

Continental Breakfast

\$29.00 pp

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

\$50.00 pp

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 - \$6.00 pp

4-hours - \$12.00 pp

6-hours - \$16.00 pp

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

GROUND FLOOR FUNCTION ROOMS – MINIMUM 20 GUESTS
LEVEL 1 FUNCTION ROOMS – MINIMUM 10 GUESTS

Full Day \$77.00pp | Half Day \$69.00pp

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 includes Morning or Afternoon Tea

MORNING & AFTERNOON TEA BREAK ITEMS

Assorted Danish pastries (v)

Bomboloni, filled with mixed berries or chocolate hazelnut

Chef's cookie selection (v)

Chocolate fudge caramel brownie (v)

Cinnamon rolls with fondant and pecan (v)

Feta, chicken & capsicum filo

Granola with coconut yoghurt and fruit (v)

Ham and gruyere cheese croissants

House made banana bread (v)

Individual fruit yoghurt (v)

Mini quiche selection (v on request)

Mini sweet muffin selection (v)

Peanut & coconut protein ball (v)

Petite Moroccan lamb pie, chermoula mayo

Pork and fennel sausage rolls, tomato relish

Raspberry friand (v)

Ratatouille open pie, sriracha kewpie (vegan on request)

Scones with jam and cream (v)

Scones with maple pecan butter (v)

Seasonal sliced fruit (v)

Tomato and cheese croissants (v)

Vegetable crudité's with dips (v)

White chocolate & almond blondie (v)

Extra Break Item

Additional \$5.00pp

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Working Lunch

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

SANDWICHES

Bagels – oak leaf, grilled pumpkin and capsicum, green olive, cream cheese (v)

Basil Pesto & Buffalo Mozzarella – grilled eggplant, baby spinach, sliced Roma tomato, baguette (v)

Curried Egg – cage free egg, light curry mayo, arugula, soft white bread (v)

HCT – Champagne ham, Aussie jack cheese, tomato chutney, Turkish bread

Pastrami & Swiss Cheese – Russian dressing, pickled mustard seeds, rye bread

Smoked Chicken Wrap – mesclun lettuce, charred red bell peppers, avocado, ranch dressing

Tuna and Salad – tuna, celery, dill, red onion, eschalots, mayo, rocket, sourdough bread

SALADS

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

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

Greek Salad – heirloom tomato, marinated feta, Kalamata olives, cucumber, white balsamic dressing (v)

Korean Soba Salad – soba noodles, kimchi, cucumber, red cabbage, carrot, iceberg lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v)

Mum's Potato Salad – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request)

Roasted Sweet Potato and Pasta – kale, gluten free pasta, pomegranate, chickpea, cos lettuce, tahini dressing (v)

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

Vietnamese Rice Noodle and Shrimp Salad – julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing

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

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Buffet Lunch

MINIMUM 25 GUESTS

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

HOT ITEMS

Char Siu Pork – sticky red roasted pork, hoisin plum glaze, stir fry kailan, shiitake mushroom, corn rice

Chicken Tikka Masala – tandoor chicken, tomato, cream, spices, steamed basmati rice

Grilled Market Fish – light tomato sugo, lemon, lime, soft herbs

Hong Kong Style Chow Mein Noodles – scallions, bean sprout, chicken, fishcake, dark and light soy sauce

Lamb Navarin – tender lamb, new potatoes, carrots, turnips, peas

Roast Beef – MSA sirloin beef, thyme roasted chats, root vegetables, demi-glace

Soy Ginger Steamed Fish – wombok cabbage, shiitake mushroom, bean sprouts, scallions, chilli, jasmine rice

Spinach and Ricotta Tortellini – mushroom cream, concasse tomato, soft herbs (v)

Thai Fried Rice – egg, pork, Asian greens, carrot, tomato, fish sauce, Thai soy sauce

Thai Red Chicken Curry – mild creamy curry, poached chicken, vegetables, garlic, ginger, kaffir lime, fragrant jasmine rice

SALADS

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

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

Greek Salad – heirloom tomato, marinated feta, Kalamata olives, cucumber, white balsamic dressing (v)

