

MEETING ONE

Morning or Afternoon Tea

Bottomless Tea/Coffee
Selection of Homemade Cookies

MEETING TWO

Morning or Afternoon Tea

Bottomless Tea/Coffee
Selection of Homemade Cookies
Selection Pastries

ADDITIONAL OPTIONS

Morning or Afternoon Tea

Fruit platter
Cheese platter
Sandwich platter
Pastry Platter
Bottomless Tea/Coffee
Homemade Cookies

CONFERENCE THREE

Lunch, Morning & Afternoon Tea

One Choice from Each Section

Section 1

Fresh Fruit Platter
Mini Muffins
Mini Danish Pastries
Vegetable Crudities w/ Dips
Homemade Cookies & Biscuits

Section 2

Finger Sandwiches
Mini Bacon & Scrambled Egg Rolls
Mini Filled Bagels
Sushi Platter w/ Wasabi & Soy Sauce
Cheese platter w/ Grapes & Lavosh

Lunch

Selection of Dinner rolls
Alternate Serve Choice from Main's Menu
Rocket & Shaved Parmesan & Garden Salad on Tables

Dessert

Fruit Platter
Dessert Platter

CONFERENCE FOUR

"The Long Apron" Lunch, Morning & Afternoon Tea

(One Choice from Each Section)

Section 1

Fresh Fruit Platter
Mini Muffins
Mini Danish Pastries
Vegetable Crudities w/ Dips
Homemade Cookies & Biscuits

Section 2

Finger Sandwiches
Mini Bacon & Scrambled Egg Rolls
Mini Filled Bagels
Sushi Platter w/ Wasabi & Soy Sauce
Cheese platter w/ Grapes & Lavosh

Lunch

Selection of Dinner rolls
Choose from One Selection from "The Long Apron" Menu
(Pre-Order Required)

Thai Beef Salad w/ Crisp Asian Veg, Chilli Lime Dressing
Grilled Steak Sandwich w/ Caramelized Balsamic Onions
Crispy Portuguese Chicken Burger w/ Guacamole, Fries & Salad
Toasted Club Sandwich w/ Chips & Aioli
Grilled Tuna Salad w/ Corn & Capsicum Salsa
Greek Salad w/ Feta Cheese & Antipasto
Homemade Chicken Schnitzel W Salad, Fries
Thick Cut Sausages w/ Mash, Peas & Red Wine Gravy
Homemade beer battered barramundi w/ tar tare sauce & chips
Char Grilled Vegetable Lasagne w/ Garden Salad
100% Beef Burger w/ Onion Relish/Beetroot/Lettuce w/ Fries
300G Grain Fed Rump Steak W/ Fries & Salad
Grilled salmon fillet with Asian Greens & Noodles
Lamb shank w/ roasted veg & Mash w/ Red Wine Gravy

Dessert

Fruit Platter
Dessert Platter

2 & 3 COURSE MEAL

ENTREES

Seared Beef Carpaccio

w/ Cracked Pepper & Horseradish

Crab & Avocado Timbale

w/ Citrus Aioli

Slow Roasted Crispy Pork Belly

w/ Apple & Sage Puree

Homemade Soup w/ Garlic Focaccia

(Pumpkin, Leek & Potato, Country Vegetable)

