

morning & afternoon tea

Functions
& Events

Coffee & teas

Freshly brewed filtered coffee & a selection of teas

1 Break item

Shared to the table | 11 or Individual serves | 11.50

2 Break items

Shared to the table | 15 or Individual serves | 15.5

3 Break items

Shared to the table | 19 or Individual serves | 19.5

Break Items

Favourites

Fresh seasonal fruit platters V DF NF GF

Assorted fruit danish pastries

Assorted mini muffins, chocolate, blueberry, apple, white chocolate & raspberry

Freshly baked scones, Beerenberg jams & whipped cream NF

Portuguese custard tarts

Carrot & walnut cake

Slices

Selection of

Lemon coconut

Peanut butter & white chocolate blonde

Cheesecake crumble

Anzac caramel

Muesli & yoghurt

Cup Cakes

Selection of

Vanilla raspberry

Lemon curd

Banana caramel

Chocolate salted caramel

Peanut snickers

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients

V vegetarian | VG vegan | GF gluten free | NF nut free | DF dairy free

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Break Items Continued

Cookies (6cm)	<p>Selection of White chocolate & macadamia nut Chocolate fudge Polka dot Raspberry & white chocolate chunk</p>
Scrolls	<p>Selection of Smoked chicken & green olive NF Gypsy ham & sun-dried tomato NF Mediterranean vegetable & basil pesto V</p>
Quiches	<p>Bacon & gruyere cheese NF Chorizo & olive NF Baby spinach & cherry tomato V Zucchini & ricotta V</p>
Savoury	<p>Balfours cocktail pastries, Beerenberg tomato sauce NF Cheese & bacon muffins</p>
Healthy options	<p>Protein bliss balls / energy bites</p> <ul style="list-style-type: none">- cocoa & peanut butter- pistachio & cranberry- salted caramel- toasted hazelnut & date- coconut & apricot <p>Chia seed, almond milk & raspberry pots Activated nuts & dried fruit Greek yoghurt & puffed grain granola Blueberry, flaxseed & oat bars</p>

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working lunch

Lunch Box 1	Served individually 35 Filled lunch roll - roasted chicken, avocado, salad & mayonnaise NF DF Salad bowl - wild rocket, roasted beetroot, Persian feta & hazelnut dukkah GF Lemon slice Fruit salad V VG GF NF DF Tea, coffee & soft drinks
Lunch Box 2	Served individually 35 Filled lunch roll - double smoked ham, vintage cheddar, tomato & dijon mustard NF Salad bowl - spice roasted chickpea & pumpkin, cranberries, toasted almond & goats curd V GF Chocolate brownie slice Fruit salad V VG GF NF DF Tea, coffee & soft drinks
Lunch Box 3	Served individually 35 Filled lunch roll - roasted beef, caramelised onion, sundried tomato pesto & rocket leaves Salad bowl - roasted potato salad, pancetta crisps, shaved pecorino & mustard cream NF Cheesecake crumble slice Fruit salad V VG GF NF DF Tea, coffee & soft drinks
Lunch Box 4	Served individually 35 Filled lunch roll - roast lamb, tabouli, tzatziki & salad leaves NF Salad bowl - Greek feta, olive, tomato, cucumber & sticky balsamic GF NF DF Anzac caramel slice Fruit salad V VG GF NF DF Tea, coffee & soft drinks

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working lunch

Variety Lunch Box

Served in individual lunch boxes | 37
or Served on platters to the table | 35

Turkish finger sandwiches – assorted flavours
Garden salad V
Slices – assorted flavours
Fruit salad V VG GF NF DF
Tea, coffee & soft drinks
Vegetarian option included

The Opera Box

Served in individual lunch boxes | 39

Assorted charcuterie, pickles & olives
Spinach & ricotta frittata
Mini artisan brie & vintage cheddar, lavosh crackers
Lemon meringue tart
Tea, coffee & soft drinks

The Poke Bowl Lunch Box

Served in individual lunch boxes | 39

Assorted Poke bowls, yellowfin tuna, seared sesame beef or
lemongrass & coconut poached chicken
Fruit salad V VG GF NF DF
Portuguese custard tarts
Tea, coffee & soft drinks
Vegetarian option included

