

BREAKFAST

Continental Breakfast

\$25.00 pp

- Freshly baked croissants, Danish pastries, jams & spreads (v)
- House made Bircher muesli (v,d)
- Individual fruit yoghurts (v,gf)
- Sliced seasonal fruit platter (v,d,gf)
- Dilmah tea and brewed coffee
- Selection of juice

Full Breakfast

\$44.00 pp

Minimum 20 guests

Includes the Continental Breakfast selection and your choice of one of the below plated options:

Hot Plated

select one

- **Scrambled free range eggs** – bacon parcels, field mushroom, herb roasted tomato, chicken chipolatas, toasted sourdough, hash brown
- **Poached free range eggs** – toasted sourdough, smoked salmon, crisp asparagus, blistered truss tomatoes (d,gf)
- **Eggs Benedict Royal Style** – toasted English muffin, poached free range eggs, champagne ham, wilted baby spinach, hollandaise sauce, soft herbs, rösti
- **Grilled vegetable frittata** – blistered truss tomatoes, smashed potato, dressed roquette greens (v,gf)

CONFERENCE DAY PACKAGE – 2024

Conference Day Package

\$71.00 pp

Ground Floor Function Rooms - Minimum 20 guests

Level 1 Function Rooms - Minimum 6 guests

Arrival - Dilmah tea, brewed coffee, juice

Morning tea - your choice of one break item served with Dilmah tea, brewed coffee and juice

Lunch - Working, Buffet or Walnut Restaurant lunch served with Dilmah tea, brewed coffee and soft drinks

Afternoon Tea - your choice of one break item served with Dilmah tea, brewed coffee and soft drinks

Includes

- Room hire from 8.00am - 5.00pm
- Notepads, pens, mints and water
- Projector screen
- Whiteboard or flipchart
- 1 x complimentary car park for the facilitator
- Touchpad call and control system for assistance during your event
- Digital signage

Break Items

- Chef's cookie selection (v,gf on request)
- Assorted Danish pastries (v)
- Peanut & coconut protein ball
- Feta, chicken & capsicum filo
- Chocolate fudge caramel brownie (v,gf)
- Ham and Gruyère cheese croissants
- Pork and fennel sausage rolls, tomato relish
- House made banana bread (v,gf on request)
- White chocolate & almond Blondie (gf)
- Individual fruit yoghurt (v,gf)
- Ratatouille open pie, Sriracha kewpie (vegan on request,d,gf)
- Mini quiche selection (gf on request)
- Mini sweet muffin selection (v)
- Petite Moroccan lamb pie, Chermoula mayo
- Pumpkin roll, tomato relish (vegan,d,gf)
- Raspberry friand (v,d,gf)
- Scones with jam and cream
- Seasonal sliced fruit (v,d,gf)
- Tomato and cheese croissants (v)
- Vegetable crudités with dips (v,gf)

Extra Break Item

Additional \$4.50 pp

LUNCH OPTIONS - CDP

Working Lunch

A stand-up networking lunch

Sandwiches - select three

- *Gluten free bread available upon request*
- **Curried egg** - free range egg, light curry mayonnaise, arugula, soft white (v,d)
- **Grilled chicken wrap** – baby spinach, charred red capsicum, chèvre, avocado, herb mayonnaise
- **HCT** - double smoked ham, cheddar cheese, sliced vine ripened tomato, sweet mustard pickles, baguette
- **Basil pesto & buffalo mozzarella** - grilled eggplant, baby spinach, sliced Roma tomato, Turkish bread (v)
- **Smoked salmon** - dill and caper cream cheese, sliced cucumber, red onion, whole wheat
- **Pastrami & Swiss cheese** - Russian dressing, pickled mustard seeds, rye

Salads – select two

- **Mum's potato salad** – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request,d,gf)
- **Caprese salad** - Roma tomato, bocconcini, fresh basil, evoo (v,gf)
- **Vermicelli** - wakame, shiitake mushroom, carrot, coriander, sesame seeds, chilli and mirin dressing (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **Greek salad** - heirloom tomato, marinated feta, olives, cucumber, white balsamic dressing (v,gf)
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Roast pumpkin and quinoa** - charred red capsicum, roasted Spanish onion, sultanas, pepitas, parsley

