



MENU COLLECTION
CONFERENCE LUNCH MENUS

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WORKING LUNCH

A selection of fresh wraps and sandwiches with gourmet fillings **GF**

Assorted Australian cheese platter **GF**

Sliced seasonal fruit platter **VG GF**

All lunches are accompanied with soft drinks, water and orange juice

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN FREE



CONFERENCE LUNCH OPTIONS

HOT LUNCH BUFFETS

LUNCH OPTION 1

MAINS

Harissa braised beef brisket with quinoa and roast vegetables **GF**

Roast chicken supreme with Spanish onions and balsamic **GF**

Penne pasta with zucchini, shallots, peas, basil and cream sauce with shaved parmesan **V**

SIDES

Garden leaf salad, cucumber, cherry tomato, capsicum, sprouts and balsamic vinaigrette **V GF**

Roast sweet potato, beetroot and feta salad, rocket and balsamic dressing **V GF**

Chat potatoes and green beans **V GF**

Bread rolls

DESSERTS

Sliced seasonal fruit platter **VG GF**

Strawberry sponge slice

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LUNCH OPTION 2

MAINS

Chermoula roasted salmon with roast cauliflower and mint yoghurt dressing **GF**

Chicken tagine with roast sweet potato couscous

Pumpkin and lentil casserole with mint yoghurt and coriander **V GF**

Roasted root vegetables **V GF**

SIDES

Grilled vegetable salad with rocket, semi-dried tomato, toasted pistachio and lemon dressing **V GF**

Creamy coleslaw with chives and red onion **V GF**

Bread rolls

DESSERTS

Sliced seasonal fruit platter **VG GF**

Mango and coconut slice **V**

LUNCH OPTION 3

MAINS

Grilled rump steak **GF**

Achiote marinated chicken cutlet **GF**

Mexican rice and corn salsa **V GF**

Mushroom, lemon and pea risotto, rocket accompanied with shaved parmesan **V GF**

Roasted sweet potato with snow peas and asparagus **VG GF**

SIDES

Pumpkin, chickpea and couscous salad with olives and coriander **VG**

Greek salad **GF**

Bread rolls

DESSERTS

Sliced seasonal fruit platter **VG GF**

Pavlova