

Continental Breakfast

\$31.00pp

MINIMUM 25 GUESTS

Includes:

Freshly baked croissants, Danish pastries, jams & spreads (v)

House made Bircher muesli (v)

Individual fruit yoghurts (v)

Sliced seasonal fruit platter (v)

Dilmah tea and brewed coffee

Selection of juices

Full Breakfast

\$53.00pp

MINIMUM 25 GUESTS

Includes:

Continental Breakfast Selection

Your choice of one (1) of the below Hot Plated options:

HOT PLATED

Select one

Eggs Benedict Royal Style – toasted English muffin, poached free range eggs, champagne ham, wilted baby spinach, hollandaise sauce, soft herbs, rosti

Grilled Vegetable Frittata – blistered truss tomatoes, smashed potato, dressed roquette greens (v)

Poached Free-range Eggs – toasted sourdough, smoked salmon, crisp asparagus, blistered truss tomatoes

Scrambled Free-range Eggs – bacon parcels, field mushroom, herb roasted tomato, chicken chipolatas, toasted sourdough, hash brown

Tea & Coffee

Dilmah tea & brewed coffee

On arrival - \$6.00pp

4-hours - \$12.00pp

6-hours - \$16.00pp

Barista & Cart Hire

\$100.00 per hour - minimum 1-hour

Minimum 20 guests - subject to availability

Barista only available during scheduled breaks

Small coffee \$4.50 | Large coffee \$5.50

ALLERGEN NOTIFICATION

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Conference Day Package Menu

Full Day \$80.00pp | Half Day \$73.00pp

GROUND FLOOR FUNCTION ROOMS – MINIMUM 25 GUESTS

LEVEL 1 FUNCTION ROOMS – MINIMUM 10 GUESTS

Includes:

Full Day Room Hire

Arrival tea & Coffee

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

Lunch - your choice of Working, Plated, Buffet style lunch served with tea, coffee, and soft drinks

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

Notepads & Pens

Mints & Water

Half Day Package includes: Morning **or** Afternoon Tea

MORNING & AFTERNOON TEA BREAK ITEMS

- Red velvet mini muffins (gf,df)
- Vegan sausage rolls, tomato relish (v, gf,df)
- Chef's cookie selection (v,gf on request)
- Assorted Danish pastries (v)
- Berry Coconut Crunch protein ball (v,gf,df)
- Feta, chicken & capsicum filo
- Assorted Mini Pizza
- Chocolate fudge caramel brownie (v,gf)
- Ham and gruyere cheese croissants
- Pork and fennel sausage rolls, tomato relish
- House made banana bread (v,gf on request)
- White chocolate & almond Blondie (v,gf)
- Lamingtons (v)
- Vegetable spring roll with Vietnamese dipping sauce (v,d)
- Mini filled doughnut rings (v)
- Individual fruit yoghurt (v,gf)
- Ratatouille open pie, Siracha kewpie (vegan on request,d,gf)
- Mini quiche selection (v and gf on request)
- Mini sweet muffin selection (v)
- Cinnamon scrolls with fondant and pecan (v)
- Raspberry Friand (v,d,gf)
- Scones with jam and cream (v)
- Seasonal sliced fruit (v,d,gf)
- Tomato and cheese croissants (v)
- Vegetable crudité's with dips (v,gf)

Extra Break Item

Additional \$6.00pp

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Working Lunch

Your selection of three (3) Sandwiches & two (2) Salads

SANDWICHES

Cajun Chicken Wrap - slaw, coriander, avocado, red onion, Ranch dressing

Smoked Salmon & Cream Cheese - capers, Spanish onion and cucumber bagel

Egg & black truffle aioli - arugula, soft white (v,d)

Tuna & Salad - tuna, celery, dill, red onion, eschalots, mayo, rocket, sourdough (d)

Smoked Ham & Swiss Cheese - Dijon aioli, caramelised onion, baby rocket, chilli jam, Turkish bread

