

*European*  
CATERING



# Conference Menu



“There is no  
sincerer love than  
the love of food”

George Bernard Shaw



# Autumn-Winter Menu

Price per person from \$42.00

Including complimentary welcome coffee & tea on arrival

## Morning tea (1.5 items per person with a variety of 2)

Triple chocolate brownie, salted peanut butter, toasted almonds **CN I GF**

House baked miniature croissants, shaved smoked turkey, Roma tomatoes, pine nut & basil cream cheese

Fresh whole fruits

## Luncheon

Linseed sourdough, smoked beef brisket, pickled red cabbage, cos lettuce, Swiss cheese, Japanese mayonnaise

Aged vintage cheddar, caramelised cauliflower, caper & date vinaigrette, macerated mandarins, smoked paprika crema **GF I V**

## Salad

Middle Eastern freekeh salad, spring onion, pomegranate, parsley, mint, pistachio **CN I VG**

Spiced roasted parsnip, quinoa, apple, rocket salad, mustard vinaigrette **GF I VG**

## Petit Deli Station

Mexican burrito bowl, black beans, corn, tomato, onion & avocado, chipotle dressing **GF I V**

Truffle, lemon & thyme honey baked chicken, parmesan coated crispy Brussels sprouts, roasted Jerusalem artichoke, fresh herb salad **GF**



## Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add \$9.00+GST per person) - may require additional service staff*

Pulled beef & eggplant moussaka **GF**

Potato bake **GF I V**

## Afternoon Tea (1 item per person with a variety of 2)

Pear & hazelnut tartlet **GF**

Raspberry bakewell slice

Fresh whole fruits

## Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

**CN** contains nuts | **VG** vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **RSF** refined sugar free

# Australian Inspired

Price per person from \$42.00

Including complimentary welcome coffee & tea on arrival

## Morning tea (1.5 items per person with a variety of 2)

Banana, hazelnut & Nutella muffin GF

Bacon & aged cheddar tart

Fresh whole fruits

## Luncheon

### Salad bar

Butter lettuce, samphire, avocado, cherry tomato, parmesan & lemon vinaigrette GF | V

Charred carrot, wild rice, lemon Myrtle dressing GF | VG

### Petit Deli Station

BBQ chicken, salt bush, beetroot & gin relish DF | GF

Smoked ricotta, roasted mountain pepper pumpkin, apple balsamic reduction  
GF | V

Lamb & river mint sausage rolls, bush tomato relish

Avocado & egg sourdough sandwich V



## Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add \$9.00+GST per person) - may require additional service staff*

Australian beef pie

Buttered roast vegetables & peppermint GF | V

## Afternoon tea (1 item per person with a variety of 2)

Anzac biscuit

Lamington

Fresh whole fruits

## Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Austrian Inspired

Price per person from \$42.00

Including complimentary welcome coffee & tea on arrival

**Morning tea** (1.5 items per person with a variety of 2)

Chocolate, salted caramel & hazelnut slice GF

Almond "Milchreis" rice pudding, seasonal fruit DF | GF | VG

Fresh whole fruits

## Luncheon

Double smoked ham, Emmentaler cheese, seeded mustard & kraut sourdough

Alpine honey baked pumpkin, Mediterranean pesto GF | V

## Salad bar

Viennese potato salad, dark pumpkin oil dressing DF | GF | V

Field cucumbers, herb crème fraîche, rapeseed oil, dill GF | V

## Petit Deli Station

Austrian poached beef "Tafelspitz", pickled vegetables, horseradish, remoulade DF | GF

Tomato, ricotta & pesto tart, toasted pepitas V



## Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

*Hot Dishes (optional, add \$9.00+GST per person) - may require additional service staff*

Viennese veal goulash GF

Homemade egg spaetzle

**Afternoon Tea** (1 item per person with a variety of 2)

Chef's selection of homemade patisserie which may include:

Viennese biscuits

Apple & fig cake GF

Fresh whole fruits

## Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Greek Inspired

Price per person from \$42.00

Including complimentary welcome coffee & tea on arrival

**Morning tea** (1.5 items per person with a variety of 2)

Orange & almond cake GF

Mediterranean tomato, feta & olive tart V

Fresh whole fruits

## Luncheon

Spanakopita V

Artichoke dolmades DF | GF | VG

Salad Bar

Village salad, tomato, cucumber, watermelon, olives, feta GF | V

Garden salad, haloumi GF | V

Petit Deli Station

Lemon oregano chicken, fennel & orange DF | GF

Lamb gyros



## Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

*Hot Dishes (optional, add \$9.00+GST per person) - may require additional service staff*

Slow roast beef moussaka

Lemon roast potatoes DF | GF | VG

**Afternoon Tea** (1 item per person with a variety of 2)

Baklava

Assorted biscuits to include: Kourambiethes & Melomakarono...

