



MENU

BREAKFAST

Standard Breakfast Buffet | 31.6pp

Minimum 40pax

croissants
assorted breads & condiments
maple bacon
scrambled egg
breakfast sausage
hash brown
roasted tomato
roasted mushroom

Upgraded Breakfast Buffet | 45.5pp

Minimum 40pax

breakfast cereals
yoghurt
fresh seasonal fruit salad
assorted danishes
croissants
assorted breads & condiments
maple bacon
scrambled egg
breakfast sausages
herbed potatoes
roasted tomato
roasted mushroom
roquette salad

MORNING & AFTERNOON TEA

Morning / Afternoon Tea | 10.5pp | 2 rounds

add chef 's selection seasonal fruit platter 4.5pp

Select 2 sweet & 2 savoury

Savoury

ham, tasty cheese & tomato relish croissant
quiche- chef 's selection
savoury muffin
zucchini slice
herb and cheese scone
cucumber & cream cheese ribbon sandwich
pâté & crackers
caramelised onion and feta tartlet
house made sausage roll
breads and dip
(2) puff pastry scroll- chef 's selection
chicken vol au vent

Sweet

mini muffin
chocolate brownie & berry compôte
lemon curd tartlet
lamington
date scone
caramel slice
cookie
banana bread & maple butter
danishes
granola bites & natural yoghurt
carrot cake
baked callebaut chocolate tartlet

Tea & Coffee | café tab available

5.5pp | on arrival

9.6pp | ½ day continuous tea and coffee station (4 hours)

12.8pp | full day continuous tea and coffee station (8 hours)

WORKING LUNCH

Working Lunch

16.50pp - 1.5 rounds pp | 19.5pp - 2 rounds pp

1.5 rounds | select 2 sandwiches & 1 wrap

2 rounds | select 2 sandwiches & 2 wraps

3.0 surcharge per dietary requirement

Sandwiches

ham, tasty cheese, oak, tomato relish

tuna, cottage cheese, dijon, caper, dill

chicken, cranberry sauce, brie

pastrami, onion jam, oak, tomato

egg, mayo, chive

smoked salmon, caper, cream cheese, chive

baked chicken, avocado, tomato, oak

shredded chicken, mayo, wholegrain mustard

tomato, spinach, avocado, oak, red onion, kalamata
olive

roast beef, sweet mustard pickle, oak

Wraps

roasted pumpkin, salad greens,
bacon, feta, red onion, garlic mayo

baked chicken, red onion, grilled corn,
capsicum, carrot, cheese, garlic mayo

sweet chilli chicken schnitzel, salad
greens, carrot, red onion, capsicum

pulled pork, salad greens, ,
caramelised onion jam

ham, oak, carrot, capsicum,
red onion, tasty cheese, aioli

chicken & bacon Caesar

avocado, haloumi, pesto, salad greens

lemon chicken, spinach, ,
tomato, creamy sriracha

roasted pumpkin, beetroot
hummus, spinach, red onion

thai beef, salad greens, peanut

UPGRADED WORKING LUNCH

Upgraded Working Lunch

23.5pp | select 1 main, 1 side, 2 salads

32.5pp | select 2 mains, 2 sides, 3 salads

Mains

house made lasagne & béchamel	beef ragoût & dinner rolls
roasted chicken & gravy	mustard chicken fricassee & dinner rolls
mustard crust roasted beef	chicken coq au vin
meatballs in tomato sugo	curried sausages
grilled salmon & sauce vierge	roasted chicken breast & sauce bois boudran
roasted pork & gravy	chicken, bacon & mushroom pasta bake
karaage chicken and kewpie	beef ragù pasta bake & gremolata
mayonnaise lemon pepper battered	tomato pesto pasta bake
fish & tartare	roasted pumpkin risotto
cottage pie	beef stroganoff & dinner rolls
thai green chicken curry	chicken cacciatore
butter chicken & roti	apricot chicken
soup and dinner rolls	

UPGRADED WORKING LUNCH

Upgraded Working Lunch

23.5pp | select 1 main, 1 side, 2 salads

32.5pp | select 2 mains, 2 sides, 3 salads

Sides

roasted root vegetables
steamed vegetables & extra virgin olive oil
asian style stir fried vegetables
cauliflower and broccoli mornay bake
creamy mashed potato
steamed rice
penne
pasta
beer battered chips
herbed baby chat potatoes
roasted pumpkin pieces

Salads

red and green cabbage coleslaw, carrot, red onion
couscous, apricot, shaved almond, parsley, red onion, capsicum
creamy potato, bacon lardons, egg, spring onion
traditional caesar, bacon lardons, egg, parmigiano reggiano, croutons, anchovy (optional)
roasted pumpkin, cos, quinoa, tomato, walnut
penne, red onion, tomato, herbs, pesto mayonnaise
roasted carrot, roquette, toasted cumin, shaved almond, red onion
garden greens, capsicum, red onion, cucumber, carrot, cherry tomato, honey mustard dressing
tomato, spinach, cucumber, olive, feta, croutons, honey mustard dressing
mesclun, pear, walnut, blue cheese