Served with

- Fresh fruit salad (v,gf)
- Dilmah tea, brewed coffee and soft drinks

Plated Meal

Served seated in the Walnut Restaurant

Available Monday - Friday

Maximum 25 guests - subject to availability

Alternate Drop for 15 Guests and Above

- Warmed bread rolls (v)
- Main course (served alternately or pre-ordered) based on the current Walnut Restaurant set menu
- Garden salad served at the table
- Dilmah tea, brewed coffee and soft drinks

Buffet Lunch

Minimum 25 delegates

Served with fresh fruit salad, Dilmah tea, brewed coffee and soft drinks

HOT ITEMS

Select two

- **Soy ginger steamed fish** – wombok cabbage, shitake, bean sprouts, scallions, chilli, jasmine rice
- **Char-Siu pork** – sticky red roasted pork, hoisin plum glaze, steamed kailan, jasmine rice (d)
- **Thai green chicken curry** – mild creamy curry, poached chicken, vegetables, garlic, ginger, kaffir lime leaves, fragrant jasmine rice (d,gf)
- **Classic shepherd's pie** – savory lamb, vegetables, golden mashed potato crust (gf)
- **Spinach and ricotta tortellini** – mushroom cream, concassè tomato, soft herbs (v)
- **Grilled market fish** – light tomato sugo, lemon, lime, soft herbs (d,gf)
- **Egg and Chinese sausage fried rice** – Lap Cheong, peas, spring onions, shrimp, crispy shallots (v on request,d)
- **Butter chicken** – Tandoor chicken, tomato, cream, spices, steamed basmati rice (gf)
- **Roast beef** – MSA sirloin beef, thyme roasted chats, root vegetables, demi-glace (d)
- **Wok-fried Singapore noodles** – chicken and prawn, light curry dressing, stir-fry vegetables, egg, (v on request,d)

Salads – select two

- **Mum's potato salad** – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request,d,gf)
- **Caprese salad** - Roma tomato, bocconcini, fresh basil, evoo (v,gf)
- **Vermicelli** - wakame, shiitake mushroom, carrot, coriander, sesame seeds, chilli and mirin dressing (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **Greek salad** - heirloom tomato, marinated feta, olives, cucumber, white balsamic dressing (v,gf)
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Roast pumpkin and quinoa** - charred red capsicum, roasted Spanish onion, sultanas, pepitas, parsley

Dessert

Additional \$6.50 pp

Select one:

- Assorted Lamingtons
- Carrot cake with cream cheese icing
- Chocolate raspberry slice (vegan,d)
- Red velvet cake
- Baked cheese cake

COFFEE AND TEA

Coffee and Tea

\$6.00 pp

Dilmah tea, brewed coffee and soft drinks

Continuous Coffee and Tea

\$12.00 pp - 4 hours

\$16.00 pp - 6 hours

Dilmah tea, brewed coffee and soft drinks

Barista Cart

Cart & Barista hire - **\$100.00** per hour

Barista only available during scheduled breaks

Minimum 20 guests - subject to availability

Small coffee - **\$4.50**

Large coffee - **\$5.50**

CATERING BREAKS

Morning and Afternoon Tea

Served with Dilmah tea, brewed coffee and soft drinks

\$13.50 pp - select one

\$17.00 pp - select two

- Chef's cookie selection (v,gf on request)
- Assorted Danish pastries (v)
- Peanut & coconut protein ball
- Feta, chicken & capsicum filo
- Chocolate fudge caramel brownie (v,gf)
- Ham and Gruyère cheese croissants
- Pork and fennel sausage rolls, tomato relish
- House made banana bread (v,gf on request)
- White chocolate & almond Blondie (gf)
- Individual fruit yoghurt (v,gf)
- Ratatouille open pie, Sriracha kewpie (vegan on request,d,gf)
- Mini quiche selection (gf on request)
- Mini sweet muffin selection (v)
- Petite Moroccan lamb pie, Chermoula mayo
- Pumpkin roll, tomato relish (vegan,d,gf)
- Raspberry friand (v,d,gf)
- Scones with jam and cream
- Seasonal sliced fruit (v,d,gf)
- Tomato and cheese croissants (v)
- Vegetable crudités with dips (v,gf)

