

ALL ITEMS ARE SERVED WITH FILTERED COFFEE & TEA

ONE BREAK ITEM	12
TWO BREAK ITEMS	16
THREE BREAK ITEMS	20

BREAK ITEMS

SWEET ITEMS

Assorted cookies
Sliced fresh fruit
Scones
Mini muffins
Mini Danish pastries
Carrot & walnut cake
Triple chocolate brownies
Portuguese custard tart
Kyttons Bakery lamingtons

SLICES

Lemon coconut
Peanut butter & white chocolate blondie
Cheesecake crumble
Anzac caramel
Muesli & yoghurt

CUPCAKES

Vanilla raspberry
Lemon curd
Banana caramel
Chocolate salted caramel
Peanut Snickers

PROTEIN BLISS BALLS

Cocoa & peanut butter
Pistachio & cranberry
Salted caramel
Toasted hazelnut & date
Coconut & apricot

BARISTA COFFEE UPGRADE

Barista made espresso coffee, hot chocolate and teas.

Coffee cart fee	200
Per cup	5.50

SAVOURY ITEMS

Balfours cocktail pastries, Beerenberg
tomato sauce | **NF**

SCROLLS

Smoked chicken & green olive | **NF**
Gypsy ham & sun-dried tomato | **NF**
Mediterranean vegetable & basil pesto | **V**

QUICHES

Bacon & Gruyère | **NF**
Chorizo & olive | **NF**
Baby spinach & cherry tomato | **V**
Zucchini & ricotta | **V**

HEALTHY OPTIONS

Chia seed, almond milk & raspberry pots
Activated nuts & dried fruit
Greek yoghurt & puffed grain granola
Blueberry, flaxseed & oat bars

ALL PRICING IS PER PERSON UNLESS STATED OTHERWISE

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 | **H** halal



SELECT THE FOLLOWING

ONE FILLED ROLL

ONE SALAD

ONE SLICE

35

SERVED WITH FILTERED COFFEE, TEA & SOFT DRINKS
& FRUIT SALAD

FILLED ROLL

Roasted chicken, avocado, salad
& mayonnaise | **NF** | **DF**

Double smoked ham, vintage cheddar,
tomato & dijon mustard | **NF**

Roasted beef, caramelised onion, sundried
tomato pesto & rocket leaves

Roast lamb, tabouli, tzatziki & salad leaves | **NF**

SLICE

Lemon

Chocolate Brownie

Cheesecake Crumble

ANZAC Caramel

SALAD

Wild rocket, roasted beetroot, Persian feta &
hazelnut dukkah | **GF**

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

Roasted potato salad, pancetta crisps, shaved
pecorino & mustard cream | **NF**

Greek feta, olive, tomato, cucumber &
sticky balsamic | **GF** | **NF** | **DF**

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SELECT THE FOLLOWING

ONE FILLED ROLL

ONE SALAD

TWO HOT DISHES

ONE SWEET

41

SERVED WITH FILTERED COFFEE, TEA & SOFT DRINKS

FILLED ROLLPoached chicken, avocado salsa, green leaves, seeded mustard mayonnaise | **NF**Roasted chicken, crispy bacon, tomato, lettuce, Caesar dressing | **NF**Double smoked honey ham, vintage cheddar, tomato, dijon mustard | **NF**

Seared-peppered beef, caramelised onion, sun-dried tomato pesto, rocket leaves

Aldinga smoked turkey, triple cream brie, cranberry, mayonnaise | **NF**Roasted leg of lamb, tabouli, cucumber, tzatziki, salad leaves | **NF**Prosciutto, provolone, olive tapenade, roasted capsicum, vegetable relish | **NF**Charred pumpkin, sun-dried tomato, baby spinach, Persian feta | **V****SALAD**Baby spinach, roasted heirloom beetroot, Persian feta, hazelnut dukkah | **V | GF**Spice-roasted chickpea & pumpkin, cranberries, toasted almond & goat curd | **V**Heirloom tomato, fior di latte, caramelised onion, pesto, fried basil | **V | GF**Wild rocket, shaved pecorino, honey-baked pear, seeded mustard & red wine vinegar | **V | NF**Orange, pickled fennel, breakfast radish, watercress, roasted cashews | **V | GF | DF**Broccoli, green beans, Russian kale, edamame, slithered toasted almonds, tahini dressing | **VG | GF | DF****HOT DISH**Murgh makhani (butter chicken), butter, cream, cashew, spices | **GF**Korean fried chicken, fermented cabbage salad, fried beans, green onion | **DF | NF**Persian lamb tagine, dates, pickled lemon, moghrabieh | **NF**Char siu pork, Cantonese eggplant, grilled broccolini, black vinegar | **DF | NF**Memphis smoked beef brisket, grilled vegetables, pickled onions, chipotle butter | **NF | GF**Slow cooked barbeque beef short rib, grilled potatoes, barbeque glaze, chimichurri | **DF | NF**