CANAPÉS & HORS D'OEUVRE

Canapés & Hors d'oeuvres

Minimum 40pax

16.5pp | pre-dinner | chef 's selection of 4, ½ hour

21.50pp | chef 's selection of 4, ½ hour

32.5pp | selection of 8, 1 hour

51.50pp | selection of 8, 2 hours

pork belly bite, apple jam	caramelised onion tartlet
arancini - chef 's selection	tomato, whipped feta & pesto en croûte
caprese en croûte	house made mini pie
beef on brioche, beetroot relish	house made sausage roll
bruschetta	cherry tomato & chorizo skewer
chèvre, roasted beetroot & walnut tart	smoked salmon & cream cheese en croûte
chèvre, caramelised onion & pear tart	roasted pumpkin & chèvre en croûte
karaage chicken, cucumber & pickled ginger skewer	baked callebaut chocolate tartlet
hot smoked salmon on melon	lemon meringue tartlet
chèvre and roasted grape en croûte	chocolate mousse verrine
prawn lettuce cup	cheesecake verrine
lemon pepper battered fish goujon & tartare	profiteroles
crackers & dips	french fruit tartlet
meatballs in tomato sugo	chocolate brownie bites
papas bravas, parmigiano reggiano wafer	puff pastry scroll- chef 's selection
curried egg	chicken vol au vent

DINNER

Dinner

Minimum 40pax

45pp | main only

64.5pp | alternate drop 2 course

75pp | alternate drop 3 course

Entrée

pork belly, salad of garden leaves, julienne carrot, spring onion, coriander leaf, crisp shallot, honey soy & sesame dressing

fig & prosciutto salad, feta, roquette, basil, shaved almond, balsamic vinaigrette

smoked salmon, salad of garden leaves, fried caper, red onion, lemon vinaigrette

smoked chicken, greek salad of tomato, cucumber, olive, feta, red onion

confit baby vegetables, micro salad, chèvre, garlic croutons

roasted pumpkin risotto, parmigiano reggiano wafer, broccolini, evoo

beetroot carpaccio, fennel à la grecque, mandarin segment, ricotta

salmon carpaccio, buttered prawn, shaved rhubarb, micro salad, cabernet syrup

thai beef, salad of mint, basil, coriander, garden leaves, peanuts

heirloom tomato, red onion, basil, buffalo mozzarella bruschetta

roasted vegetable salad of carrot, red onion, sweet potato, pumpkin, baby spinach, feta, honey mustard dressing

orange & aniseed braised beef short rib, carrot purée, crisp shallot, micro salad

DINNER

Dinner

Minimum 40pax

45pp | main only

64.5pp | alternate drop 2 course

75pp | alternate drop 3 course

Main

One beef selection only

eye fillet of beef, potato dauphinoise, mushroom duxelle, evoo glazed greens, house made demi-glace

eye fillet of beef, potato purée, evoo glazed greens, café de paris butter

eye fillet of beef, roasted kipfler potato, honey mustard dressed roquette, sauce béarnaise

eye fillet of beef, herbed baby chat potato, evoo glazed broccolini, house made demi-glace, micro salad

confit chicken maryland, herbed potato rosti, sweet pea purée, roasted pearl onion, house made demi-glace

confit chicken maryland, herbed new potato, evoo glazed broccolini, house made demi-glace

confit chicken maryland, sweet potato fondant, evoo glazed broccolini, house made demi-glace

confit chicken maryland, roasted kent pumpkin, pumpkin purée, evoo glazed broccolini, toasted sunflower seed, house made demi-glace

moroccan chicken maryland tagine, garlic & herbed couscous, roasted pumpkin, roquette

pan roasted market fish, cauliflower & beurre noisette purée, evoo glazed greens, roasted capsicum & vin rouge salsa

grilled salmon fillet, roasted baby chat potato, roquette, sauce vierge

pan roasted market fish, tomato, red onion, avocado, corn & coriander salsa, lime & chive mayonnaise

pan roasted market fish, roasted kent pumpkin, pumpkin purée, evoo glazed broccolini, almond crumb

DINNER

Dinner

Minimum 40pax

45pp | main only

64.5pp | alternate drop 2 course

75pp | alternate drop 3 course

Dessert

lemon curd & italian meringue tart, meringue dust

vanilla bean panna cotta, strawberry & mango
salsa, glass biscuit

deconstructed cheesecake - chef's selection

sticky date pudding, butterscotch sauce, cinnamon
spiced crumb, vanilla ice cream

callebaut dark chocolate mousse, white balsamic
macerated berries, glass biscuit

baked callebaut dark chocolate tart, raspberry
compote, cream