



# Menu

**CORPORATE  
2023**



# Breakfast

## Continental Breakfast

Selection of Petite Muffins (2 pieces) (V)	\$7
Selection of Mixed Danishes (2 pieces) (V)	\$7
Butter Croissant with Smoked Ham & Swiss Cheese	\$9
Mini Mixed Seasonal Fruit with Honeycomb Yoghurt (V, GF, VGA)	\$9
Organic Coconut Pots with Berry Compote (V, VG, GF, DF)	\$11

## Plated Breakfast

Standard Breakfast	\$16
<i>Sourdough Toast, Scrambled Eggs, Maple Bacon &amp; Hash Brown</i>	
Premium Breakfast	\$28
<i>Sourdough Toast, Scrambled Eggs, Maple Bacon, Hash Brown, Pork &amp; Fennel Sausage, Truss Tomatoes &amp; Button Mushrooms</i>	

## Buffet Breakfast Minimum of 30 guests

Standard Buffet	\$16
<i>Sourdough, Scrambled Eggs, Maple Bacon &amp; Hash Browns</i>	
Premium Buffet	\$28
<i>Sourdough, Scrambled Eggs, Maple Bacon, Hash Browns, Pork &amp; Fennel Sausage, Truss Tomatoes &amp; Button Mushrooms</i>	

## Beverages

Tea & Coffee Station	\$8.50 Per Day
Jug of Juice	\$12.80 Each
Jug of Soft Drink	\$11.60 Each





# Day Delegate Packages

Customise your own menu or select from one of our full or half-day delegate packages.

*Half-day delegate packages can select either morning tea or afternoon tea.*

**Our packages are available for a minimum of 30 people and include:**

- Room Hire
- Tea & Coffee Station, refreshed throughout the day
- Morning Tea (one selection)
- Lunch served with Juice and Soft Drinks
- Afternoon Tea (one selection)
- Notepads and Pens
- Iced Water and Mints
- Data Projector and Screen
- Whiteboard or Flipchart with markers
- Free Wi-Fi

## **Package One – Mixed Sandwiches**

Full Day	\$68 Per Person
Half Day	\$52 Per Person

## **Package Two – Buffet Lunch**

Full Day	\$84 Per Person
Half Day	\$68 Per Person

*Additional options can be purchased as required.*



# Morning & Afternoon Tea

## Sweet

- Warm Doughnut\* (*Original Cinnamon, Jam, Nutella, Salted Caramel*) (V)
- Selection of Petite Muffins (2 pieces) (V)
- Selection of Mixed Danishes (2 pieces) (V)
- Buttermilk Scones served with Whipped Cream & Strawberry Jam (V)
- Gourmet Cookie Platter (40 pieces) (V)

## Price Per Person

- \$4
- \$7
- \$7
- \$9
- \$120 Each

## Healthy

- Vegetable Crudites with Hummus (V, VG, GF, DF)
- Variety of Protein Balls (V, GF)
- Selection of Organic Raw Slices (V, GF, VGA)
- Mini Mixed Seasonal Fruit with Honeycomb Yoghurt (V, GF, VGA, DFA)
- Organic Coconut Pots with Berry Compote (V, VG, GF, DF)

- \$7
- \$7
- \$9
- \$11
- \$11

## Savoury

- Spinach & Ricotta Triangles (2 pieces) (V)
- Lamb & Rosemary Pies (2 pieces)

- \$5
- \$9

## Beverages

- Tea & Coffee Station
- Jug of Juice
- Jug of Soft Drink

- \$8.50 Per Day
- \$12.80 Each
- \$11.60 Each

\*Only available until 11am





# Lunch

## Working Lunch

Selection of Mixed Wraps & Turkish Bread Sandwiches (GFO)

\$22 Per Person

## Fresh Salad Bowls (serves 10)

Caesar Salad

Potato Salad

Traditional Greek Salad (V)

Japanese Slaw with Sesame Mayo (V, GF)

Baby Rocket, Parmesan, Pear, Walnut & Aged Balsamic (V, GF)

\$150 Each

## Beverages

Tea & Coffee Station

Jug of Juice

Jug of Soft Drink

\$8.50 Per Day

\$12.80 Each

\$11.60 Each



# Corporate Buffet Lunch

Minimum 30 Guests

\$35 Per Person

## Main Dishes

Potato Gnocchi, Rich Napoli Sauce & Parmesan (V)

