



## 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)