



Morning & Afternoon Tea Platters *Serves up to 10 guests*

Savoury

Home Made Sausage Rolls	\$ 30.00
Spinach & Ricotta Rolls	\$ 32.00
Vegetable Spring Rolls	\$ 32.00
Gourmet Pies <i>Beef, Vegetable Korma, Lamb</i>	\$ 55.00

**Choice of Chipotle Sauce, Tomato Relish, Aioli, Soy*

Mac and Cheese Croquettes	\$ 32.00
Assorted House Made Savoury Tartlets	\$ 36.00

Sweet

Yoghurt Pots with Chia, Granola & Berries	\$ 60.00
Freshly Baked Cookies & Anzacs	\$ 25.00
Chocolate Brownies (GF Available)	\$ 45.00
Homemade Scones with Jam & Cream	\$ 45.00
Assorted Mini Muffins & Donuts	\$ 30.00
Large Gourmet Muffins	\$ 42.00
Mini Danish Selection	\$ 40.00
Selection of Sweet Treats <i>Cakes & Tartlets</i>	\$ 50.00

Seasonal Fresh Fruit

Bowl of Fresh Fruit	\$ 2.00 pp
Fruit Platter	\$ 45.00

Beverages

Continuous Tea & Coffee	
<i>Full Day Conference</i>	\$ 8.50 pp
<i>Half Day Conference</i>	\$ 6.00 pp
Orange / Apple Juice Bottles	\$ 3.00 each
Bottled Still Water (600ml)	\$ 3.50 each
Italian Sparkling Mineral Water (750ml)	\$ 6.00 each

Finger Food Lunches (*minimum of 10 people/prices are per person*)

Pizza – Meat Lovers, BBQ Chicken or Vegetarian	\$ 5.50
Mac and Cheese Croquettes	\$ 6.00
Gourmet Pies - Beef Burgundy, Moroccan Lamb, Chicken & Leek or Veg. Korma	\$ 6.50
Mini Marinated Chicken Skewers with Yoghurt Dressing	\$ 6.50
Lamb Koftas with Homemade Raita (GF)	\$ 4.00
Parmesan & Pumpkin Arancini with Homemade Red Capsicum Dip & Parmesan	\$ 4.00
Roast Vegetable, Spinach & Sundried Tomato Frittata (GF)	\$ 5.50
Falafel with Spinach and Tahini (GF)	\$ 6.00
Fish Goujons with Tartare Sauce	\$ 6.50
Salt & Pepper Calamari with Lemon Remoulade	\$ 6.50
Chefs Choice Soup of the Day served with Fresh Rolls	\$ 9.00pp

Special Diets

Gluten Free Vegetarian Rolls (GF/DF/V)	\$ 4.50pp
Gluten Free / Vegan Spinach & Tofu Rolls	\$ 4.50pp
Vegan Vegetable Spring Rolls	\$ 3.00pp
Gluten Free Savoury Tarts	\$ 3.50pp
Vegan Pie	\$ 4.50pp
Gluten Free Arancini	\$ 4.00pp
Gluten Free Cookies	\$ 4.50pp
Gluten Free Chocolate Brownies	\$ 4.50pp
Marinated Tofu with Gluten Free Soy	\$ 3.00pp
Gluten Free Muffins	\$ 4.50pp
Selection of Vegan Treats	\$ 5.50pp
Pumpkin & Chick Pea Patties v	\$ 5.50pp
Tandoori Chicken Skewer GF/DF	\$ 6.00pp



Buffet Lunches \$ 21.00 pp

(minimum of 20 people / Groups of 30 or more please choose 2 options)

Catch of the Day *Market Fresh Vegetables & Steamed Rice with Your Choice of Sauce: Salsa Verda (GF), Coconut Curry Thai Basil or Lemon White Wine Cream Sauce*

Hungarian Beef Stroganoff *Sour Cream, Smoked Paprika, Gherkins, Button Mushrooms & Whipped Potatoes (or steamed rice)*

