



## Breakfast

*Cold Continental \$22 | Plated Hot Breakfast \$28*

*Continental and Plated Together \$45*

### INCLUSIONS

- Assorted sweet and savoury pastries
- Chai Puddings
- Strawberry Yoghurt and granola
- Banana bites
- Fresh Fruit Platter
- Tea and Coffee
- Fresh assorted Fruit Juices

### Plated menu

- **Porcini buttered thick cut toast**, feta, poached eggs, pickled zucchini ribbons, avocado mousse (v)
- **Roasted field mushrooms**, crispy streaky bacon, salsa verde, fried eggs, chicken chipolatas, grilled focaccia, house dried tomatoes

*All dietary requirements can be catered for  
please ask your event co-ordinator for options.*



# Day Delegate Menus

*Minimum numbers 25 pax*

MORNING TEA AND AFTERNOON TEA  
2 SELECTIONS FOR EACH SITTING:

- **Freshly Baked Assorted Mini Pastries**, cinnamon glaze.
- **House Baked Buttermilk Scones**, vanilla bean crème Chantilly, quince and berry jam
- **Seasonal Fruit Platter**
- **Coconut Chia Pudding**, strawberries, mint, roasted coconut
- **Selection of Tarts and Quiches**, bush tomato chutney
- **Dark Chocolate Torte Bites**, ganache, strawberries
- **Pastrami**, mustard cream cheese, dill pickles, lettuce, onion bagel



## Lunch Selections

SALADS:

- **Heirloom Tomato**, watermelon, Persian feta and basil salad (v) (gf)
- **Pasta Salad**, with oven dried tomato, corn shoots, crème fraiche and tarragon (v)
- **Beetroot and Feta Salad**, honey mustard dressing, quinoa, rocket (v)
- **Bravas Roasted Cauliflower**, glazed baby carrots, rocket, quinoa, radish, pomegranate molasses
- **Pastrami**, mustard cream cheese, dill pickles, lettuce, onion bagel

SANDWICHES AND WRAPS:

- **Fior Di Latte**, pesto, roasted capsicum hot topped focaccia
- **Smashed Falafel** tomato, cucumber ribbon, carrot and tzatziki wraps (v)
- **Smoked Turkey**, swiss cheese, cucumber and cranberry jelly roll
- **Chicken Cesar**, cos lettuce, crispy bacon bits, spinach tortilla
- **Tandoori Marinated Chicken**, Spanish onion, citrus yoghurt
- **Seasonal Fruit Platter**, served with all packages

*All dietary requirements can be catered for please ask your event co-ordinator for options.*



## Canapés

*\$7 per piece*

### COLD SELECTIONS:

- **Wild Mushroom Tartlet**, goats cheese mousse, baby basil.
- **Sydney Rock Oyster**, cucumber mignonette or natural
- **Heirloom Tomato Crostini**, fior di latte mozzarella, sweetened shiraz
- **Beef Tartare**, capers, lavosh.
- **Prawn Toast**, avocado mousse, pickled radish

### HOT SELECTIONS:

- **Rare Roasted Duck Breast**, plum ketchup, sorrel
- **Crumbed Chicken Slider**, herb aioli, pickled slaw
- **Pumpkin Arancini**, bacon and tomato jam
- **Southern Fried Chicken bites**, Cajun mayo

### SWEET:

- **Milk Chocolate Brownie**, white chocolate ganache, praline
- **White Chocolate Covered Strawberries** and sumac sherbet
- **Lemon Curd and Roasted Marshmallow Tartlet**

*All dietary requirements can be catered for  
please ask your event co-ordinator for options.*



# Plated Dinner

*Served alternate drop*

*Please choose 2 selections from each course*

*2 Courses \$65 | 3 Course \$85*

## ENTRÉES:

- **Roasted Pumpkin Tart**, smashed peas, goats cheese mousse, pumpkin puree, soubise, baby basil
- **House Cured Salmon**, avocado puree, toasted granola, braised beetroot, pickled fennel, radish
- **Beef Tartare**, fried quail egg, romesco, confit garlic, focaccia wafers

## MAINS:

- **Sherry Braised Beef Cheeks**, cauliflower puree, fire roasted pimento peppers, fried shallots
- **Bravas Roasted Cauliflower**, glazed heirloom carrots, rocket, quinoa, radish, pomegranate molasses
- **Sweet Corn Risotto**, mascarpone, roasted eschalots, fried sage, char grilled chicken supreme

## DESSERT:

- **Coconut and Lime Pannacotta**, watermelon and thyme salsa, Brazil nut praline, popcorn sprouts
- **Dark Chocolate Torte**, salted caramel gel, raspberries, praline, fig gelato