Tasmanian Smoked Salmon

w/ lemon & Caper Butter & Grilled Sour Dough

Smoked Chicken & Roasted Roma Tomato Tart

w/ Herb Dressing

Crispy Corn Fritters

w/ Capsicum & Lime Salsa

Sesame Seared Tuna

w/ Honey Soy Sauce

Confit of Duck

w/ Wild Rocket & Herb Crostini

Pressed Vegetable Terrine

w/ Semi Dried Tomato Pesto & Balsamic

Battered Garlic Tiger Prawns

w/ Chilli Lime Dipping Sauce

BBQ Chinese Pork

w/ Asian Noodle Salad

Roast Vegetable Tart

w/ Mixed Leaves & Herb Infused Olive Oil

MAINS

Roasted Beef Fillet

w/ Creamy Potato Cake, Fine Green Beans & Red Wine Jus

Pan Seared Barramundi Fillet

w/ Lemon, Herb Couscous & Beurre Blanc

Baked Duck Breast

w/ Red cabbage & Honey Plum Reduction

Pumpkin & Sage Ravioli

w/ Shaved Parmesan & Garlic Crisps

Pan Roasted Lamb Rump

w/ Oven Roasted Vegetables and Mint Jus

Crispy Skin Citrus Chicken

w/ Crushed Potatoes & Lemon Thyme Drizzle

Atlantic Salmon Fillet

w/ Steamed baby Bok Choy & Chilli Lime Dressing

Slow Braised Lamb Shanks

w/ Roasted vegetables & Red Wine Gravy

Oven Roast Chicken Breast

w/ Wild Mushroom Risotto & Truffle Oil

Grain Fed Sirloin

w/ Chunky Chips, Roast Roma Tomatoes & Port Wine Jus

Seasonal Market Fish

w/ Roasted Baby Chats, Wilted Spinach & Lemon Hollandaise Sauce

Grilled Pork Cutlet

w/ Seeded Mustard Mash & Apple & Sage Compote

Mediterranean Vegetable Risotto

w/Shaved Parmesan & Extra Virgin Olive Oil

All Red Meats are Served Medium

Please Ask Function Manager for Choice of Market Fish

DESSERTS

Blackforest Cake w/Wild Berry Compote

Passion Fruit Tart w/ Sweet Basil Crisps

Individual Chocolate Pudding w/ Macerated Strawberries & Cream

New York Lemon Cheesecake w/ Fresh Berries

Individual Cheese Plates w/ Grapes & Lavosh Crisp Breads

Dark Chocolate & Pecan Brownies w/ Warm Chocolate Sauce

Individual Fruit Cheesecake w/ King Island Cream

Vanilla Crème Brulee w/Pistachio Biscotti

PETIT FOURS

After Dinner Mints

White Chocolate Dipped Strawberries

Dark Chocolate Truffles

Honey Nut Praline

Mini Toffee Apples

KIDS MENU

Two Choices of Main & Dessert

Mains

Individual Pizzas

Chicken & Cheese, Hawaiian, Super Cheesy, Veggie

Spaghetti Bolognese

Sausage Chips & Beans

Chicken Dippers w/ Chips & Salad

Beefburger w/ Chips & Salad

Vegetable Noodle Boxes

Desserts

Ice Cream W/ Choc Topping

Fruit Skewers

Strawberry & White Chocolate tarts

Sundae

CANAPÉS

4 selections

5 selections

Additional

Cold

Caramelized Balsamic, Blue Cheese & Garlic Tartlet
Goats Cheese, Sun Dried Tomato & Prosciutto Tartlet
Mini Tomato, Boccocini & Herb Bruschetta
Mini Zucchini & Corn Fritters w/ Sour Cream & Chives
Rare Roast Beef Crostini w/ Beetroot & Horseradish Relish
Roasted Pepper & Feta Crostini
Salmon Caviar on Roquefort Crostini
Selection of Sushi w/ Wasabi & Pickled Ginger
Sesame Crusted Sashimi Tuna
Smoked Salmon, Cheese & Chive Crostini
Char Grilled Eggplant Rolls w/ Semi Dried Tomato Risotto
Champagne & Lemon Rock Oysters
Smoked Chicken & Avocado Mousse Tarts

Hot

Arborio Rice Balls w/ Lemon & Oregano Aioli
Coconut Prawn Skewers w/ Vietnamese Dipping Sauce
Crispy Chorizo w/ Roasted Garlic
Goats Cheese & Potato Mini Frittata
Mini Cheese Burger w/ Spicy Onion Relish
Mini Lamb Pies w/ Tomato Chutney
Mixed Mini Chicken Skewers
Crispy tempura Vegetables
Moroccan Spicy Meatballs w/ Onion Relish
Mushroom & Sage Tartlet
Spring Rolls w/ Sweet Chilli Sauce
Thai Fish Cakes w/ Chilli, Coriander & Lime Dipping Sauce
Mini Calzone (Roast Vegetable or Shaved ham & Pineapple)

SUBSTANTIAL CANAPÉS

3 selections

4 selections

Additional

Dessert

Beer Battered Barramundi with Chips & Fresh Lemon
Bloody Mary Oyster Shots
Asian Infused Prawns w/ Fresh Lime Juice
Chilli Soft Shell Crab in a Light Tempura Batter
Crispy Pork Belly w/ Sage & Apple Sauce
Pacific Oysters (Kilpatrick, Mornay)
Singapore Vegetable Noodle Boxes
Thai Beef with Angel Hair Noodles
Salt & Pepper Squid
Pizzetta (Tomato, Boccocini & Balsamic or Chilli Beef & Wild Rocket)
Devil Wings w/ Blue Cheese or BBQ Sauce
Glazed Salmon on Asian Greens
Pumpkin Ravioli w/ Wilted Garlic Spinach

Dessert Canapés

Mixed Petite Cheesecakes

Fruit Tart

Chocolate Cake

Brownies

BBQ ONE

Selection of Continental Breads & Rolls

Meats

Seared Minute Steaks
Thick Cut Sausages (Beef, Pork or Chicken)
Chicken Breast Skewers
Selection of Sauces (Pepper, Satay & Garlic)