Rosemary Roast Lamb Leg *Seasonal Roast Vegetables & Country Style Potatoes*

Slow Roasted Beef *Honey Roast Vegetables, Dauphine Potatoes, Chasseur or Pepper Sauce*

Lemon Thyme & Garlic Marinated Chicken Thigh *Creamed Potatoes, Steamed Broccoli & Carrots*

Peri Peri Chicken *Roast Potatoes, Butternut Squash & Spinach*

Twice Cooked Pork Belly *Apple Puree Cider Grain Mustard Sauce, Chat Potatoes, Fennel & Butternut Squash*

Braised Moroccan Lamb Shoulder Tagine *Saffron Cous Cous & Chick Peas*

Chicken Penne *White Wine Mushroom Cream, Cherry Tomatoes, Tarragon & Parmesan*

Pasta *with Roasted Vegetables, Feta & Spinach*

Indian or Thai Curry (Chicken or Vegetable) *Basmati Rice and Poppadums*

Pumpkin & Cheese Ravioli *Home-Made Tomato & Basil Sauce and Shaved Parmesan*

Salad Buffet \$ 21.00pp

(minimum of 20 people)

A delicious selection of 3 chef's choice freshly prepared gourmet salads served with fresh rolls

Chef's Choice

Classic Chicken Caesar *Romain Leaves, Shaved Parmesan, Bacon, Egg, Croutons & House Dressing*

Mixed Bean Salad *Chickpea, Quinoa, Fresh Herbs & Lemon*

Caprese Salad *Trio of Tomato, Bocconcini, Basil With a Balsamic Reduction*

Roast Mediterranean Vegetable Salad *Cous Cous and Pepitas*

Classic Tuna Pasta Salad

House Garden Salad *Fresh Leaves, Tomatoes, Red Onion, Cucumber, Roasted Sweet Potato & Finished With a Balsamic Glaze*



Sushi Selection (Platter) *Serves up to 10 guests* \$ 90.00
*A selection of fresh Sushi Rolls with Wasabi, Pickled Ginger and Soy Sauce
Vegetable, California, Tuna, Teriyaki Chicken*

Gourmet Wraps or Sandwiches (Platter) *Serves up to 10 guests*

Chefs Selection *Ham, Egg, Tuna, Roast Beef, Turkey and Vegetarian* \$ 65.00

Platter of Vegetarian & Vegan Sandwiches and Wraps \$ 50.00

Gluten Free / Dairy Free Sandwich

Chicken Pesto Lettuce Tomato \$ 8.50pp

Roast Beef Spinach & Onion Relish \$ 8.50pp

Vegan Wraps

Spinach, Roast Vegetable & Hummus \$ 8.50pp

- *V – Vegetarian
- *GF – Gluten Free
- *DF – Dairy Free
- *VG – Vegan



Extras

Please select from the following small accompaniments (8 - 10 people)

House Garden Salad <i>Fresh Leaves, Tomatoes, Red Onion, Cucumber, Roasted Sweet Potato & Finished with a Balsamic Glaze</i>	\$ 30.00
Platter of Gourmet Bread and Rolls Served with Butter	\$ 20.00
Seasoned Wedges Served with Sweet Chilli Sauce & Sour Cream	\$ 45.00
House Fries Served with Our Own Special Sauce	\$ 45.00

Wollaston Sundowner Platters *Serves up to 10 guests*

Antipasto <i>Antipasto Selection of Cured Meat, Bocconcini, Roasted Tomato, Olives & Fresh Crusty Bread</i>	\$65.00
Cheese & Fruit <i>Selection of Hard and Soft Cheeses Served with Dried & Fresh Fruits & An Assortment of Crackers</i>	\$55.00
Turkish Bread & Dip <i>Turkish Bread, Tasty Spiced Dukkah, Olive Oil & Dips</i>	\$40.00
Sushi Selection <i>A Selection of Fresh Sushi Rolls with Dipping Sauce: Vegetable, California, Tuna, Teriyaki Chicken</i>	\$90.00