Korean Soba Salad – soba noodles, kimchi, cucumber, red cabbage, carrot, iceberg lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v)

Mum's Potato Salad – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request)

Roasted Sweet Potato and Pasta – kale, gluten free pasta, pomegranate, chickpea, cos lettuce, tahini dressing (v)

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

Vietnamese Rice Noodle and Shrimp Salad – julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing

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Morning & Afternoon Tea

One Break Item - \$15.00pp

Served with Dilmah tea, brewed coffee and soft drinks

Two Break Items - \$20.00pp

Served with Dilmah tea, brewed coffee and soft drinks

BREAK ITEMS

- Assorted Danish pastries (v)
- Bomboloni, filled with mixed berries or chocolate hazelnut
- Chef's cookie selection (v)
- Chocolate fudge caramel brownie (v)
- Cinnamon rolls with fondant and pecan (v)
- Feta, chicken & capsicum filo
- Granola with coconut yoghurt and fruit (v)
- Ham and gruyere cheese croissants
- House made banana bread (v)
- Individual fruit yoghurt (v)
- Mini quiche selection (v on request)
- Mini sweet muffin selection (v)
- Peanut & coconut protein ball (v)
- Petite Moroccan lamb pie, chermoula mayo
- Pork and fennel sausage rolls, tomato relish
- Raspberry friand (v)
- Ratatouille open pie, sriracha kewpie (vegan on request)
- Scones with jam and cream (v)
- Scones with maple pecan butter (v)
- Seasonal sliced fruit (v)
- Tomato and cheese croissants (v)
- Vegetable crudités with dips (v)
- White chocolate & almond blondie (v)

Extra Break Item

Additional \$5.00pp

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Light Sandwich Lunch

\$35.00pp

Stand-up networking lunch

Chef selection of mixed point sandwiches (6 points per person)

Sliced seasonal fruit

Dilmah tea, brewed coffee and soft drinks

Plated Lunch

\$50.00pp

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 \$7.50pp

Select one

Assorted Lamingtons

Carrot cake with cream cheese icing

Chocolate raspberry slice (vegan,d)

Red velvet cake

Baked cheese cake

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Working Lunch

\$44.00 pp

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

Bagels – oak leaf, grilled pumpkin and capsicum, green olive, cream cheese (v)

Basil Pesto & Buffalo Mozzarella – grilled eggplant, baby spinach, sliced Roma tomato, baguette (v)

Curried Egg – cage free egg, light curry mayo, arugula, soft white bread (v)

HCT – Champagne ham, Aussie jack cheese, tomato chutney, Turkish bread

Pastrami & Swiss Cheese – Russian dressing, pickled mustard seeds, rye bread

Smoked Chicken Wrap – mesclun lettuce, charred red bell peppers, avocado, ranch dressing

Tuna and Salad – tuna, celery, dill, red onion, eschalots, mayo, rocket, sourdough bread

SALADS

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

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

Greek Salad – heirloom tomato, marinated feta, Kalamata olives, cucumber, white balsamic dressing (v)

Korean Soba Salad – soba noodles, kimchi, cucumber, red cabbage, carrot, iceberg lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v)

Mum's Potato Salad – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request)

Roasted Sweet Potato and Pasta – kale, gluten free pasta, pomegranate, chickpea, cos lettuce, tahini dressing (v)

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

Vietnamese Rice Noodle and Shrimp Salad – julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing

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Buffet Lunch

MINIMUM 25 GUESTS

\$50.00 pp

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

Char Siu Pork – sticky red roasted pork, hoisin plum glaze, stir fry kailan, shiitake mushroom, corn rice

Chicken Tikka Masala – tandoor chicken, tomato, cream, spices, steamed basmati rice

Grilled Market Fish – light tomato sugo, lemon, lime, soft herbs

Hong Kong Style Chow Mein Noodles – scallions, bean sprout, chicken, fishcake, dark and light soy sauce

Lamb Navarin – tender lamb, new potatoes, carrots, turnips, peas

Roast Beef – MSA sirloin beef, thyme roasted chats, root vegetables, demi-glace

Soy Ginger Steamed Fish – wombok cabbage, shiitake mushroom, bean sprouts, scallions, chilli, jasmine rice

