

Conference Menu Selections

Sample Menu

Breakfast

Continental Buffet Breakfast

Chilled fruit juice
Fresh fruit platter
Yoghurt
Croissants & pastries

Variety of cereals
Preserved Fruit
Toast with various popular spreads
A selection of teas & filtered coffee

Full Buffet Breakfast

Continental buffet, plus a delicious selection of:
Scrambled, fried & poached eggs
Crispy bacon
Baked beans

Breakfast sausages
Grilled tomatoes
Hash browns

Business Plated Breakfast

Continental buffet, plus a Hot Breakfast served to your tables including:
Crispy bacon
Breakfast sausage

Grilled tomato
Choice of Eggs: scrambled, poached or fried
(please select one)

Morning & Afternoon Tea

Morsel Selections

Assorted muffins
Scones with jam & cream
Savoury cheese scones
Selection of cakes & slices
Homemade biscuits

Sliced fresh fruits
Selection of mini croissants
Whole fruits
Selection of pastries & danishes

Lunch

Buffet Lunch Wet Dish Choices – served from the bain marie

Beef stroganoff
Tuna mornay
Thai chicken curry
Sweet & sour pork
Lamb rogan josh

Chicken satay
Penne pasta with carbonara sauce
Veal ravioli with sauce neapolitan
Tempura battered fish in honey glaze
Vegetarian ravioli with sun-dried tomato sauce

Roast Lunch – roast choices

Rolled leg of lamb with rosemary
Mustard crusted roast beef

Rolled leg of pork with crackling & apple sauce
Roast chicken with seasoning

Cocktail Food

Morsel Selections

Selection of sushi with wasabi & soy
Bite size mini quiches – Lorraine or Florentine
Crusty bruschetta with assorted toppings
Salt & pepper prawn sticks with citrus aioli
Tomato, basil & goats cheese tartlets
Bloody mary oyster shots
Peppered kangaroo with chilli glaze jam
Wonton cups with vegetable frittata
Chilli & herb chicken skewers
Chef's homemade dips with baked pita bread
Marinated beef skewers
Lemongrass prawn satay sticks
Sesame shapes with cream dip centres
Bocconcini and tomato skewers
Salt & pepper squid
Homemade vegetarian pasties



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Dinner

Soup

Cream of pumpkin
Potato, leek & bacon
Country vegetable
Cream of mushroom

Cream of chicken with baby corn
French onion
Carrot & leek

Entrée

Garlic Prawns: *Creamy white wine and garlic prawns accompanied by jasmine rice*

Grilled Balsamic Vegetables: *A mix of vegetables grilled with olive oil and drizzled with a balsamic vinegar*

Crispy Salt & Pepper Squid: *Lightly battered calamari twists served with a baby lettuce and a spicy dressing*

Lime & Chilli Chicken: *Basted with lime and chilli, served on a bed of steamed jasmine rice and baby bok-choy*

Two Peppered Beef: *Tender beef strips on white pepper, white wine and cream sauce, alongside black pepper and red wine sauce*

Pecan & Spinach Salad: *Grape tomatoes, pecan nuts, baby spinach and red onion tossed with maple syrup, cider vinegar and dijon mustard*

Salt & Pepper Chicken Salad: *with lemon myrtle and lime, chilli and coriander dressing*

Main

Veal Scaloppine: *Thin veal slices topped with salsa verde, parsley, chives, dill, grainy mustard, olive oil, lemon juice, capers and garlic*

SA Whiting: *Two fillets of whiting grilled, crumbed or lightly battered with tartare sauce, lemon and chips*

Royal Coach Catch: *Lightly beer battered barramundi, crumbed prawns, salt and pepper squid and fresh natural oysters served with fries*

Pie of the Day: *Chef's homemade pie*

Schnitzel: *Your choice of beef or chicken, with either choice of gravy or parmigiana style*

Salt & Pepper Chicken Salad: *with lemon myrtle and lime, chilli and coriander dressing*

Grilled Balsamic Vegetables: *A mix of vegetables grilled with olive oil and drizzled with a balsamic vinegar*

Steaks

Rump: *Clare Valley gold rump steak*

Porterhouse: *180 day grain-fed porterhouse steak*

Beer marinated: *sliced rump flavoured with garlic, rosemary, worcestshire sauce, tomato and mustard*

Dessert

Chocolate mousse cannelloni: *Chocolate crepes filled with a belgian chocolate mousse served on a bed of white chocolate sauce*

Tropical delight pudding: *Light pudding with pineapple and banana pieces, topped with a passionfruit sauce, served with chantilly cream and vanilla ice-cream*

Apple streusel tart: *Short pastry base filled with apples and vanilla cake with streusel topping, decorated with chantilly cream*

Lemon meringue sundae: *Vanilla ice-cream drizzled with a warm lemon sauce topped with crushed crunchy meringue*

Citrus salad with lime & mint granita: *Segmented oranges, grapefruit and mandarins topped with a refreshing lime and mint crushed ice*