Corned Beef - roasted zucchini, red cabbage, jack cheese, horseradish mayo, Sour dough

Roast Turkey & Brie - cucumber ribbons, cranberry relish, rocket, whole egg mayo, baguette

Grilled Vegetable - oak leaf, grilled egg plant & pumpkin, roasted red peppers, green olive, cream cheese , balsamic glaze, focaccia(v)

SALADS

Panzanella Salad - heirloom tomato, cucumber, marinated feta, olives, basil, cucumber, white balsamic dressing fresh mozzarella and crusty bread

Garden Salad - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)

Jaengban Guksu (Korean Soba Salad) - soba noodles, cucumber, red cabbage, carrot, lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v,d)

Vietnamese Rice Noodle & Shrimp Salad - julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing (gf,d)

Royal Caesar - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing

Royal Potato Salad - Chat potatoes, boiled egg, spring onion, seeded mustard and Dijon mayo, bacon pieces (v on request,d,gf)

Gado-Gado Salad - cabbage, carrot, long beans, bean sprout, potato, cucumber, tofu, creamy peanut sauce (v,gf,d)

Grilled Chicken Pasta Salad - fusilli pasta, vine ripen tomatoes, bacon, red onion baby spinach, chopped dill, fetta, red wine vinaigrette

Classic Waldorf Salad – romaine lettuce, celery, apple, grapes, mayonnaise, walnuts

Plated Lunch

Served seated in the Walnut Restaurant

Pre-order or alternate drop from our current Walnut Group Menu

Available Monday - Friday

Maximum 25 guests - subject to availability

Alternate drop for 15 guests and above

ALLERGEN NOTIFICATION

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Buffet Lunch

MINIMUM 25 GUESTS

Your selection of two (2) Hot Items & two (2) Salads

HOT ITEMS

Thai Green Chicken Curry - mild creamy coconut curry, poached chicken, vegetables, garlic, ginger, kaffir lime, fragrant jasmine rice (d,gf)

Soy Ginger Steamed Fish - Asian cabbage, shitake mushroom, bean sprouts, scallions, chilli, Jasmine rice (d)

Stout Braised Beef - tender beef chunks, honey carrots, Pontiac potatoes

Char-Siu Pork - sticky red roasted pork, hoisin plum glaze, stir fry kailan, shitake mushroom, rice

Pumpkin & Ricotta Ravioli - butternut pumpkin cream, sundried tomatoes, pine nuts, fried sage (v)

Grilled Market Fish - light tomato sugo, lemon, lime, soft herbs (d,gf)

Chefs Fried Rice - eggs, vegetables, green shallot, light soy, prawn crackers (v on request)

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 Hokkien Noodles - beef strips, broccoli, Asian greens, oyster and light soy sauce (v on request)

SALADS

Panzanella Salad - heirloom tomato, cucumber, marinated feta, olives, basil, cucumber, white balsamic dressing fresh mozzarella and crusty bread

Garden Salad - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)

Jaengban Guksu (Korean Soba Salad) - soba noodles, cucumber, red cabbage, carrot, lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v,d)

Vietnamese Rice Noodle & Shrimp Salad - julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing (gf,d)

Royal Caesar - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing

Royal Potato Salad - Chat potatoes, boiled egg, spring onion, seeded mustard and Dijon mayo, bacon pieces (v on request,d,gf)

Gado-Gado Salad - cabbage, carrot, long beans, bean sprout, potato, cucumber, tofu, creamy peanut sauce (v,gf,d)

Grilled Chicken Pasta Salad - fusilli pasta, vine ripen tomatoes, bacon, red onion baby spinach, chopped dill, fetta, red wine vinaigrette

Classic Waldorf Salad - romaine lettuce, celery, apple, grapes, mayonnaise, walnuts