LUNCH OPTIONS

Working Lunch

\$38.00 pp

A stand-up networking lunch served with fresh fruit salad, Dilmah tea, brewed coffee & soft drinks

Sandwiches - select three

- *Gluten free bread available upon request*
- **Curried egg** - free range egg, light curry mayonnaise, arugula, soft white (v,d)
- **Grilled chicken wrap** – baby spinach, charred red capsicum, chèvre, avocado, herb mayonnaise
- **HCT** - double smoked ham, cheddar cheese, sliced vine ripened tomato, sweet mustard pickles, baguette
- **Basil pesto & buffalo mozzarella** - grilled eggplant, baby spinach, sliced Roma tomato, Turkish bread (v)
- **Smoked salmon** - dill and caper cream cheese, sliced cucumber, red onion, whole wheat
- **Pastrami & Swiss cheese** - Russian dressing, pickled mustard seeds, rye

Salads – select two

- **Mum's potato salad** – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request,d,gf)
- **Caprese salad** - Roma tomato, bocconcini, fresh basil, evoo (v,gf)
- **Vermicelli** - wakame, shiitake mushroom, carrot, coriander, sesame seeds, chilli and mirin dressing (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **Greek salad** - heirloom tomato, marinated feta, olives, cucumber, white balsamic dressing (v,gf)
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Roast pumpkin and quinoa** - charred red capsicum, roasted Spanish onion, sultanas, pepitas, parsley

Plated Meal

\$47.50 pp

Served seated in the Walnut Restaurant

Available Monday - Friday

Maximum 25 guests - subject to availability

Alternate Drop for 15 Guests and Above

- Warmed bread rolls (v)
- Main course (served alternately or pre-ordered) based on the current Walnut Restaurant set menu
- Garden salad served at the table
- Dilmah tea, brewed coffee and soft drinks

Buffet Lunch

\$44.00 pp

Minimum 25 delegates

A stand-up networking lunch

HOT ITEMS

Select two

- **Soy ginger steamed fish** – wombok cabbage, shitake, bean sprouts, scallions, chilli, jasmine rice
- **Char-Siu pork** – sticky red roasted pork, hoisin plum glaze, steamed kailan, jasmine rice (d)
- **Thai green chicken curry** – mild creamy curry, poached chicken, vegetables, garlic, ginger, kaffir lime leaves, fragrant jasmine rice (d,gf)
- **Classic shepherd's pie** – savory lamb, vegetables, golden mashed potato crust (gf)
- **Spinach and ricotta tortellini** – mushroom cream, concassè tomato, soft herbs (v)
- **Grilled market fish** – light tomato sugo, lemon, lime, soft herbs (d,gf)
- **Egg and Chinese sausage fried rice** – Lap Cheong, peas, spring onions, shrimp, crispy shallots (v on request,d)
- **Butter chicken** – Tandoor chicken, tomato, cream, spices, steamed basmati rice (gf)
- **Roast beef** – MSA sirloin beef, thyme roasted chats, root vegetables, demi-glaze (d)
- **Wok-fried Singapore noodles** – chicken and prawn, light curry dressing, stir-fry vegetables, egg, (v on request,d)

Salads – select two

- **Mum's potato salad** – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request,d,gf)
- **Caprese salad** - Roma tomato, bocconcini, fresh basil, evoo (v,gf)
- **Vermicelli** - wakame, shiitake mushroom, carrot, coriander, sesame seeds, chilli and mirin dressing (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **Greek salad** - heirloom tomato, marinated feta, olives, cucumber, white balsamic dressing (v,gf)
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Roast pumpkin and quinoa** - charred red capsicum, roasted Spanish onion, sultanas, pepitas, parsley

Lite Sandwich Lunch

\$31.00 pp

A stand-up networking lunch

- Chef selection of mixed point sandwiches (6 points per person)
- Sliced seasonal fruit
- Dilmah tea, brewed coffee and soft drinks

