

COFFEE BREAKS

MORNING & AFTERNOON TEA SELECTIONS

Healthy Snack Packs – on the go \$4.0 per item

Savoury nut granola pack

Honey & oat muesli bar

Vegan protein balls

Sweet \$5.0 per item

Lemon melting moments

Fresh baked Danish pastries

Mini chocolate doughnuts

Raspberry, white chocolate friands (v)(gf)

Scones with jam & cream

Chocolate & strawberry brownie

Savoury \$5.0 per item

Pork, fennel & caramelised apple sausage rolls

Pumpkin scones with maple bacon butter

Roast tomato & basil danish, goats curd

Parmesan churros w/ smoked paprika aioli

COFFEE BREAKS

Freshly brewed Vittoria coffee, Twinings teas, orange juice

On arrival \$7 per person

1/2 day continuous service \$12 per person

Full day continuous service \$16 per person



WORKING LUNCH

WORKING LUNCH \$39 per person
Selection of open sandwiches 2 pieces per person

Chicken, celery, apple, toasted walnut, herbs
Slow roasted vegetable, goats curd, basil pesto
Glazed ham, cheddar, mustard, dill pickles
Hot smoked salmon, dill, crème fraiche, cress
Pumpkin, cauliflower, baked ricotta, zaatar, lentil sprout salad (v) (gf)
Cucumber, tomato, Kalamata olives, marinated fetta (v) (gf)

FLAVOURS OF INDIA \$42 per person

Masala butter chicken
Palak Paneer, spinach and cottage cheese (v) (gf)
Aloo Gohbi Matar - potato, cauliflower and green peas, tomato and yoghurt
Pulao style pilaf whole spiced scented basmati rice (v) (gf)
Tomato and cucumber raita (v) (gf), pappadums

FLAVOURS OF SOUTH EAST ASIA \$42 per person

Caramelised pork belly, Thai style slaw
Chicken cold rolls, butter lettuce, carrots, rice vermicelli, hoi sin
Korean sesame tofu with green zucchini and carrots
Szechwan style hokkien noodles with shiitake mushrooms, sesame and red capsicum

All working lunch menus served with whole seasonal fruit, sweet treat, orange juice, still and sparkling water



WORKING LUNCH

FLAVOURS OF FRANCE

\$42 per person

Tarragon flavoured chicken breast with sauce chasseur

Beef burgundy with heirloom carrots

Boulangere potato with parmesan

Beetroot, orange and hazelnut salad with red witlof

FLAVOURS OF THE MIDDLE EAST

\$42 per person

Dukkah scented braised lamb shoulder

Chicken shawarma skewers with Tahini sauce

Freekeh, green olive, pumpkin and capsicum salad with zhoug

Mejadra with roasted cauliflower and mint

All working lunch menus served with whole seasonal fruit, sweet treat, orange juice, still and sparkling water