Spinach and Ricotta Tortellini – mushroom cream, concasse tomato, soft herbs (v)

Thai Fried Rice – egg, pork, Asian greens, carrot, tomato, fish sauce, Thai soy sauce

Thai Red Chicken Curry – mild creamy curry, poached chicken, vegetables, garlic, ginger, kaffir lime, fragrant jasmine rice

SALADS

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

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

Greek Salad – heirloom tomato, marinated feta, Kalamata olives, cucumber, white balsamic dressing (v)

Korean Soba Salad – soba noodles, kimchi, cucumber, red cabbage, carrot, iceberg lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v)

Mum's Potato Salad – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request)

Roasted Sweet Potato and Pasta – kale, gluten free pasta, pomegranate, chickpea, cos lettuce, tahini dressing (v)

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

Vietnamese Rice Noodle and Shrimp Salad – julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing

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Dining Package

\$145.00pp

MINIMUM 100 GUESTS

Includes:

Room Hire

Three course alternate drop menu

3 hour house beverage package

Bread rolls (v)

Dilmah tea, brewed coffee, and chocolates

Entrée

Select one (1) hot and one (1) cold entrée to be served alternately

Two (2) hot entrée - additional \$5.50pp

Hot

Miso-Glazed Pork Belly - daikon purée, charred baby bok choy, pickled shiitakes & black garlic jus

Pumpkin Saffron Risotto - roast pumpkin, feta, pepita, crispy sage and black garlic dust (v on request)

Seared Scallops - pea puree, grilled chorizo, Nduja crumb, lemon verbena beurre blanc

Slow-cooked Lamb and Potato Croquette - pickled cucumber salad, tahini yoghurt, dill infused evoo

Cold

Beetroot Cured Salmon Gravlax - sliced baby beets, crème fraiche, orange and pumpkin purée, watercress

Black pepper Beef Carpaccio - arugula, pepper pecorino, capers, anchovy aioli

Grilled Vegetable Quinoa Salad - roast pumpkin, charred red capsicum, roasted Spanish onion, pepitas, asparagus, green goddess, and petit garden herbs (v)

Tiger Prawn, Avocado, and Crab Tian - dressed greens, mango, pomegranate jewels, pickled cucumber

Main

Select two (2) to be served alternately

Baked Barra Fillet - sand crab and chive risotto, lemon labneh, baby cress, fried salted capers

Char-grilled MSA Sirloin (cooked medium) - parsnip purée, duck fat roast potatoes, asparagus, porcini mushroom

Char-grilled Pasture Fed MSA Beef Tenderloin (cooked medium) - confit garlic mash, buttered asparagus, roasted fennel, sorrel, thyme jus

Moroccan Lamb Rump (cooked medium) - sweet corn purée, cauliflower florets, freekeh, baby corn, pan jus, dukkha, micro herbs

Oven Roasted Chicken Breast - buttered broccolini, colcannon mash, lardons, forest mushroom cream, micro herbs

Pork Rib Cutlet - sweet potato gratin, pumpkin silk, green beans, port wine jus

Pumpkin Ravioli - light tomato and basil sugo, Kalamata olives, broccolini, pane profumato (vegan)

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

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Dessert

Select two (2) to be served alternately

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

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

Lemon Curd Tart – coconut and lemon myrtle Chantilly, candied lime (v)

Matcha Panna Cotta – black sesame soil, miso caramel, lychee, yuzu and pear gel

Royal Mess – layered hazelnut meringue, berry compote, Chantilly cream

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

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

Sides

Additional \$10.00pp

Select Two

Garden salad (v)

Rustic fries, aioli (v)

Steamed mixed greens, toasted almonds (v)

Additional Upgrade

Additional \$22.00pp

½ hour chef's selection canapés

Three canapés per person

Additional \$35.00pp

1 hour pre-dinner drinks

½ hour chef's selection canapés

Three canapés per person

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Set Menu

2-Course \$74.00pp

MINIMUM 25 GUESTS

Includes your choice of either Entrée & Main or Main & Dessert (alternate drop)

