

Conference Menu Selections

Sample Menu

Breakfast

Continental Buffet Breakfast

Selection of chilled fruit juices
Freshly sliced fruit salad
Toast (assorted fresh breads)
Croissants

Variety of cereals
Yoghurt
Various popular spreads
A selection of teas & filtered coffee

Country Cooked Breakfast

Continental buffet, plus a delicious selection of:

Eggs, cooked to your liking
Bacon
Baked beans & spaghetti
Pancakes

Sausages
Grilled Tomatoes
Hash Browns
Chef's daily creations

Morning & Afternoon Tea

Morsel Selections

Assorted muffins
Selection of cakes & slices
Mini croissants
Cookies
Mixed fruit loaves served with butter

Assorted cream filled lamingtons & baby donuts
Savoury scones
Warm ham & cheese or pizza rolls
Mixture of sliced & whole fruits

Buffet Lunch

Main Dish Choices – served with Jasmine rice & pappadums

Thai green chicken curry
Red beef curry
Lemon chicken

Beef stroganoff
Sweet & sour pork

Main Dish Choices – served with Penne pasta & parmesan cheese

Bolognese – rich mince tomato based sauce
Carbonara – creamy mushroom & bacon
Mediterranean – olives, spanish onion & sundried tomato
Marinara – rich tomato based sauce with seafood
Pesto chicken – creamy pesto sauce with chicken, pinenuts, sundried tomatoes & baby spinach

BBQ Buffet

Hearty BBQ

Tender sirloin steak
Marinated chicken thighmeat
Fried onion
Pasta salad
Fruit salad & cream
Traditional condiments

Gourmet sausages
Potato bake
Tossed salad
Bakers selection of fresh bread
Cheese platter

Gourmet BBQ

Marinated prawn skewers
Gourmet sausages
Gourmet patties
Fried onion
Pasta salad
Fruit salad & cream
Traditional condiments

Tender sirloin steak
Marinated chicken thighmeat
Potato bake
Greek salad
Bakers selection of fresh bread
Cheese platter



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Dinner

Soup

Sweet potato & coriander
Creamy corn, leek & chicken
Pumpkin, carrot & ginger

Traditional minestrone with parmesan croute
Smoked ham & green pea
Roasted tomato and basil

Entrée

Creamy white wine and garlic prawns accompanied by jasmine rice

Succulent chicken pieces with honey roasted pear, rocket, blue cheese and red onion salad with berry dressing

Mini tapas plate consisting of smoked cheese, brie, olives, sundried tomato, marinated mushrooms, smoked kangaroo, pickled calamari and chicken served with crusty bread

Vegetable tart rested on a bed of dressed minzuza with basil pesto

Asian style beef stirfry with assorted vegetables and hokkien noodles

Main

Chicken breast pocketed with asparagus, brie and sundried tomato on a bed of creamy risotto with mustard sauce

Salmon fillet on a bed of julienne vegetables with a white wine and dill sauce

Peppered beef sirloin steak with chunky fries, baked Yorkshire pudding, draped with a horseradish demi-glaze

Native spiced kangaroo fillet on a bed of creamy mash potato with spicy plum sauce and sweet potato curls

Roasted sesame rolled pork fillet on a bed of stirfried hokkien noodles with asian style dressing

Individual vegetable pot pies – an assortment of seasonal vegetables with a puff pastry top served with parmesan mashed potato

Dessert

Rockyroad ice cream with chocolate ganache and chocolate chards

Baked New York cheesecake with Chantilly cream and raspberry coulis

Self-saucing lemon pudding with double cream

Fresh fruit salad with vanilla bean ice cream

Pecan pie with kahlua cream and chocolate shavings

Glazed pear tart with vanilla bean ice cream and toffee

Pre-Dinner Cocktail Food

Morsel Selections

Fresh oysters with lime & lemon wedges

Asparagus wrapped with prosciutto rolled in parmesan

Tomato salsa, guacamole & sour cream crostini

Roast beef on a crostini with horseradish cream & caramelised onion

Honey soy marinated chicken wingettes

Cajun spiced beef meatballs with lime aioli

Seasoned vegetable fritters with spicy plum sauce

Champagne poached prawn & melon skewers

Savoury filled choux pastries

Blue cheese & spinach mini quiches

Homemade dips with pita wafers

Crabcakes with dill aioli

Assorted gourmet sandwich fingers

Smoked salmon & brie pastry wraps