*Vegan Option add \$3pp*

Plus, your choice of one of the below dishes served with steamed rice

Portuguese Spiced Chicken, Eggplant Caponata & Salsa Verde (GF, DF)

18-Hour Cured, Slow Cooked Beef Brisket, Potato Puree with Red Wine Jus (GF)

## Sides & Salads (select one)

Caesar Salad

Potato Salad

Japanese Slaw with Sesame Mayo (V)

Baby Rocket, Parmesan, Pear, Walnut & Aged Balsamic (V)

## Beverages

Tea & Coffee Station

\$4.50 Per Person

Jug of Juice

\$12.80 Each

Jug of Soft Drink

\$11.60 Each





# Platters

## **Savoury Pastry Platter** (40 pieces)

Mini Beef Pie, Pork & Fennel Sausage Roll, Spinach & Ricotta Filled Pastry, Bacon & Cheese Quiche

\$130

## **Asian Platter** (40 pieces)

Spring Roll, Vegetable Wonton, Prawn Gow, Steamed Pork Bun

\$140

## **Vegan Platter** (40 pieces)

Falafel, Moroccan Fried Cauliflower, Pumpkin Sausage Roll, Bolognese Arancini (V, VG, DF)

\$140

## **Vegetarian & Gluten Free Platter** (40 pieces)

Mushroom & Mozzarella Arancini, Pumpkin Sausage Roll, Falafel, Spinach & Caramelised Onion Quiche (V, GF)

\$165

## **Australian Cheese Platter**

Selection of Cheese including Brie, Cheddar, Blue, Dried Fruits & Lavosh (V)

\$135

## **Antipasto Platter**

Chef's Selection of Cured Meats & Pickled Vegetables

\$165



# Small Bites

Rustic Chips or Seasoned Wedges with Dipping Sauces (serves 10-15 people) (V, GFA)	\$50
Smoked Salmon, Goat's Feta & Dill Pastry (20 pieces)	\$95
Korean Chicken Bao Buns with Sweet Chilli Sauce (25 pieces)	\$120
Basil Pesto Bocconcini Arancini (30 pieces) (V, GF)	\$120
Bolognese Arancini (30 pieces) (V, VG)	\$120
Peking Duck Crêpe (20 pieces) (DF)	\$140
Satay Chicken Skewers with Dipping Sauce (30 pieces) (GF)	\$140

# Substantial

	Price Per Person
Mushroom & Haloumi Slider (V)	\$8
Mini Beef Brisket Slider	\$9
Mini Southern Fried Chicken Slider	\$9
Karaage Chicken (DF, GF)	\$14.50





# Alphonsus Pizza

One-Metre Long Pizzas | 30 Slices Per Pizza  
Available until 8pm

## **Margherita** (V)

Napoli Sauce, Fior Di Latte, Fresh Basil, EVOO

\$68

## **Ham & Pineapple**

Napoli Sauce, Fior Di Latte, Ham, Pineapple

\$73

## **Ortolana** (V)

Napoli Sauce, Fior Di Latte, Melanzane Parmigiana, Roast Capsicum, Olives, Artichokes, Pesto

\$76

## **Funghi Formaggi** (V)

Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Parmigiano, Chiodini, Rocket