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Morning & Afternoon Tea

One Break Item - \$16.00pp

Served with Dilmah tea, brewed coffee and soft drinks

Two Break Items - \$22.00pp

Served with Dilmah tea, brewed coffee and soft drinks

BREAK ITEMS

- Red velvet mini muffins (gf,df)
- Vegan sausage rolls, tomato relish (v, gf,df)
- Chef's cookie selection (v,gf on request)
- Assorted Danish pastries (v)
- Berry Coconut Crunch protein ball (v,gf,df)
- Feta, chicken & capsicum filo
- Assorted Mini Pizza
- Chocolate fudge caramel brownie (v,gf)
- Ham and gruyere cheese croissants
- Pork and fennel sausage rolls, tomato relish
- House made banana bread (v,gf on request)
- White chocolate & almond Blondie (v,gf)
- Lamingtons (v)
- Vegetable spring roll with Vietnamese dipping sauce (v,d)
- Mini filled doughnut rings (v)
- Individual fruit yoghurt (v,gf)
- Ratatouille open pie, Siracha kewpie (vegan on request,d,gf)
- Mini quiche selection (v and gf on request)
- Mini sweet muffin selection (v)
- Cinnamon scrolls with fondant and pecan (v)
- Raspberry Friand (v,d,gf)
- Scones with jam and cream (v)
- Seasonal sliced fruit (v,d,gf)
- Tomato and cheese croissants (v)
- Vegetable crudité's with dips (v,gf)

Extra Break Item

Additional \$6.00pp

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Working Lunch

\$47.00pp

Stand-up networking lunch

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

Your selection of three (3) Sandwiches & two (2) Salads

SANDWICHES

Cajun Chicken Wrap - slaw, coriander, avocado, red onion, Ranch dressing

Smoked Salmon & Cream Cheese - capers, Spanish onion and cucumber bagel

Egg & black truffle aioli - arugula, soft white (v,d)

Tuna & Salad - tuna, celery, dill, red onion, eschalots, mayo, rocket, sourdough (d)

Smoked Ham & Swiss Cheese - Dijon aioli, caramelised onion, baby rocket, chilli jam, Turkish bread

Corned Beef - roasted zucchini, red cabbage, jack cheese, horseradish mayo, Sour dough

Roast Turkey & Brie - cucumber ribbons, cranberry relish, rocket, whole egg mayo, baguette

Grilled Vegetable - oak leaf, grilled egg plant & pumpkin, roasted red peppers, green olive, cream cheese , balsamic glaze, focaccia(v)

SALADS

Panzanella Salad - heirloom tomato, cucumber, marinated feta, olives, basil, cucumber, white balsamic dressing fresh mozzarella and crusty bread

Garden Salad - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)

Jaengban Guksu (Korean Soba Salad) - soba noodles, cucumber, red cabbage, carrot, lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v,d)

Vietnamese Rice Noodle & Shrimp Salad - julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing (gf,d)

Royal Caesar - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing

Royal Potato Salad - Chat potatoes, boiled egg, spring onion, seeded mustard and Dijon mayo, bacon pieces (v on request,d,gf)

Gado-Gado Salad - cabbage, carrot, long beans, bean sprout, potato, cucumber, tofu, creamy peanut sauce (v,gf,d)

Grilled Chicken Pasta Salad - fusilli pasta, vine ripen tomatoes, bacon, red onion baby spinach, chopped dill, fetta, red wine vinaigrette

Classic Waldorf Salad – romaine lettuce, celery, apple, grapes, mayonnaise, walnuts

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Light Sandwich Lunch

\$39.00pp

Stand-up networking lunch

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

\$54.00pp

Served seated in the Walnut Restaurant

Pre-order or alternate drop from our current Walnut Group Menu

Available Monday - Friday

Maximum 25 guests - subject to availability

Alternate drop for 15 guests and above

Dessert

Additional \$8.50pp

Select one

- Assorted chocolate and raspberry lamingtons
- Caramel slice (gf)
- Chocolate Crumble slab cake (vegan,d,gf)
- Red velvet cake
- Baked cheese cake