Served with bread rolls, Dilmah tea, brewed coffee, and chocolates

3 Course \$91.00pp

MINIMUM 25 GUESTS

Includes Entree, Main & Dessert (alternate drop)

Served with bread rolls, Dilmah tea, brewed coffee, and chocolates

Entrée

Select one (1) hot and one (1) cold entrée to be served alternately

Two (2) hot entrée - additional \$5.50pp

Hot

Miso-Glazed Pork Belly - daikon purée, charred baby bok choy, pickled shiitakes & black garlic jus

Pumpkin Saffron Risotto - roast pumpkin, feta, pepita, crispy sage and black garlic dust (v on request)

Seared Scallops - pea puree, grilled chorizo, Nduja crumb, lemon verbena beurre blanc

Slow-cooked Lamb and Potato Croquette - pickled cucumber salad, tahini yoghurt, dill infused evoo

Cold

Beetroot Cured Salmon Gravlax - sliced baby beets, crème fraiche, orange and pumpkin purée, watercress

Black pepper Beef Carpaccio - arugula, pepper pecorino, capers, anchovy aioli

Grilled Vegetable Quinoa Salad - roast pumpkin, charred red capsicum, roasted Spanish onion, pepitas, asparagus, green goddess, and petit garden herbs (v)

Tiger Prawn, Avocado, and Crab Tian - dressed greens, mango, pomegranate jewels, pickled cucumber

Main

Select two (2) to be served alternately

Baked Barra Fillet - sand crab and chive risotto, lemon labneh, baby cress, fried salted capers

Char-grilled MSA Sirloin (cooked medium) - parsnip purée, duck fat roast potatoes, asparagus, porcini mushroom

Char-grilled Pasture Fed MSA Beef Tenderloin (cooked medium) - confit garlic mash, buttered asparagus, roasted fennel, sorrel, thyme jus

Moroccan Lamb Rump (cooked medium) - sweet corn purée, cauliflower florets, freekeh, baby corn, pan jus, dukkha, micro herbs

Oven Roasted Chicken Breast - buttered broccolini, colcannon mash, lardons, forest mushroom cream, micro herbs

Pork Rib Cutlet - sweet potato gratin, pumpkin silk, green beans, port wine jus

Pumpkin Ravioli - light tomato and basil sugo, Kalamata olives, broccolini, pane profumato (vegan)

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

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Dessert

Select two (2) to be served alternately

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

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

Lemon Curd Tart – coconut and lemon myrtle Chantilly, candied lime (v)

Matcha Panna Cotta – black sesame soil, miso caramel, lychee, yuzu and pear gel

Royal Mess – layered hazelnut meringue, berry compote, Chantilly cream

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

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

Sides

Additional \$10.00pp

Select two

Garden salad (v)

Rustic fries, aioli (v)

Steamed mixed greens, toasted almonds (v)

Add on Canapes

Additional \$22.00pp

½ hour chef's selection canapés

Three canapés per person

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Buffet Dinner Menu

\$95.00pp

MINIMUM 30 GUESTS

Served with mixed gourmet bread rolls and seasonal vegetables

Your selection of two (2) Cold Platters, three (3) Hot Items, and three (3) Salads

COLD PLATTERS

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

SALADS

Classic Waldorf Salad – Romaine lettuce, celery, apple, grapes, mayo, walnuts

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

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

Greek Salad – heirloom tomato, marinated feta, Kalamata olives, cucumber, white balsamic dressing (v)

Korean Soba Salad – soba noodles, kimchi, cucumber, red cabbage, carrot, iceberg lettuce, mint, gochujang dressing, boiled eggs, sesame seeds (v)

Mum's Potato Salad – boiled egg, spring onion, seeded mustard mayo, bacon pieces (v on request)

Roasted Sweet Potato and Pasta – kale, gluten free pasta, pomegranate, chickpea, cos lettuce, tahini dressing (v)

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

Vietnamese Rice Noodle and Shrimp Salad – julienne carrot, bean sprout, cucumber, coriander, mint, spring onion, cooked shrimp, Vietnamese dressing