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

Soy braised wild caught barramundi, steamed pak choi, garlic chips, chilli | **DF | NF**Potato gnocchi, wild mushroom, garden peas, truffle oil, shaved parmesan, herbs | **V | NF**Cauliflower & chickpea masala, chilli, cashew, coriander | **VG | GF****SWEET**

Fresh fruit salad

Triple chocolate brownie

Assorted slices

Mini cupcakes

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SELECT THE FOLLOWING

TWO HOT DISHES

ONE VEGETARIAN HOT DISH

ONE SALAD

47

SERVED WITH FILTERED COFFEE, TEA, BREAD, BUTTER & FRUIT

HOT DISHES**CHICKEN**Murgh makhani (butter chicken), butter, cream, cashew, spices | **GF**Korean fried chicken, fermented cabbage salad, fried beans, green onion | **DF**Honey sriracha barbeque chicken, charred corn, pineapple & coriander verde **GF | DF | NF**Middle Eastern baked chicken, green olive, almond, grilled tomato, preserved lemon **GF | DF****LAMB**Persian lamb tagine, dates, pickled lemon, moghrabieh | **NF**Kashmiri lamb rogan josh, yoghurt, spices, chilli | **GF**Slow roasted lamb shoulder, sumac-roasted chickpeas, pomegranate syrup, caramelised yoghurt **GF | NF****PORK**Braised pork belly, turmeric, lemongrass, coconut **GF | DF**Cuban mojo barbeque pork shoulder, black bean salad, mango lime salsa **DF | GF | NF**Char siu pork, Cantonese eggplant, grilled broccolini, black vinegar **DF | NF**

Sticky pork belly, sweet & sour vegetables, sesame noodles

BEEFMemphis smoked beef brisket, grilled vegetables, pickled onions, chipotle butter **GF | NF**Beef medallions, portobello mushroom, red wine braised baby onions, mustard cream **GF | NF**Slow cooked barbeque beef short rib, grilled potatoes, barbeque glaze, chimichurri **GF | NF | DF**Massaman beef curry, coconut cream, Thai spices, roasted peanuts | **GF****VEGETARIAN**Vegetable Biryani, potato, peas & saffron spice **GF | DF | VG**Indonesian Nasi Goreng, cabbage, soy, crispy shallots **DF | V**Cauliflower & chickpea masala, chilli, cashew, coriander **GF | DF**Moroccan baked sweet potato, roasted peppers, red onion **V | GF | DF | NF**Potato gnocchi, wild mushroom, roasted baby tomato, herbs | **V****SEAFOOD**Soy braised wild caught barramundi, steamed pak choi, garlic chips, chilli **DF | NF**Mustard & red miso baked Atlantic salmon, toasted sesame, asparagus, nori, yuzu butter | **GF**Grilled kingfish, charred provençal vegetables, green olive & basil tapenade | **GF**Atlantic salmon, roasted kipfler potatoes, caper & preserved lemon butter **GF | NF****SALAD**Heirloom tomato, fior di latte, caramelised onion, pesto, fried basil **V | GF**Wild rocket, shaved pecorino, honey-baked pear, seeded mustard & red wine vinegar **V | GF | NF**Grilled baby gem lettuce, pancetta crisps, radish, tahini dressing | **GF**Orange, pickled fennel, breakfast radish, watercress, roasted cashews **GF | DF | V**Garden salad, cherry tomatoes, cucumber, red onion, balsamic dressing **VG | GF | DF | NF****BUFFET UPGRADE | +15****SELECT 2**Atlantic salmon, chilli, mustard, honey & rough-cut herb salad **DF | NF**Beef brisket, slow cooked, smoky barbeque bourbon glaze, lime & chipotle buttered corn cob **NF | GF**Lamb cutlets, Portuguese style, black-eyed beans & roasted tomato yogurt **GF | NF**Pork belly, master stock braised, chargrilled, spicy plum & apple salad **GF | NF | DF**Tandoori marinated chicken, fried potato & mango chutney **GF | NF**Atlantic salmon, chilli, mustard, honey & rough-cut herb salad **DF | NF**Chargrilled vegetables, grilled halloumi & salsa verde **GF | NF****ALL PRICING IS PER PERSON UNLESS STATED OTHERWISE****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 | **H** halal