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Buffet Lunch

MINIMUM 25 GUESTS

\$55.00pp

Stand-up networking lunch

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

Your selection of two (2) Hot Items & two (2) Salads

HOT ITEMS

Thai Green Chicken Curry - mild creamy coconut curry, poached chicken, vegetables, garlic, ginger, kaffir lime, fragrant jasmine rice (d,gf)

Soy Ginger Steamed Fish - Asian cabbage, shitake mushroom, bean sprouts, scallions, chilli, Jasmine rice (d)

Stout Braised Beef - tender beef chunks, honey carrots, Pontiac potatoes

Char-Siu Pork - sticky red roasted pork, hoisin plum glaze, stir fry kailan, shitake mushroom, rice

Pumpkin & Ricotta Ravioli - butternut pumpkin cream, sundried tomatoes, pine nuts, fried sage (v)

Grilled Market Fish - light tomato sugo, lemon, lime, soft herbs (d,gf)

Chefs Fried Rice - eggs, vegetables, green shallot, light soy, prawn crackers (v on request)

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 Hokkien Noodles - beef strips, broccoli, Asian greens, oyster and light soy sauce (v on request)

SALADS

Panzanella Salad - heirloom tomato, cucumber, marinated feta, olives, basil, cucumber, white balsamic dressing fresh mozzarella and crusty bread

Garden Salad - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)

Jaengban Guksu (Korean Soba Salad) - soba noodles, cucumber, red cabbage, carrot, lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v,d)

Vietnamese Rice Noodle & Shrimp Salad - julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing (gf,d)

Royal Caesar - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing

Royal Potato Salad - Chat potatoes, boiled egg, spring onion, seeded mustard and Dijon mayo, bacon pieces (v on request,d,gf)

Gado-Gado Salad - cabbage, carrot, long beans, bean sprout, potato, cucumber, tofu, creamy peanut sauce (v,gf,d)

Grilled Chicken Pasta Salad - fusilli pasta, vine ripen tomatoes, bacon, red onion baby spinach, chopped dill, fetta, red wine vinaigrette

Classic Waldorf Salad - romaine lettuce, celery, apple, grapes, mayonnaise, walnuts

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Dining Package Menu

\$153.00 PER PERSON

Minimum 100 guests

Includes

3 Course Alternate Drop - Entrée, Main & Dessert

4 hour House Beverage Package

Served with Bread Rolls, Dilmah Tea & Brewed Coffee and Chocolates

Entrée

Select Two (served alternately) (one hot and one cold entrée)

Cold

Crab, Prawn, Tomato, Fennel and Cucumber Tian – dressed greens, Bisque cream sauce (gf)

Chilled Grilled Chicken Salad – quinoa, asparagus, watercress, onion, mint, tarragon buttermilk dressing (gf)

Black Pepper Beef Carpaccio – arugula, pepper pecorino, capers, anchovy aioli (gf)

Duck Liver Terrine – frizzle, Crostini, caramelised onion relish

Hot

Braised Pork Belly – honey mustard sauce, crispy shallot, micro coriander (gf)

Butternut Pumpkin Risotto – roast pumpkin, feta, chive, dried cranberries (gf, v on request)

Seared Scallops – cauliflower Purée, Pea & Mint Salad, Lemon Beurre Blanc (gf)

Slow-Cooked Beef Cheek and Potato Croquette – smoky truffle mayo, snow pea tendrils, black truffle oil, pickled cucumber

Main

Select Two (Served Alternately)

Tasmanian Salmon – wilted spinach, lemon couscous, baby carrot, pistachio crumb, blood orange vinaigrette

Pork Rib Cutlet – sweet potato gratin, pumpkin silk, green beans, port wine jus (gf)

Char-grilled MSA Sirloin – cooked medium, colcannon potato, glazed brussels sprout, burnt onion puree and whisky cream sauce (gf)

Pumpkin & Ricotta Ravioli – butternut pumpkin cream, sundried tomatoes, pine nuts, arugula, parmesan (v)