Fresh whole fruits

## Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff  
VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Asian Inspired

Price per person from \$42.00

Including complimentary welcome coffee & tea on arrival

**Morning tea** (1.5 items per person with a variety of 2)

Spiced carrot & walnut cake, candied ginger GF

Eggplant & sesame tart, black sesame V

Fresh whole fruits

## Luncheon

Charred sesame cauliflower, carrot Bombay salad GF I VG

Wrap (1 per person)

BBQ Korean beef wrap, spicy mayo, cucumber

## Salad Bar

Nepalese Achar potato, cucumber & carrot DF I GF I VG

Brown rice, avocado salad, pepitas, almonds, sunflower seeds DF I GF I VG

## Petit Deli Station

Tandoori chicken breast, kachumber salad DF I GF

Char sui pork, Asian greens DF



## Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses, dried fruit, nuts & lavoche

Hot Dishes *(optional, add \$9.00+GST per person) - may require additional service staff*

Nepalese chicken curry, coriander & tomatoes DF I GF

Steamed Jasmine rice DF I GF I VG

**Afternoon Tea** (1 item per person with a variety of 2)

Black sesame & yuzu cake GF

Raspberry & passionfruit cake GF

Fresh whole fruits

## Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff  
VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Plant-Based Menu 1

Price per person from \$40.00

Including complimentary welcome coffee & tea on arrival

## Morning tea (2 items per person with a variety of 4)

Oats slice, dates & sunflower seed slice VG

Almond milk rice pudding, seasonal fruits CN | DF | GF | VG

Seasonal sliced fruit GF | VG

Eggplant & sesame tartlet, black sesame V

## Luncheon

Avocado, tofu & pickled daikon sushi rolls, wakame, soy, wasabi, pickled ginger DF | GF | VG

Vietnamese rice paper rolls, mung bean noodles, coriander, Thai basil, peanut hoisin sauce GF without the sauce | VG

Pea & legume curry puffs, sweet chilli sauce DF | VG

## Salad bar

Green garden salad, avocado, cucumber, Spanish onion, ginger & garlic dressing DF | GF | VG

BBQ Korean style chickpeas, sprouts, broccoli DF | GF | VG

Wild rice, mizuna, pickled ginger, soy miso dressing DF | GF | VG



## Petit Deli Station

San Choy Bow – 5 spice tofu, water chestnut, shitake mushroom DF | VG

Poke platter - Avocado, edamame, brown rice, tofu, cherry tomatoes, cucumber, sesame seeds GF | VG

## Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses with dried fruit, nuts & lavoche

Hot Dishes (optional, add \$9.00+GST per person) - may require additional service staff

Hokkien egg noodles, Asian greens, soy mint chilli DF | VG

Tofu & mushroom rendang curry DF | VG

## Afternoon tea (1 item per person with a variety of 3)

Pumpkin & feta tea sandwich V

Raw cacao bar DF | GF | RSF | VG

Coconut & banana cake VG

Fresh whole fruits

## Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

# Plant-Based Menu 2

Price per person from \$40.00

Including complimentary welcome coffee & tea on arrival

## Morning tea (2 items per person with a variety of 4)

Quinoa chia bircher, banana, macadamia **DF | GF | VG**

Caprese croissant **V**

Orange & almond cake, rose petal crème cheese **GF**

Banana, hazelnut & Nutella muffin **GF | V**

## Luncheon

Kale & broccoli frittata, goats curd, smoked almond **GF | V**

Soy & linseed sourdough, roasted eggplant, zucchini, bocconcini, spinach, pesto **V | VG** can be made available

Herbed ricotta, roasted bell pepper, eggplant basil pesto wrap **V**

## Salad bar

Sweet potato, broccoli, walnut & ricotta salad **CN | GF | V**

Garden salad, orange & poppyseed vinaigrette **GF | V**

Roast heirloom carrots, baby cos, quinoa, goats' cheese, hazelnut, balsamic & pomegranate **GF | V**



## Petit Deli Station

Edible garden – hummus, baby heirloom vegetables **DF | GF | VG**

Baked pumpkin, cashew & harissa cream **CN | GF | VG**

## Fruits & Cheeses

Selection of fresh seasonal fruits

Australian & European cheeses with dried fruit, nuts & lavoche

Hot Dishes *(optional, add \$6.00+GST per person) - may require additional service staff*

Mediterranean moussaka, eggplant, roasted peppers, Greek cheese **DF | GF | V**

## Afternoon tea (1 item per person with a variety of 3)

Leek & forest mushroom tartlet, caramelised onion **V**

Raw cereal bar **DF | GF | RSF | VG**

Chocolate and raspberry brownie **CN | GF**

Fresh whole fruits

## Beverages

Crave coffee, Origin teas

Freshly squeezed orange juice, guava juice & apple juice

Still & sparkling mineral water

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

**VG** vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **RSF** refined sugar free