DINING PACKAGES

\$99.00 pp - 200+ guests

\$110.00 pp - 100-200 guests

\$120.00 pp - 30-100 guests

Includes:

Room hire

3-course alternate drop

4.5-hour house beverage package

Bread rolls

Dilmah tea, brewed coffee and chocolates

ADD ON CANAPÉS

ADDITIONAL \$17.00 PER PERSON

½ hour chef selection canapés - 3 canapés per person

Entrée:

Select *one hot & one cold entrée for alternate drop service*

Hot

- **Twice cooked pork belly** – Paris potato, red cabbage chutney, pea tendrils, calvados jus (gf)
- **Pan seared scallops** – butternut pumpkin purée, edamame, petite herbs, serrano crisps, chive cream sauce (gf)
- **Wild mushroom risotto** - roasted portobello mushroom, asparagus, roquette greens, shaved parmesan (v on request)
- **Slow-cooked lamb and potato croquette** - pickled cucumber salad, tahini yoghurt, dill infused evoo

Cold – can be pre-plated

- **Beetroot cured salmon gravlax** - diced beetroot, horseradish cream, avocado purée, curly endive
- **Herb rolled beef carpaccio** - truffle aioli, arugula, shiitake mushroom, shaved parmesan, salted capers (gf)
- **Smoked chicken and quinoa salad**, roast pumpkin, charred red capsicum, roasted Spanish onion, pepitas, parsley, dill aioli
- **Roasted vegetable and bocconcini tian** - roasted vegetable layers, rocket pesto, red capsicum coulis, dressed watercress (v on request, gf)

Main Meal:

Select two (served alternately)

- **Tasmanian salmon**– pea & chive risotto, shaved baby fennel & soft herb salad, lemon oil (gf)
- **Country pork cutlet** – French lentils, pumpkin silk, green beans, madeira jus (gf)
- **Char-grilled MSA Sirloin (cooked medium)** – fondant potato, garlic and herb field mushroom, baby carrots, roquette greens, pink peppercorn cream sauce (gf)
- **Chermoula rubbed chicken supreme** – honey baby carrots, broccolini, capsicum caponata, pan juices (d,gf)

- **Pumpkin ravioli** – light tomato and basil sugo, Kalamata olives, broccolini, pane profumato (vegan)
- **Salt water barramundi** – haricot verts, new potatoes, cherry tomatoes, olive crumb, salsa verde (d,gf)
- **Oven roasted chicken breast** – buttered asparagus tips, smoked potato mash, forest mushroom cream, speck, micro herbs (gf)
- **Pasture fed beef tenderloin (cooked medium)** – confit garlic mash, bok choy, truss tomatoes shiitake jus (gf)

Dessert:

Select two (served alternately)

- **Strawberry & white chocolate cheesecake**, lemon sorbet, strawberry coulis, basil oil
- **Dark chocolate fondant** – salted caramel gelato, raspberry gel, peanut butter snow
- **Lemon meringue tart** – coconut and lemon myrtle Chantilly, candied lime
- **Apple and rhubarb crumble** - crème anglaise, cinnamon ice cream, fresh mint
- **Royal mess** – layered, hazelnut meringue, berry compote, Chantilly cream (gf)
- **Vanilla bean panna cotta** – tuile wafers, almond praline, macerated strawberries micro mint (gf on request)

Sides

Additional \$7.50 pp

Select two

- Garden salad (v,gf)
- Rustic fries, aioli (v,gf)
- Steamed mixed greens, toasted almonds (v,gf)

SET MENU

\$62.00 pp – 2-course alternate drop

\$78.00 pp – 3-course alternate drop

Minimum 25 guests

Bread rolls

Dilmah tea, brewed coffee and chocolates

ADD ON CANAPÉS

ADDITIONAL \$17.00 PER PERSON

½ hour chef selection canapés - 3 canapés per person

Entrée:

Select *one hot & one cold entrée for alternate drop service*

Hot

- **Twice cooked pork belly** – Paris potato, red cabbage chutney, pea tendrils, calvados jus (gf)
- **Pan seared scallops** – butternut pumpkin purée, edamame, petite herbs, serrano crisps, chive cream sauce (gf)
- **Wild mushroom risotto** - roasted portobello mushroom, asparagus, roquette greens, shaved parmesan (v on request)
- **Slow-cooked lamb and potato croquette** - pickled cucumber salad, tahini yoghurt, dill infused evoo

Cold – can be pre-plated

- **Beetroot cured salmon gravlax** - diced beetroot, horseradish cream, avocado purée, curly endive
- **Herb rolled beef carpaccio** - truffle aioli, arugula, shiitake mushroom, shaved parmesan, salted capers (gf)
- **Smoked chicken and quinoa salad**, roast pumpkin, charred red capsicum, roasted Spanish onion, pepitas, parsley, dill aioli
- **Roasted vegetable and bocconcini tian** - roasted vegetable layers, rocket pesto, red capsicum coulis, dressed watercress (v on request, gf)

Main Meal:

Select two (served alternately)

- **Tasmanian salmon**– pea & chive risotto, shaved baby fennel & soft herb salad, lemon oil (gf)
- **Country pork cutlet** – French lentils, pumpkin silk, green beans, madeira jus (gf)
- **Char-grilled MSA Sirloin (cooked medium)** – fondant potato, garlic and herb field mushroom, baby carrots, roquette greens, pink peppercorn cream sauce (gf)
- **Chermoula rubbed chicken supreme** – honey baby carrots, broccolini, capsicum caponata, pan juices (d,gf)
- **Pumpkin ravioli** – light tomato and basil sugo, Kalamata olives, broccolini, pane profumato (vegan)
- **Salt water barramundi** – haricot verts, new potatoes, cherry tomatoes, olive crumb, salsa verde (d,gf)

- **Oven roasted chicken breast** – buttered asparagus tips, smoked potato mash, forest mushroom cream, speck, micro herbs (gf)
- **Pasture fed beef tenderloin (cooked medium)** – confit garlic mash, bok choy, truss tomatoes shiitake jus (gf)

Dessert:

Select two (served alternately)

- **Strawberry & white chocolate cheesecake**, lemon sorbet, strawberry coulis, basil oil
- **Dark chocolate fondant** – salted caramel gelato, raspberry gel, peanut butter snow
- **Lemon meringue tart** – coconut and lemon myrtle Chantilly, candied lime
- **Apple and rhubarb crumble** - crème anglaise, cinnamon ice cream, fresh mint
- **Royal mess** – layered, hazelnut meringue, berry compote, Chantilly cream (gf)
- **Vanilla bean panna cotta** – tuile wafers, almond praline, macerated strawberries micro mint (gf on request)

Sides

Additional \$7.50 pp

Select two

- Garden salad (v,gf)
- Rustic fries, aioli (v,gf)
- Steamed mixed greens, toasted almonds (v,gf)

DINNER BUFFET

\$84.00 pp

Minimum 30 guests

Mixed gourmet bread rolls (v)

Cold Platters - select two

- **Antipasto** - grilled, marinated vegetables, mixed olives, pesto bocconcini, dips, grissini (v)
- **Australian cheeses** - blue, double brie, cheddar, lavosh, quince paste, muscatels (v)
- **Charcuterie** - Serrano ham, bresaola, truffle Sopressa, shaved pastrami, toasted ciabatta, condiments
- **Smoked Tasmanian salmon** - caper berries, red onion, dill (gf)

Salads - select three

- **Mum's potato salad** – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request,d,gf)
- **Caprese salad** - Roma tomato, bocconcini, fresh basil, evoo (v,gf)
- **Vermicelli** - wakame, shiitake mushroom, carrot, coriander, sesame seeds, chilli and mirin dressing (v,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **Greek salad** - heirloom tomato, marinated feta, olives, cucumber, white balsamic dressing (v,gf)
- **Royal Caesar** - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing
- **Roast pumpkin and quinoa** - charred red capsicum, roasted Spanish onion, sultanas, pepitas, parsley
- **Niçoise** - tuna, new potato, haricot verts, black olives, heirloom cherry tomatoes, capers, soft egg, French dressing (gf,d)