Baked Barra Fillet – sand crab and chive risotto, lemon labneh, baby cress, fried salted capers (gf)

Oven Roasted Chicken Breast – champ potato, broccolini, white miso mushroom cream, fried enoki, micro herbs (gf on request)

Marinated Lamb Rump – green pea, zucchini, mint, Crema de Usturoi, Jus (gf)

Char-grilled Pasture Fed MSA Beef Tenderloin – cooked medium, confit garlic potato, king mushroom, green beans and truffle jus (gf)

Dessert

Select Two (Served Alternately)

Passion Fruit Curd Tart – coconut crumble, coconut sorbet, mango coulis (v)

Sticky Date Pudding – salted caramel sauce, vanilla bean ice cream, berries, mint (v)

Pistachio Royal Mess – pistachio meringue, roasted strawberries, vanilla bean mascarpone Chantilly, berry coulis

Strawberry & White Chocolate Cheesecake – lemon sorbet, strawberry coulis, basil oil (v)

Earl Grey & White Chocolate Panna Cotta – pistachio crumb, poach pear, white chocolate cloud (gf)

Filled Lamington – berry coulis, strawberry skewer, rum & raisin ice cream, white chocolate soil (v)

Dark Chocolate Fondant – salted caramel gelato, raspberry gel, peanut butter snow (v)

Sides

ADDITIONAL \$12.00 PER PERSON

Select Two

Garden salad (v,gf)

Rustic fries, aioli (v,gf)

Steamed mixed greens, toasted almonds (v,gf)

Add on Canapes

ADDITIONAL \$23.00 PER PERSON

½ hour chef's selection canapés

Three canapés per person

Set Menu

\$75.00 PER PERSON - 2 COURSE ALTERNATE DROP

Minimum 25 guests

Includes your choice of either Entrée & Main or Main & Dessert

Served with Bread Rolls, Dilmah Tea & Brewed Coffee and Chocolates

\$89.00 PER PERSON - 3 COURSE ALTERNATE DROP

Minimum 25 guests

Includes Entree, Main & Dessert

Served with Bread Rolls, Dilmah Tea & Brewed Coffee and Chocolates

Entrée

Select Two (served alternately) (One hot and one cold entrée)

Cold

Crab, Prawn, Tomato, Fennel and Cucumber Tian – dressed greens, Bisque cream sauce (gf)

Chilled Grilled Chicken Salad – quinoa, asparagus, watercress, onion, mint, tarragon buttermilk dressing (gf)

Black Pepper Beef Carpaccio – arugula, pepper pecorino, capers, anchovy aioli (gf)

Duck Liver Terrine – frizze, Crostini, caramelised onion relish

Hot

Braised Pork Belly – honey mustard sauce, crispy shallot, micro coriander (gf)

Butternut Pumpkin Risotto – roast pumpkin, feta, chive, dried cranberries (gf, v on request)

Seared Scallops – cauliflower Purée, Pea & Mint Salad, Lemon Beurre Blanc (gf)

Slow-Cooked Beef Cheek and Potato Croquette – smoky truffle mayo, snow pea tendrils, black truffle oil, pickled cucumber

Main

Select Two (Served Alternately)

Tasmanian Salmon – wilted spinach, lemon couscous, baby carrot, pistachio crumb, blood orange vinaigrette

Pork Rib Cutlet – sweet potato gratin, pumpkin silk, green beans, port wine jus (gf)

Char-grilled MSA Sirloin – cooked medium, colcannon potato, glazed brussels sprout, burnt onion puree and whisky cream sauce (gf)

Pumpkin & Ricotta Ravioli – butternut pumpkin cream, sundried tomatoes, pine nuts, arugula, parmesan (v)

Baked Barra Fillet – sand crab and chive risotto, lemon labneh, baby cress, fried salted capers (gf)

Oven Roasted Chicken Breast – champ potato, broccolini, white miso mushroom cream, fried enoki, micro herbs (gf on request)

