

CONFERENCE

\$75 per person full day package
\$65 per person half day package

(Morning Tea and lunch, or Lunch and Afternoon Tea)

Choose between working lunch sandwiches or Hot Buffet

Less than 20pax we serve food in the restaurant not in the room

MORNING OR AFTERNOON TEA

Percolated coffee and tea
Choose one savoury and one sweet item

Choose from options below:

SWEET

Mini Banana Loaves (v)
Raspberry Croissant (veg)
Apple Cinnamon Muffin (v)
Chocolate Muffin (v)
Cherry Coconut Slice (gf v)
Cocoa & Coconut Slice (veg)
Assortment of Danishes (v)
Coconut Baklava (v)

SAVORY

Ham & Cheese Croissant
Assortment of Quiches (vo)
Pea & Potato Curry Puff (veg gf)
Lamb, Mint and Rosemary Pie
Ricotta & Spinach Sausage Roll (v)
Pumpkin & Fetta Arancini GF (v)
Vegetable Cornish Pastry (v)

SANDWICH OPTIONS

GFO available on request
Vegan options available on request

Choose three from the options below:

Chicken Wrap, celery, walnuts, Russian dressing, baby cos

Beef Pastrami Sandwich, sauerkraut, pickles, aioli, swiss cheese, Turkish roll

Smoked Salmon Sandwich, multigrain loaf, brie, tomato, tzatziki, mix leaves

Ham & Cheese Baguette, smoked ham, swiss cheese, vine ripened tomatoes

Roasted Capsicum & Goats' Cheese, spinach, wholemeal bread V

plus two salads

Menu subject to change due to seasonality and supply

gf – gluten free / gfo – gluten free option / v – vegetarian / veg – vegan / vo – vegan option



HOT BUFFET OPTIONS

Choose Two hot dishes (+\$10pp for extra hot dish)

Side Dishes

Choose One side (+\$7pp for extra side)

Salad

Choose One salad (+\$7pp for extra salad)

Dessert

Choose One dessert

Red Meat

Grass Fed roast sirloin with peppercorn sauce (gf)
Mottainai farm slow cooked lamb rump, rosemary
gravy (gf)
Crispy local pork belly, apple sauce (gf)

Chicken

Green chicken curry (gf)
Roast chicken breast with mushroom sauce (gf)
Spicy chicken thighs, house BBQ sauce (gfo)

Fish

Chilli and garlic crispy local fish (gf)
Steamed local fish fillets with dill butter (gf)
Beer battered flathead, tartare sauce

Vegetarian

Orchiette, wild mushrooms, spinach,
tomato sugo (veg gfo)
Penne amatriciana, pancetta, chilli, olives, tomato
sugo, cream (gfo)

Side Options

Steamed Rice
Vegetable and egg fried rice
Roast Potatoes
Crispy Chips
Steamed Seasonal Greens

SALADS

Potato salad, onion, celery, chives, honey mustard
dressing (gf v)

Roast pumpkin salad, Persian fetta, pine nuts,
rocket (gf v)

Kale and chick pea salad, sweet potato, golden
raisins, Moroccan spices, red onion (gf veg)

Mixed leaf salad, tomato, cucumber, avocado,
pepitas, red onion (gf veg)

Spiced cauliflower and broccoli salad, quinoa, mixed
leaves, dukkha (gf veg)

DESSERT OPTIONS

Chocolate tart (v)
Raspberry tart (v)
Chia pudding (veg gf)
Chocolate brownies, cherry compote (v)
White Chocolate Blondie, Nutella cream (v)
GFO available on request

DESSERT EXTRAS (+\$5PP)

Mini Cornettos