Hot selection - select three

Served with seasonal vegetables

- **Soy ginger steamed fish** – wombok cabbage, shitake, bean sprouts, scallions, chilli, jasmine rice
- **Char-Siu pork** – sticky red roasted pork, hoisin plum glaze, steamed kailan, jasmine rice (d)
- **Thai green chicken curry** – mild creamy curry, poached chicken, vegetables, garlic, ginger, kaffir lime leaves, fragrant jasmine rice (d,gf)
- **Classic shepherd's pie** – savory lamb, vegetables, golden mashed potato crust (gf)
- **Spinach and ricotta tortellini** – mushroom cream, concassè tomato, soft herbs (v)
- **Grilled market fish** – light tomato sugo, lemon, lime, soft herbs (d,gf)
- **Egg and Chinese sausage fried rice** – Lap Cheong, peas, spring onions, shrimp, crispy shallots (v on request,d)
- **Butter chicken** – Tandoor chicken, tomato, cream, spices, steamed basmati rice (gf)
- **Roast beef** – MSA sirloin beef, thyme roasted chats, root vegetables, demi-glace (d)
- **Wok-fried Singapore noodles** – chicken and prawn, light curry dressing, stir-fry vegetables, egg, (v on request,d)

Dessert

- Chef's selection of cakes and fresh sliced seasonal fruit
- Dilmah tea, freshly brewed coffee & chocolates

Add On

Premium Seafood Selection

Additional \$35.00 pp

- Queensland king prawns (d,gf)
- Fresh shucked oysters (d,gf)
- Local crabs (d,gf)

BARBEQUE BUFFET

\$62.00 pp

Minimum 30 guests

Mixed gourmet bread rolls (v)

Tomato ketchup, barbeque sauce, American mustard, seeded mustard, tomato relish

Dilmah tea and brewed coffee

Off the Grill - Chef live cooking

- Chermoula marinated chicken skewers (gf,d)
- Gourmet German sausages, caramelized onion (gf,d)
- Marinated vegetable skewers (v,gf,d)
- Minute rib fillet steak (gf,d)

Salads

- **Mum's potato salad** – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request,d,gf)
- **Garden** - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **Greek salad** - heirloom tomato, marinated feta, olives, cucumber, white balsamic dressing rice (v,gf)

Add On

Off the Grill

Additional \$17.50 pp

- Garlic tiger prawns skewers (gf,d)
- Greek style lamb koftas (gf,d)
- Market fish, lemon and burnt butter sauce (gf)

CANAPÉ PACKAGE

Minimum 30 guests

½ hour

3 pieces per person - choice of 3 canapés

\$17.00 pp

1 hour

4 pieces per person - choice of 4 canapés

\$21.00 pp

2 hour

8 pieces per person - choice of 8 canapés

\$40.00 pp

3 hour

8 pieces per person - choice of 8 canapés

1 substantial canapé

\$52.00 pp

4 hour

8 pieces per person - choice of 8 canapés

2 substantial canapés

\$65.00 pp



Cold Canapés

- Thai beef salad, mint, scallions, mild chilli lime dressing (d)
- Prawn, cucumber and Maryrose vol-au-vent
- Assorted sushi, soy sauce, wasabi (gf on request)
- Pacific oyster, hibiscus and galangal vinaigrette
- Blue cheese, pear, candied walnut, melba toast (v)
- Goat's cheese, caramelized onion tart (v, gf on request)
- Smoked salmon, dill and crème fraiche roulade, blinis, salmon pearls
- Char-grilled vegetable and hummus tart (v, gf on request)
- Shaved bresaola, celeriac remoulade, pecorino, soft herbs (gf)
- Smoked chicken, sundried tomato, dill mayonnaise tart (d, gf)