Marinated Lamb Rump – green pea, zucchini, mint, Crema de Usturoi, Jus (gf)

Char-grilled Pasture Fed MSA Beef Tenderloin – cooked medium, confit garlic potato, king mushroom, green beans and truffle jus (gf)

Dessert

Select Two (Served Alternately)

Passion Fruit Curd Tart - coconut crumble, coconut sorbet, mango coulis (v)

Slicky Date Pudding – salted caramel sauce, vanilla bean ice cream, berries, mint (v)

Pistachio Royal Mess – pistachio meringue, roasted strawberries, vanilla bean mascarpone Chantilly, berry coulis

Strawberry & White Chocolate Cheesecake – lemon sorbet, strawberry coulis, basil oil (v)

Earl Grey & White Chocolate Panna Cotta – pistachio crumb, poach pear, white chocolate cloud (gf)

Filled Lamington – berry coulis, strawberry skewer, rum & raisin ice cream, white chocolate soil (v)

Dark Chocolate Fondant – salted caramel gelato, raspberry gel, peanut butter snow (v)

Sides

ADDITIONAL \$12.00 PER PERSON

Select Two

Garden salad (v,gf)

Rustic fries, aioli (v,gf)

Steamed mixed greens, toasted almonds (v,gf)

Add on Canapes

ADDITIONAL \$23.00 PER PERSON

½ hour chef's selection canapés

Three canapés per person

Buffet Dinner Menu

SERVED WITH MIXED GOURMET BREAD ROLLS

\$102.00 PER PERSON

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

Panzanella Salad - heirloom tomato, cucumber, marinated feta, olives, basil, cucumber, white balsamic dressing fresh mozzarella and crusty bread

Garden Salad - mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)

Jaengban Guksu (Korean Soba Salad) - soba noodles, cucumber, red cabbage, carrot, lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v,d)

Vietnamese Rice Noodle & Shrimp Salad - julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing (gf,d)

Royal Caesar - baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing

Royal Potato Salad - Chat potatoes, boiled egg, spring onion, seeded mustard and Dijon mayo, bacon pieces (v on request,d,gf)

Gado-Gado Salad - cabbage, carrot, long beans, bean sprout, potato, cucumber, tofu, creamy peanut sauce (v,gf,d)

Grilled Chicken Pasta Salad - fusilli pasta, vine ripen tomatoes, bacon, red onion baby spinach, chopped dill, fetta, red wine vinaigrette

Classic Waldorf Salad - romaine lettuce, celery, apple, grapes, mayonnaise, walnuts

HOT ITEMS

SELECT THREE

Thai Green Chicken Curry - mild creamy coconut curry, poached chicken, vegetables, garlic, ginger, kaffir lime, fragrant jasmine rice (d,gf)

Soy Ginger Steamed Fish - Asian cabbage, shitake mushroom, bean sprouts, scallions, chilli, Jasmine rice (d)

Stout Braised Beef - tender beef chunks, honey carrots, Pontiac potatoes

Char-Siu Pork - sticky red roasted pork, hoisin plum glaze, stir fry kailan, shitake mushroom, rice

Pumpkin & Ricotta Ravioli - butternut pumpkin cream, sundried tomatoes, pine nuts, fried sage (v)

Grilled Market Fish - light tomato sugo, lemon, lime, soft herbs (d,gf)

Chefs Fried Rice - eggs, vegetables, green shallot, light soy, prawn crackers (v on request)

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 Hokkien Noodles - beef strips, broccoli, Asian greens, oyster and light soy sauce (v on request)

DESSERT

Chefs Selection

Cakes & Fresh Sliced Seasonal Fruit

Dilmah Tea, Freshly Brewed Coffee & Chocolates

BBQ Buffet

\$71.00 PER PERSON

MINIMUM REQUIREMENT 30 GUESTS

Served with mixed gourmet bread rolls, tomato ketchup, barbeque sauce, American mustard, seeded mustard, tomato relish, Dilmah tea and brewed coffee

