



Conference Day Menu \$44.50 per person

❖ Morning Tea - Choose One

Mini Ham and cheese or Cheese and tomato Croissants
Assorted gourmet savory tarts (V option)
Chicken feta and roast pumpkin frittata (GF & V option Available)
Assorted Danish pastries
Seasonal Fruit platters

❖ Lunch Served from buffet table - Choose two

Braised steak medallions in a mushroom demi glaze
Moroccan chicken tenderloins
Crispy pork belly, apple pure
Barra fillets, lemon pepper butter
Succulent Roast lamb w, mint gravy

❖ Choose one (Vegetarian)

Pumpkin and sage ravioli in a tomato basil sauce w, parmesan
Creamy pesto and spinach gnocchi
Creamy white wine mushroom gnocchi
Curried pumpkin and Greens
Vegetable and Bean tagine

❖ Choose two Leafy Greek salad

Moroccan roast pumpkin Spanish onion, feta spinach cous cous
Traditional garden with Diced Cheddar Cheese chunks
Classic Caesar salad
Roast Pumpkin and Fetta Salad
Quinoa Salad with Veggies
Diner roll w, butter portions

❖ Afternoon Tea - Choose one

Mini scones w, jam and house made Clotted Cream
Assorted cakes and Slices
Danish pastries



**Add drink package \$6.50 pp

Tea and coffee Station for the day -instant coffee and tea varieties, sugar and milk jugs -20 L urn, china cup/saucer and teaspoon

Water glasses and carafe for each table -bowl of mints on each table throughout day \$5.50 per person

❖ Additional items

Seasonal fruit platter	\$80.00 each Platter
Additional morning /afternoon tea item	\$7.50 per person
House gourmet cookies platter (25 pieces)	\$55.00 each platter
Assorted cake bites and slices platter (36 pieces)	\$85.00 each platter
Juice carafes 1L	\$8.50 each in hire
Extra juice glass	\$1.00 each
600 ml bottle water	\$3.50 each
350ml Juice	\$5.50 each