



REFRESHMENT BREAKS

All refreshment breaks are served with freshly brewed coffee, assorted teas and market fresh fruit (whole).

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

CHOOSE 2 ITEMS:

PASTRIES

Chocolate croissant
Cherry and pistachio danish
Pain au raisin danish
Cinnamon bun with iced cinnamon frosting
Apple Turnover
Fresh strawberry and vanilla custard danish
Mini glazed donuts

MUFFINS

Chocolate fudge
Banana and macadamia nut
Iced carrot and roasted walnut
Pear, wild honey and oat
Raspberry and white chocolate
Caramel and date
Blueberry

SAVOURY

Mini bacon and egg tarts
Mini lamb and rosemary pies
Mini spinach and ricotta puffs (v)
BBQ pork buns
Chicken and mushroom pies

Savoury (continued)

Indian spiced curry puffs (v)
Mini braised beef and Burgundy pies
Mini beef sausage rolls

SANDWICHES

Smoked salmon and cream cheese on rye roll
Seasonal tomato, bocconcini and basil baguettes (v)
Roast beef, horseradish cream and watercress
Triple smoked ham, cheese and tomato on ciabatta
Smoked chicken and avocado on poppy seed roll
Vegetable crudités and assorted dips (v)

SOMETHING SWEET

Chocolate and peppermint brownie
Apple and rhubarb crumble
Pear and orange frangipane tart
Salted caramel chocolate tart
Mini fruit tart
House made cookies
Flourless chocolate fudge cake (GF)
Opera cake
New York cheesecake
Golden syrup and oats biscuits
Selection of Mövenpick ice creams
Scones with jam and cream



WORKING LUNCH BUFFETS

Lunch buffets are designed for a minimum of 35 guests and are suitable for stand up lunch breaks.

Buffets are served with freshly brewed coffee, assorted teas, soft drinks and juice.

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OPTION 1

Select three salads, five sandwiches and fresh fruit platters. Based on 2.5 sandwiches per person

OPTION 2

Select two salads, two sandwiches, two mains and three desserts. Based on 1.5 sandwiches per person

OPTION 3

Select four salads, three mains and three desserts. Served with bread rolls

SALADS

- Garden salad with lemon dressing (V, GF, LAC)
- Black rice, quinoa, coconut, apple cider vinaigrette (V,GF)
- Traditional creamy herb coleslaw (V,GF)
- Caesar salad with bacon, garlic croutons and shaved parmesan cheese
- New potato salad, sour cream and Spanish onion (V, GF)
- Pasta salad, olives, sun dried tomatoes (V)
- Tomato and cucumber, dill dressing (V, GF, LAC)

TRADITIONAL FINGER SANDWICHES

- Rare roast beef, dill pickle and grain mustard
- Smoked salmon, cucumber and chives
- Egg and watercress
- Poached chicken breast, endive and herbed mayonnaise
- Mesculin lettuce, tomato, carrot and avocado (V)

GOURMET WRAPS

- Chicken Caesar wrap
- Smoked salmon, pastrami and artichoke relish wrap
- Cucumber, tomato, Persian feta and olive tapenade wrap (V)
- New York style pastrami, dill pickle and horseradish cream wrap

MINI BAGUETTES

- Smoked ham, aged cheddar cheese, tomato and lettuce
- Roast turkey breast with King Island brie and cranberry sauce
- Roast beef, English mustard and mixed greens
- Char-grilled eggplant, semi-dried tomatoes and avocado (V)

FOCACCIAS

- Prosciutto, goat's cheese, wild rocket and honey (V)
- Char-grilled vegetables, hummus and pesto (V)
- Roma tomato, buffalo mozzarella and basil (V)
- Roast chicken breast served with olives and pecorino
- Sopressa, goat's cheese, zucchini and semi-dried tomatoes (V)

WORKING LUNCH BUFFETS

Continued

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MAINS

Lamb, date and preserved lemon tagine, saffron and cashew rice (GF)

Steamed salmon fillet, seasonal vegetables, beurre blanc (GF)

Beef and Guinness ragout, potato dumplings, baby carrots

Crispy fried barramundi, nam jim sauce, snow peas, vermicelli rice noodles

Butter chicken with steamed rice and papadums (GF)

DESSERTS

Strawberry shortcake, vanilla bean custard

Chocolate mud cake, strawberries and crème Chantilly

Traditional lamingtons, whipped cream

Citrus cheesecake

Chocolate mousse cup (GF)

Pavlova, whipped cream, fresh fruit (GF)

Sliced fruit platter (GF)