster sauce (V, GF, DF)

Zesty lemon & coconut slice (V)

## Option 3

Pizza slices with a selection of toppings including vegetarian

Roquette & parmesan salad with semi dried tomatoes (V, GF)

Beef lasagna

Mushroom risotto (V, GF)

Tiramisu log slice (V)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Minimum 20pax

**\$26.00 pp**





# Cafe Lunch

*Please preselect a plated lunch for delegates or order on arrival*

Salt & pepper calamari salad with raspberry-lemon vinaigrette (GF, DF)

Beer battered fish fillet with fries, tartare sauce & lemon

Beef nachos with avocado & tomato salsa & sour cream (GF)

Open steak sandwich with onion marmalade & fries

Grilled chicken Caesar salad with bacon & garlic parmesan croutons

BLAT burger, bacon, lettuce, avocado & tomato served with fries

Grilled vegetable panini with seasoned wedges & sour cream (V)

Includes selection of teas, herbal infusions & Ebony roastery coffee

Maximum 20pax

**\$25.00 pp**



# Build Your Own

## Burger Station

Buns – sliced and pre buttered

Lettuce

Sliced tomato

Sliced cheese

Sliced beetroot

Sliced onion

Beef or chicken patties (select 1)

Sauces: aioli, tomato sauce, BBQ sauce

## Sandwich Station

Bread slices – pre buttered

Lettuce

Sliced tomato

Sliced cheese

Sliced onion

Egg salad

Trio of sliced cold cuts

Accompanied by spreads, chutneys & sauces

Served with seasonal wedges & sliced fresh fruit platter

Includes selection of teas, herbal infusions & Ebony roastery coffee

Maximum 20pax

**\$25.00 pp**