HOT ITEMS

Char Siu Pork – sticky red roasted pork, hoisin plum glaze, stir fry kailan, shiitake mushroom, corn rice

Chicken Tikka Masala – tandoor chicken, tomato, cream, spices, steamed basmati rice

Grilled Market Fish – light tomato sugo, lemon, lime, soft herbs

Hong Kong Style Chow Mein Noodles – scallions, bean sprout, chicken, fishcake, dark and light soy sauce

Lamb Navarin – tender lamb, new potatoes, carrots, turnips, peas

Roast Beef – MSA sirloin beef, thyme roasted chats, root vegetables, demi-glace

Soy Ginger Steamed Fish – wombok cabbage, shiitake mushroom, bean sprouts, scallions, chilli, jasmine rice

Spinach and Ricotta Tortellini – mushroom cream, concasse tomato, soft herbs (v)

Thai Fried Rice – egg, pork, Asian greens, carrot, tomato, fish sauce, Thai soy sauce

Thai Red Chicken Curry – mild creamy curry, poached chicken, vegetables, garlic, ginger, kaffir lime, fragrant jasmine rice

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DESSERT

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

Premium Seafood Selection

Additional \$45.00pp

Fresh shucked oysters

Local crabs

Queensland King prawns

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BBQ Buffet

MINIMUM 30 GUESTS

\$68.00pp

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

OFF THE GRILL

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

SALADS

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

ADD ON FROM THE GRILL

ADDITIONAL \$20.00 PER PERSON

Garlic tiger prawn skewers
Greek style lamb koftas
Market fish, lemon and burnt butter sauce

ALLERGEN NOTIFICATION

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Canapé Packages

MINIMUM 30 GUESTS

1-hour - \$26.00pp

4 pieces per person - choice of 4 canapés

2-hour - \$44.00pp

8 pieces per person - choice of 8 canapés

3-hour - \$56.00pp

8 pieces per person - choice of 8 canapés

1 Substantial canapé

4-hour - \$70.00pp

8 pieces per person - choice of 8 canapés

2 Substantial canapé

COLD CANAPÉS

Assorted sushi, soy sauce, wasabi

Blue cheese, pear, candied walnut, melba toast (v)

Char-grilled vegetable and hummus tart (v)

Crab and celeriac remoulade with tarragon dressing

Goat's cheese, thyme and caramelized onion tart (v)

Pacific oyster, hibiscus and galangal vinaigrette

Pumpernickel with avocado and shrimp salad

Smoked chicken, sundried tomato, dill mayo tart

Smoked salmon, dill and crème fraîche roulade, blinis, salmon pearls

Smoky beetroot hummus, Turkish bread, dill, pistachio (v)

Thai beef salad, mint, scallions, mild chilli lime dressing

HOT CANAPÉS

Asian pork belly bites, ketchup manis, coriander

Cauliflower roll, Mojo Picón (vegan)

Chicken empanada, chimichurri

Crispy coconut prawn with mango chutney

Mini lamb kofta, minted yoghurt

Mini Moroccan lamb pie, chermoula mayo

Mushroom and mozzarella arancini, truffle kewpie (v)

Peking duck cigar, hoisin dipping sauce

Petite beef and red wine pie, tomato relish

Satay chicken **or** beef skewers, satay sauce

Semi-dried tomato and bocconcini arancini, tomato sugo (v)

Smoked cod croquette, Mojo Picón

Steamed prawn har gow, ponzu dressing

Thai fish cakes, pickled cucumber, sweet chilli sauce

Vegetable spring rolls, sweet chilli sauce (v)

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SUBSTANTIAL CANAPÉS

MINIMUM 30 GUESTS

\$17.00pp

Beer battered fish and chips, tartare, lemon

Buffalo wings, ranch dressing, celery soldier

Butter chicken, steamed basmati rice

Chicken karaage, kewpie mayo, white cabbage salad

Mini Angus beef, cheese, pickle, tomato and fries

Smoked chicken Caesar salad

Stir fry noodles – beef, chicken, or vegetable (v on request)

Thai red chicken curry, steamed jasmine rice

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