Salads

Chat Potatoes W/ Garlic Aioli & Crispy Shallots
Iceberg, Tomato & Spanish Onion w/Balsamic dressing

Desserts

Fresh Fruit Platters w/ Cream and Mint Syrup
Belgian Chocolate Tart

BBQ TWO

Selection of Continental Breads & Rolls

Meats

Grilled Striploin Steaks
Marinated Tiger Prawn Skewers
Crispy Skin Chicken
Selection of Sauces (Honey Soy, Pepper & Garlic)

Salads

Mixed Garden Salad w/ Cherry Tomatoes, avocado, Spanish onion & Italian Dressing
Warm Potato Salad w/Crispy Bacon & Seeded Mustard
Buttered Corn Cobettes

Desserts

Fresh Fruit Platters w/ Cream & Mint Syrup
Blackforest Cake

BBQ THREE

Selection of Continental Breads & Rolls

Meats

Seared Beef Fillet
Grilled Lamb Rump Marinated with Rosemary
Lemon Glazed Atlantic salmon Fillets
Selection of Sauces (Garlic & Lemon, pepper & Red Wine jus)

Salads

Greek Salad w/ Sun Dried Tomatoes, Kalamatta Olives, Feta Cheese & Italian dressing
Rocket & Shaved Parmesan w/ Balsamic, Honey Dressing
Seasonal Steamed vegetables w/ Flaked Almonds & Citrus Oil

Desserts

Exotic Fruit Platters w/ Mint syrup and Whipped Cream
Cheese Platter W/ Muscatels & Crackers
Passionfruit Brulee Tart

BUFFET ONE

Continental Breads & Rolls

Crispy Lemon & Garlic Chicken Maryland
Oven Roasted Peppered Sirloin of Beef (Carvery)
Pumpkin Ravioli w/ Pesto & Shaved Parmesan

Salad

Warm Potato salad w/ Crispy Shallots & Seeded Mustard Dressing
Iceberg, Tomato & Spanish Onion Salad w/ Italian Vinaigrette
Roasted Vegetables w/ Garlic & rosemary Olive Oil

Dessert

Chocolate Mud Cake
Fresh Fruit Platter

BUFFET TWO

Continental Breads & Rolls

Whole Roasted Grain Fed Rib Eye Beef (Carvery) w/Red Wine Jus
Dukkah Crusted Atlantic Salmon Fillet w/ Citrus Olive oil
Mediterranean Vegetable Fettuccine with Semi Dried Tomato Pesto & Fresh Basil Leaves

Salad

Greek Salad w/ Kalamatta Olives Semi Dried Tomatoes & Marinated Feta Cheese
Whole Baked Baby Sweet Potatoes w/Capsicum, Corn & Lime Salsa
Mixed Leaf Salad w/ Green Beans, Cherry Tomatoes & Walnut Dressing

Dessert

Caramel Chocolate Cake
Fresh Fruit Platter

BUFFET THREE

Continental Breads & Rolls

Antipasto Selection
Vegetable Crudities w/ Dips

Oven Roasted Chicken Breast w/ Garlic Crushed Kipler Potatoes & Lemon Thyme Beurre Blanc
Grain Fed Fillet of Beef w/Wild Mushroom Ragout
Potato Gnocchi w/ Toasted Pine Nuts, Wilted Rocket & Herb Infused Olive Oil
Pan Seared Barramundi Fillet w/Citrus, Garlic Risotto

Salad

Whole Roasted Chat Potatoes w/Rock Salt & Rosemary Leaves
Mixed Leaf Salad w/Balsamic Dressing
Wild Rocket & Shaved Parmesan Salad w/Light truffle Oil

Dessert

Fresh Fruit Platter
Selection of Australian Cheeses w/Lavosh Crisps & Muscatels
Petit Fours

BREAKFAST

Continental

Fresh Fruit Platters
Selection of Fresh Baked Pastries
Fresh croissants w/ Preserves
Filled Croissants Cheese, (Smoked Ham, Char Grilled Vegetables)
Yoghurt w/ Toasted Muesli

Buffet

Full English Breakfast (Bacon, Sausages, Mushrooms, Roma Tomatoes, Eggs)
Selection of Danishes & Croissants
Fresh Fruit Platter
Selection of Bread for Toasting

Plated Breakfast

Smoked Salmon Florentine (Smoked Salmon, Hollandaise, Sour Dough and Buttered Spinach)

Or

Toasted Muffin, Crispy Bacon, Scrambled Eggs, Pesto tomatoes & Sautéed Mushrooms

Or

Pancakes w/ Whipped Cream and Maple Syrup