\$76

## **Deliza**

Napoli Sauce, Fior Di Latte, Salami, Olives, Artichokes, Roasted Capsicum, Pesto

\$81

## **BBQ Chicken & Bacon**

BBQ Sauce, Fior Di Latte, Chicken, Bacon

\$81

## **Beef Brisket**

BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

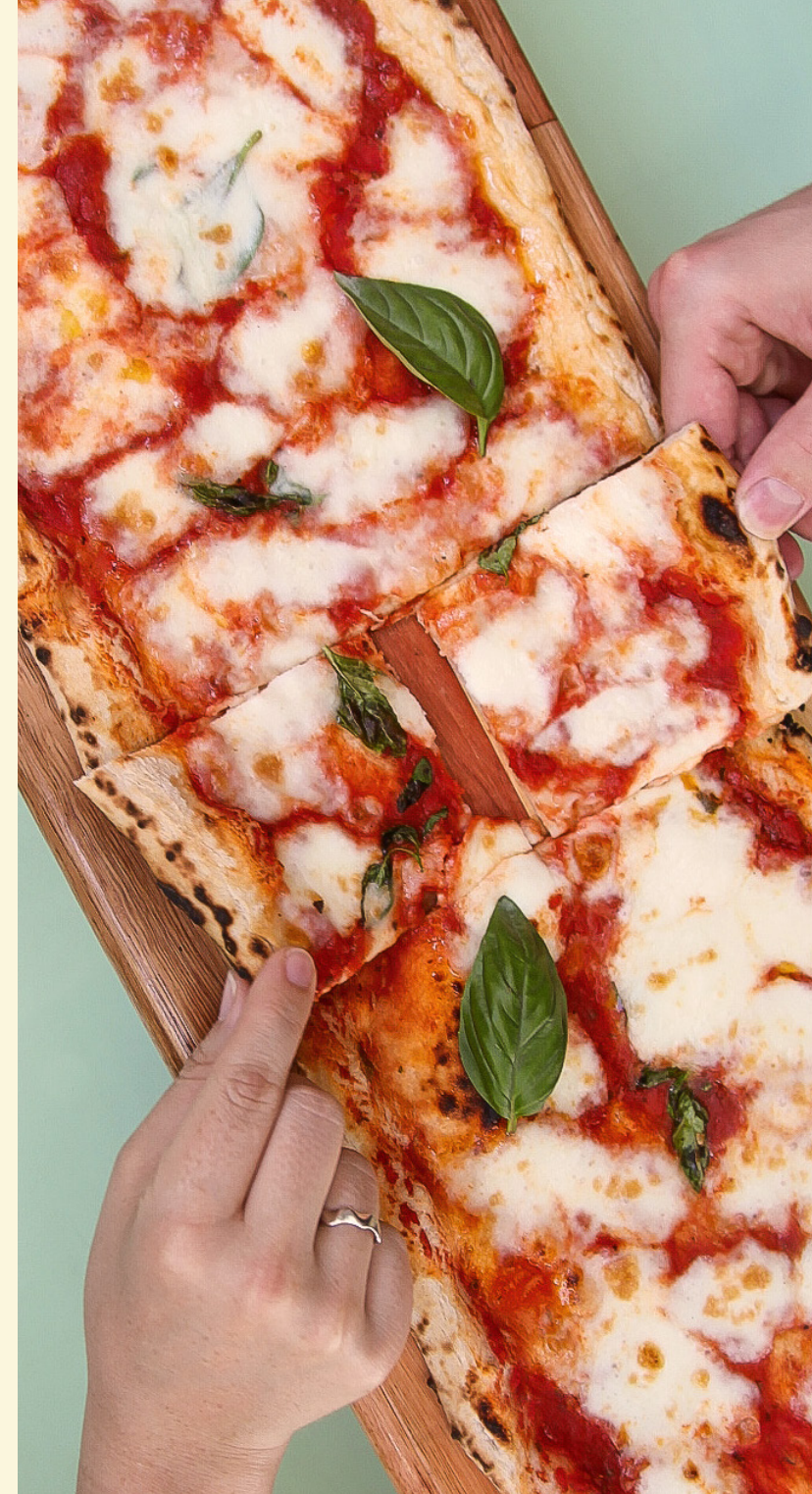
\$81

## **Meat Lovers**

BBQ Sauce, Fior Di Latte, Bacon, Pepperoni, Chicken, Ham

\$83

*Vegan & Gluten Free Pizza Options Available*



# Sweets

**Mixed Raw Vegan Slices & Cakes** (30 pieces) (V, VG, DF) \$98

**Seasonal Mixed Fruit Platter** (25-30 pieces) (V, VG, DF, GF) \$99

**Mini Dessert Platter** (30 pieces) \$140  
Jaffa Cube Cake, Blackberry Cheesecake, Apple Mousse with  
Hazelnut Breton, Chocolate Mousse Tart & Mango Ginger Slice (V)

**Gluten Free Dessert Platter** (30 pieces) \$140  
Mix of Slices & Friands (V, GF)