Chef Live Cooking is subject to availability and is weather permitting

OFF THE GRILL - CHEF LIVE COOKING

- Chermoula marinated chicken skewers (gf,d)
- Gourmet Artisan sausages, grilled onions (gf,d)
- Mediterranean marinated vegetable skewers (v,gf,d)
- Minute rib fillet steak (gf,d)

SALADS

- **Royal Potato Salad** – Chat potatoes, boiled egg, spring onion, seeded mustard and Dijon mayo, bacon pieces (v on request,d,gf)
- **Garden Salad** – mixed leaves, heirloom cherry tomatoes, cucumber, red onion, Kalamata olives, snow pea sprouts, vinaigrette (v,d,gf)
- **Royal Caesar** – baby cos, garlic croutons, crispy bacon, shaved parmesan, soft egg, anchovy dressing

ADD ON FROM THE GRILL

ADDITIONAL \$24.00 PER PERSON

Garlic tiger prawn skewers (d,gf)

Greek style lamb koftas (d,gf)

Market fish, lemon and burnt butter sauce (gf)

Canapé Packages

MINIMUM 30 GUESTS

1-hour - \$27.00pp

4 pieces per person - choice of 4 canapés

2-hour - \$46.00pp

8 pieces per person - choice of 8 canapés

3-hour - \$58.00pp

8 pieces per person - choice of 8 canapés

1 Substantial canapé

4-hour - \$72.00pp

8 pieces per person - choice of 8 canapés

2 Substantial canapé

COLD CANAPÉS

- Crab and celeriac remoulade with tarragon dressing
- Smokey beetroot hummus, Turkish bread, dill, and pistachio (v)
- Thai beef salad, mint, scallions, mild chilli lime dressing (d)
- Assorted sushi, soy sauce, wasabi (gf on request)
- Pacific oyster, shallot mignonette dressing (d)
- Pumpernickel with avocado and shrimp salad
- Blue cheese, pear, candied walnut, melba toast (v)
- Goat's cheese, thyme caramelized onion tart (v,gf on request)
- Smoked salmon, dill and crème fraîche roulade, blinis, salmon pearls
- Char-grilled vegetable and hummus tart (v,gf on request)
- Smoked chicken, sundried tomato, dill mayonnaise tart (d,gf)

HOT CANAPÉS

- Butter chicken empanada, riata
- Crispy coconut prawn with mango chutney
- Pulled pork & jalapeno 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)
- Green olive and semi-dried tomato arancini, tomato sugo (v,gf)
- Prawn on lemongrass, ponzu dressing
- Thai fish cakes, pickled cucumber, sweet chilli sauce (d)
- Vegetable spring rolls, sweet chilli sauce (v,d)

v: vegetarian | vegan: vegan | gf: gluten free

I: Imported | A: Australia | M: Mixed

ALLERGEN NOTIFICATION

If you have a food allergy or dietary requirement, **please inform our staff before placing your order** so that we can provide further information and assist wherever possible. While every care is taken in the preparation of our food and beverages, **we cannot guarantee that any menu item is completely free of allergens.** Products used in our kitchen may contain or come into contact with **peanuts, tree nuts, sesame, eggs, milk, wheat, soy, fish, shellfish and other potential allergens.**

SUBSTANTIAL CANAPÉS

MINIMUM 30 GUESTS

\$18.00pp

- Buffalo Wings, ranch dressing, and celery soldier (gf)
- Butter Chicken, steamed basmati rice (gf)
- Mini Angus Beef, cheese, pickle, tomato and fries
- Fish & Chips - beer batter, tartare, lemon (d)
- Smoked Chicken Caesar Salad
- Stir Fry Noodles - beef, chicken or vegetable (Choose one) (v on request, d)
- Thai Green Chicken Curry, steamed jasmine rice (d, gf)
- Chicken Karaage, kewpie mayonnaise, white cabbage salad

v: vegetarian | vegan: vegan | gf: gluten free
I: Imported | A: Australia | M: Mixed

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