Hot Canapés

- Chicken empanada, chimichurri (d)
- Smoked cod croquette, Mojo Picon
- Mini lamb kofta, minted yoghurt (gf)
- Mushroom and mozzarella arancini, truffle kewpie (v)
- Peking duck cigar, hoisin dipping sauce (d)
- Cauliflower roll, Mojo Picon (vegan, gf)
- Petite beef and red wine pie, tomato relish (gf on request)
- Satay chicken or beef skewers, satay sauce (d)
- Mini Moroccan lamb pie, chermoula mayo
- Asian pork belly bites, ketchup manis, coriander (d)
- Semi-dried tomato and bocconcini arancini, tomato sugo (v, gf)
- Steamed prawn har gow, ponzu dressing (d)
- Thai fish cakes, pickled cucumber, sweet chilli sauce (d)
- Vegetable spring rolls, sweet chilli sauce (v, d)

Substantial Canapés

\$14.00 pp

Minimum 30 guests

- Bao buns, pork belly, Asian slaw, mint (d)
- Butter chicken, steamed basmati rice (gf)
- Fish and chips - beer batter, tartare, lemon (d)
- Smoked chicken Caesar salad
- Stir fry noodles - beef, chicken or vegetable (d, v on request)
- Thai red chicken curry, steamed jasmine rice (d, gf)

BEVERAGE PACKAGES

House Beverage Package

Wines:

Mortar and Pestle - Brut
Mortar and Pestle - Semillon Sauvignon Blanc
Mortar and Pestle - Cabernet Merlot

Beers:

Coopers Light
Coopers Mild
Coopers Premium Lager

Non-Alcoholic:

Post mix soft drinks
Assorted juices

½ hour - \$16.00 pp
1 hour - \$24.00 pp
2 hour - \$32.00 pp
3 hour - \$38.00 pp
4 hour - \$44.00 pp

Premium Beverage Package

Wines:

Redbank *Emily* - Pinot Noir Chardonnay
Redbank *The Long Paddock* - Chardonnay **OR** Sauvignon Blanc
Redbank *The Long Paddock* - Merlot **OR** Shiraz

Beers & Ciders:

Coopers Light
Coopers Mild
Coopers Premium Lager
Thatchers Cider

Bottled Premium Beer and Cider:

Choice of 1 - Selection available upon request

Non-Alcoholic:

Post mix soft drinks
Assorted juices

½ hour - \$19.00 pp
1 hour - \$27.00 pp
2 hour - \$35.00 pp
3 hour - \$41.00 pp
4 hour - \$46.00 pp

Soft Drinks Package

Post mix soft drinks
Assorted juices

½ hour - \$7.00 pp
1 hour - \$10.00 pp
2 hour - \$14.00 pp
3 hour - \$17.00 pp
4 hour - \$20.00 pp

BEVERAGE LIST

Sparkling Wine

			Glass 150ml	Bottle
Mortar and Pestle	Brut	Barossa, SA	\$9.00	\$40.00
Redbank <i>Emily</i>	Pinot Noir Chardonnay	King Valley, VIC	\$11.00	\$42.00

Additional Sparkling Wines are available upon request

White Wine

Mortar and Pestle	Semillon Sauvignon Blanc	Barossa, SA	\$9.00	\$40.00
Redbank <i>The Long Paddock</i>	Chardonnay	King Valley, VIC	\$11.00	\$42.00
Redbank <i>The Long Paddock</i>	Sauvignon Blanc	King Valley, VIC	\$11.00	\$42.00
Redbank <i>The Long Paddock</i>	Pinot Grigio	King Valley, VIC	\$11.00	\$42.00

Additional White Wines are available upon request

Red Wine

Mortar and Pestle	Cabernet Merlot	Barossa, SA	\$9.00	\$40.00
Redbank <i>The Long Paddock</i>	Merlot	King Valley, VIC	\$11.00	\$42.00
Redbank <i>The Long Paddock</i>	Shiraz	King Valley, VIC	\$11.00	\$42.00

Additional Red Wines are available upon request

Beers and Ciders

Coopers Light				\$8.00
Coopers Mild				\$9.00
Coopers Premium Lager				\$10.00
Thatchers				\$12.50

Premium Beers are available upon request

Non-Alcoholic

	Glass	Jug
Post mix soft drinks	\$4.00	\$16.00
Assorted juices	\$5.00	\$18.00