



CIASSIC CONFERENCE CUINARY

CLASSIC CONFERENCE

CULINARY MENU

MORNING TEA

Selection of mini glazed fruit Danish pastries (v)

Mini almond plie (v)

Cinnamon buns (v)

House made mixed berry muffin (v)

Breakfast crispy bacon and egg rolls, tomato and chilli iam

House baked mini quiche, cheddar cheese, spinach (v)

Mini croissant: ham and cheese | tomato and cheese (v)

Sweet potato and haloumi frittata (v, gf)

White chocolate and macadamia slice (v)

Bite size scones with strawberry jam and cream (v)

Macaron collection (v)

Seasonal fruit salad with natural honey yoghurt and

fresh berries (v, gf)

Fruit and nut slice (vg, gf)

Ferrero slice (vg)

Seasonal fruit salad with passionfruit compote and

fresh mint (vg, gf)

LUNCH

A selection of sandwiches and wraps

Chicken, seeded mayonnaise, cheese, and lettuce Turkey breast with cranberry sauce, cucumber, and mixed leaves

Shaved heritage ham, Dijon mustard, tomato, cheese, mixed leaves

Tasmanian smoked salmon, cream cheese, capers, red onion, green salad, and lemon juice

Buffalo mozzarella, garden tomato, basil pesto, mixed leaves (v)

Roast pumpkin, herb falafel, hummus, dukkah, pickles, lettuce (vg, gf)

AFTERNOON TEA

Mini carrot cake bite with cream cheese icing (v)

Persian polenta orange cake (v, gf)

Mini lamingtons (v)

Bite size scones with strawberry jam and cream (v)

Chocolate brownie (v, gf)

White chocolate and macadamia slice (v)

Macaron collection (v)

Pumpkin, ricotta, and pea frittata (v, gf)

Beef bourguignon pie

House-baked mini quiche with cheddar cheese and spinach (v)

Seasonal fruit salad with natural honey yoghurt and fresh berries (v, gf)

Fruit and nut slice (vg, gf)

Ferrero slice (vg)

Seasonal fruit salad with passionfruit compote and fresh mint (vg, gf)

YOUR MENU

Catering breaks include freshly brewed coffee, a selection of teas, and chilled water

Your lunch is served with fresh seasonal fruit, and orange juice and sparkling water