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hot fork lunch

Hot Lunch Box	Served in individual lunch boxes 1 hot fork dish 1 salad 1 slice Fruit salad Tea, coffee & soft drinks	41
Hot Lunch	Served to the table 2 hot fork dishes 1 vegetarian hot fork dish 2 salads Fresh fruit platters Served with bread & butter Tea, coffee & soft drinks	47
BBQ	Served to the table Served individually 2 hot fork dishes 1 vegetarian hot fork dish 2 salads Fresh fruit platters Served with bread & butter Tea, coffee & soft drinks	49 51
	Post Event Sundowner 45 minutes, beverage & platters	19.5

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hot fork dish selection

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Chicken

Butter chicken (Murgh Makani), butter, cream, cashew & spices GF
Korean fried chicken, fermented cabbage salad, fried beans & green onion NF DF

Honey sriracha BBQ chicken, charred corn, pineapple & coriander verde NF GF DF

Middle eastern baked chicken chop, green olive & almond, grilled tomato & preserved lemon DF GF

Lamb

Persian lamb tagine, dates & pickled lemon, moghrabieh GF NF

Kashmiri lamb rogan josh, yoghurt, spices & chilli

Noisette of lamb, sliver beet, pickled walnuts & rosemary jus GF DF

Slow roasted lamb shoulder, sumac roasted chickpeas, pomegranate syrup & caramelised yoghurt NF GF

Pork

Braised pork belly, turmeric, lemongrass & coconut GF DF

Cuban mojo BBQ pork shoulder, black bean salad & mango lime salsa DF

Char sui pork, Cantonese eggplant, grilled broccolini & black vinegar DF

Sticky pork belly, sweet & sour vegetables, sesame noodles NF DF

Beef

Memphis style smoked beef brisket, grilled vegetables, pickled onions & chipotle butter GF DF

Beef medallions, portobello mushroom, red wine braised baby onions & mustard cream DF

Slow-cooked BBQ beef short rib, grilled potatoes, BBQ glaze & chimichurri NF GF

Massaman beef curry, coconut cream, Thai spices & roasted peanuts DF

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Seafood

Soy braised wild caught barramundi, steamed pak choi, garlic chips & chilli NF

Mustard & red miso baked atlantic salmon, toasted sesame, asparagus, nori & yuzu butter

Grilled kingfish charred Provencal vegetables, green olive & basil tapenade NF DF

Atlantic salmon, roasted kipfler potatoes, caper & preserved lemon butter NF

Vegetarian

Vegetable biryani, potato, peas & saffron spice

Indonesian nasi goreng, cabbage, soy & crispy shallots

Cauliflower & chickpea masala, chilli, cashew & coriander

Moroccan baked sweet potato, roasted peppers & red onion

Potato gnocchi, wild mushroom, roasted baby tomato & herbs

Lentil & black bean chilli, toasted tortilla & sour cream

Salad

Southern-style macaroni, Cajun sweet potato & cider vinegar V NF

Spice roasted chickpea & pumpkin, cranberries, toasted almond & goats curd V GF

Sesame grilled broccolini, pickled onion & lemon tahini V DF NF

Roasted cauliflower, crispy chorizo, dried tomato & halloumi NF

Grilled corn, Mexican beans, red peppers, mango & fresh herbs V NF DF

Wild rocket, roasted beetroot, Persian feta & hazelnut dukkah V GF

Roasted potato salad, pancetta crisps, shaved pecorino & mustard cream GF

BBQ Selection

Chicken tandoori marinated, fried potato & mango chutney GF NF

Beef brisket, slow cooked, smokey BBQ bourbon glaze, lime & chipotle buttered corn cob NF GF

Lamb cutlets, Portuguese style, black-eyed beans & roasted tomato yoghurt GF NF

Pork belly, master stock braised, chargrilled, spicy plum & apple salad GF NF DF

Atlantic salmon, chilli, mustard & honey & rough-cut herb salad DF NF

Chargrilled vegetables, grilled halloumi & salsa verde GF NF

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