



PREMIUM CONFERENCE CUINARY

PREMIUM 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 jam

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)

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 latture

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)

BITES

Beef empanada with smoky tomato sauce Vegetarian rice paper rolls with peanut dipping sauce (vg, gf)
Selection of sushi with pickled ginger, soy, and wasabi mayonnaise (gf)
Spiced Indian samosa tamarind dressing (vg)
Ricotta, feta, and spinach pastizzi (v)
Grilled chicken skewer with spiced honey glaze and toasted sesame (gf, df)
Lamb and rosemary sausage roll
Pumpkin, feta, and mint tart (v)

SALAD

Gem lettuce, tomato, cucumber, kalamata olives, feta cheese, oregano, and red wine vinaigrette (v)

Roasted zucchini and fennel salad with Israeli cous cous, preserved lemon, pesto, and za'atar (vg)

Roasted beetroot salad with dill, goats' cheese, purple witlof, candied walnuts, and baby spinach (v, gf)

Shaved and chargrilled broccoli salad with chickpeas, chilli, lemon, and toasted almonds (vg, gf)

Chermoula roast sweet potato and chickpea salad, fresh mint and coriander, and sumac and lemon dressing (v, gf)

Caesar salad, shaved Grana Padano, crispy bacon, egg, creamy herb dressing, and pangrattato

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





