

Daily Conference Menus

Morning tea, lunch, and afternoon tea

Ideas, like people, thrive on good food. Our delicious, generous, daily conference menu will nourish your guests and their ideas.

As always, farm-to-table eating is the order of the day. Our Daily Conference Menu is designed to provide a seamless culinary experience for your event.

\$65.50 per person, excluding GST

Our Daily Conference Menus includes morning tea, lunch, and afternoon tea.



Daily Conference Menus

Morning tea, lunch, and afternoon tea

MONDAY

Morning tea

- Homemade sausage rolls, tomato relish
- Baked mini chocolate tart **(V)**
- Tea and coffee

Lunch

- Market fish, coconut, ginger, shellfish bisque, seasonal greens **(GF)**
- Spinach, ricotta pansotti, tomato, pepper sauce **(V)**
- Tomato, bocconcini, arugula, pesto baguette **(V)**
- Pumpkin, green beans, cherry tomato salad, balsamic dressing **(VE/GF)**
- Maple-glazed carrot, broccoli salad **(VE/GF)**
- Red velvet slice **(V)**
- Tea and coffee

Afternoon tea

- Tomato, basil quiche **(V)**
- Blueberry panna cotta **(GF)**
- Tea and coffee

(V) Vegetarian **(VE)** Vegan **(GF)** Gluten Free **(DF)** Dairy Free



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TUESDAY

Morning tea

- Irish chicken, butterhead sandwich
- Palmiers pastry **(V)**
- Tea and coffee

Lunch

- Lamb navarin, roasted root vegetables **(GF/DF)**
- Creamy fettuccine, mushroom, broccoli **(V)**
- Corned beef, horseradish Crème Fraîche, watercress wrap
- Greek salad **(V/GF)**
- Spiced red rice, drunken raisins, charred corn kernels, cherry tomatoes, arugula salad, lemon vinaigrette **(VE/GF)**
- Dark chocolate entremet
- Tea and coffee

Afternoon tea

- Chorizo, red pepper quiche
- Almond glaze cake **(V)**
- Tea and coffee

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WEDNESDAY

Morning tea

- Pizza twist **(V)**
- Hazelnut choux **(V)**
- Tea and coffee

Lunch

- Hoisin-glazed pork, roasted red peppers, pineapple, Asian pilaf rice **(GF/DF)**
- Spinach, corn, cauliflower, cheddar cream bake **(V)**
- Bacon, marmalade, mortadella sandwich
- Marinated gourmet potato, baby spinach, charred capsicum salad **(V/GF)**
- Beetroot, goat cheese, broccoli, orange salad, coriander orange dressing **(V/GF)**
- Rice pudding, apricot compote **(V/GF)**
- Tea and coffee

Afternoon tea

- Mini lamb pies
- Pineapple crumble
- Tea and coffee

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THURSDAY

Morning tea

- Smoked salmon, beetroot mayonnaise, cucumber, rocket, focaccia sandwich
- Mango delight **(GF)**
- Tea and coffee

Lunch

- Provençal beef stew, potato, peas **(GF/DF)**
- Chickpea, cauliflower, soy korma, steamed basmati rice **(VE/GF)**
- Cauliflower, halloumi hot dog **(V)**
- Oriental slaw, silverbeet, beetroot, Granny Smith apple, savoy cabbage **(VE/GF)**
- Melon, cos lettuce, burrata, olive, cherry tomato salad, honey mint dressing **(V/GF)**
- Raspberry cheesecake **(V)**
- Tea and coffee

Afternoon tea

- Ham and cheese pinwheel
- Linzer torte **(V)**
- Tea and coffee

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FRIDAY

Morning tea

- Truffle, potato, and mushroom tart (V)
- Mini cinnamon rolls (V)
- Tea and coffee

Lunch

- Teriyaki chicken, sticky rice, pickles, cabbage (GF)
- Stir-fried Asian greens (VE/GF)
- Cream cheese, caramelised onion, pastrami, focaccia sandwich
- Quinoa, butterhead, vine tomatoes, green bean salad (VE/GF)
- Cauliflower, broccoli, almonds, baby kale salad, lemon vinaigrette (VE/GF)
- Medovik honey cake (V)
- Tea and coffee

Afternoon tea

- Kumara, aioli poppers (V)
- Lemon caprese (V)
- Tea and coffee

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SATURDAY

Morning tea

- Spinach, feta quiche
- Sticky date pudding **(V)**
- Tea and coffee

Lunch

- Home-style chicken curry **(GF)**
- Vegetable biryani, cucumber raita **(V/GF)**
- Vegan chicken Greek wrap **(VE)**
- Rocket, avocado, citrus salad **(VE/GF)**
- Kachumber, sprouts salad **(VE/GF)**
- White chocolate brownie **(V)**
- Tea and coffee

Afternoon tea

- Pumpkin and caramelised onion tart **(V)**
- Genoise sponge **(V)**
- Tea and coffee

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SUNDAY

Morning tea

- Smoked kumara, winter pea pastry (V)
- Pistachio financier cake (V)
- Tea and coffee

Lunch

- Prawn, tomato risotto (GF)
- Roasted root vegetables, shaved parmesan (V)
- Pulled jackfruit, seasonal vegetable wrap (VE)
- Melon, baby spinach, vegan cheese, couscous salad, mint blueberry dressing (VE)
- Kodo millet, pesto-marinated courgette, roasted carrot salad (VE)
- Crème caramel (V)
- Tea and coffee

Afternoon tea

- Pumpkin, sage, hazelnut quiche (V)
- Double chocolate mousse
- Tea and coffee

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