



LUNCH

set menu (minimum 10 guests)

Main course priced per person is inclusive of one entrée or one dessert, assorted bread rolls and freshly brewed coffee, selection of teas and pralines. Additional entrée or dessert, \$11.00 per person, per course. Alternating service of entrée, main course or dessert, \$6.00 per person, per course. Choice option of two items, \$12.00 per person, per course. Maximum 2 choices per course.

ENTREE

Cold entrée

Ginger and orange glazed sliced duck served on glass noodle salad with spicy Thai dressing

Warm spiced chicken tenderloin on Mediterranean vegetable cous cous with a smoked tomato sauce and basil pesto

Cherry cured salmon rilette served with baby salad leaves, olive oil crostini, preserved lemon aioli

Szechuan beef carpaccio served with lightly pickled vegetables and ponzu dressing

Lemon pepper baked blue-eye trevalia on roasted capsicum and herb risotto with pineapple and white balsamic salsa

Main course

Pan fried barramundi with coconut and coriander rice, baby vegetables and orange kiwi fruit salsa **\$52.00**

Crispy chicken breast with roasted garlic basil cous cous, charred vegetables, bocconcini and salsa verde **\$49.50**

Grilled beef sirloin served with gourmet potato, field mushroom, tomato salsa, broccolini and shiraz jus **\$52.00**

Braised lamb shank with cinnamon, star anise, slow cooked vegetables and mash **\$53.00**

Grain fed beef fillet oven roasted root vegetable puree, green beans, glazed shallots and thyme jus **\$57.00**

Dessert

Warm vanilla white chocolate pudding with cinnamon ice cream and Amaretti cookies

Almond crème brûlée, sesame tuille and candied ginger

Tian of caramel poire on pistachio daquoise and crème anglaise

Sweet cherry bake well tart and campari orange parfait, with strawberry ginger sauce

Please note these menus are designed for the lunch period and cannot be used for the dinner period.



LUNCH continued

sandwich menus (maximum 50 guests)

All sandwich menus are served with a seasonal fruit platter, freshly brewed coffee and selection of teas. Menu is stand up service only and is a maximum 1 hour service.

Sandwich buffet (please select five items)

per person \$27.00

Prepared with a selection of rolls and breads including crusty French baguettes, focaccia, linseed loaf and rye

Roast beef, onion and cracked pepper tomato
Spicy satay chicken, cucumber, tomato and crispy lettuce
Spiced chicken, cucumber pickled achar and tomato
Honey glazed ham with tasty cheese and pineapple
Turmeric and cumin chicken on cucumber
Tuna with salad
Roast beef with seeded mustard dressing
Mediterranean vegetable salad with pesto mayonnaise

Gourmet sandwich buffet (please select five items)

per person \$28.50

Prepared with a selection of rolls and breads including crusty French baguettes, focaccia, linseed loaf and rye

Pesto chicken with grilled vegetables
Pastrami, creamy brie and bush tomato chutney
Smoked salmon, asparagus with capers and onion cream
Grilled field mushroom, eggplant and pickled capsicum
Roast marinated chicken and crisp salad
Grilled vegetables and marinated goats cheese
Cocktail prawn with egg and cucumber
Smoked salmon with caper cream cheese and onion in a mountain bread
Tandoori chicken with spicy tomato chutney
Salami with sun-dried tomato and cheese
Smoked turkey and apricot chutney
Parma ham with cucumber, eggplant kasaundi
Black forest ham with onion jam



LUNCH

continued

ENHANCE YOUR SANDWICH BUFFET

Fruit selection (please select one)

Trio of melon with berry coulis
Fresh fruit salad and Chantilly cream

per person \$6.00

Sweet selection (please select one)

Banana and chocolate chip cakes
Pistachio, berry and frangipane slice
Strawberries with fresh cream

per person \$7.50

Hot selection (please select one)

Potato wedges and arancini
Gourmet party pies and sausage rolls
Chef selection of samosas and spring rolls

per person \$9.50

Cheese selection

Medley of assorted cheeses, fruit chutneys, sliced bread sticks,
water crackers, quince paste and glazed figs

per person \$9.50

Beverage

Orange, apple or pineapple per person

\$5.00

Soft drinks per person

\$4.00

Red Bull (250ml) each

\$6.50



LUNCH

continued (minimum 30 guests)

All buffets include bread rolls and butter, freshly brewed coffee and a selection of teas. Menu is stand up service only and is a maximum 1 hour service. Please ask your Event Manager for seated options available at an additional charge.

STAND UP WORKING BUFFET ONE

per person \$39.00

Salad selection

Mixed garden lettuce, balsamic, garlic and herb vinaigrette
Saffron cous cous with roasted vegetable and harissa dressing
Classic Caesar salad station

Hot selection

Beef rump steak with bourguignon garnish and sauce.
Authentic Goan pork curry with tamarind and red chilli
Sauté of chicken with wild mushroom, Muscadet wine sauce
Seared Tasmanian salmon, vegetable julienne, chive veloute
Sautéed potatoes biarritz
Fragrant steamed jasmine rice
Oven roasted root vegetables

Dessert selection

Sacher torte
Chilled melon platters
Passionfruit cheesecake
Apple and fig Jalousie



LUNCH

continued (minimum 30 guests)

STAND UP WORKING BUFFET TWO

per person \$43.00

Salad selection

Mixed garden lettuce, balsamic, garlic and herb vinaigrette

Thai beef with peanuts and crispy shallots

Garbanzo bean, chorizo and pepper salad, sherry vinegar dressing

Hot selection

Crispy skin barramundi with lime sauce vierge

Slow cooked chicken thigh Basquaise, confi t of capsicums

Grilled beef rump steak, béarnaise sauce, balsamic onions, water cress

Roasted pork shoulder studded with vanilla and garlic, roasted garlic jus

Spinach and ricotta cannelloni topped with Béchamel sauce

Roasted rosemary potatoes with onion Lyonnais

Panache of seasonal vegetables

Dessert selection

Black forest roulade

Seasonal fresh fruit platters

Assortment of gourmet French



LUNCH

continued (minimum 30 guests)

STAND UP WORKING BUFFET THREE

per person \$48.00

Salad selection

Mixed garden lettuce, balsamic, garlic and herb vinaigrette

Egyptian feta salad with dill and mint

Crisp apple and celery Waldorf salad

Hot selection

Chicken breast with porcini mushrooms ala crème, truffl e oil

Beef fi llet medallions with bordelaise garnish

Lamb rumps Provencale, tapenade jus, basil oil

Red snapper with orange butter sauce, fennel and olives

Penne pasta with tomato, dried chilli, artichokes, olives, capsicums, spring onions

Steamed fragrant basmati rice

Seasonal greens sauté with olive oil and lemon

Dessert selection

Gourmet selection mini French pastries

Dark chocolate truffl e torte with raspberries

Coconut rice pudding with mango

Seasonal fresh fruit platters

Pistachio and cherry mousse with chocolate shavings