

CONFERENCE DAY DELEGATE

SET MENU 1 - HOT

All day Harney and Sons tea selection, freshly brewed coffee and chilled water

MORNING TEA

Smokey ham, mozzarella, parmesan pinwheel

Coffee walnut slice

HOT BUFFET LUNCH

Chicken thigh cacciatore, olives, capers, chili, baby spinach, tomato ragout ^{G, D}

Skin on sweet potato, baby spinach, capsicum ^{G, VG}

Peas, mint, baby spinach, roasted red capsicum, herbed oil ^{G, VG}

Baby carrots, maple, sage ^{G, VG}

Chef's selection of sweet treats ^{30% G, VG}

AFTERNOON TEA

A selection of handmade mini pies ^{30% V}, tomato sauce

Custard slice

MINIMUM ORDER OF 25 GUESTS

This includes all chef and wait staff, setup, food labels, catering tables and linen, crockery and cutlery and water.

V = Vegetarian G = Made without Gluten D = Made without Dairy VG = Vegan

AVAILABLE ON REQUEST: GO = Made without Gluten Option DO = Made without Dairy Option VGO = Vegan Option

PLEASE NOTE: Our meals are prepared in a kitchen that also handles Gluten, Wheat, Milk/Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites, and Lupin, and may contain traces of allergen residues.

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SET MENU 2 - HOT

All day Harney and Sons tea selection, freshly brewed coffee and chilled water

MORNING TEA

Kale Frittata, paprika, chickpea, capsicum, mozzarella ^{V, G}

Chef's selection of sweet muffins

HOT BUFFET LUNCH

Slow braised hoisin 5-spiced beef rump, bok choy, cabbage, chilli, ginger ^{G, D}

Turmeric rice, cardamom, cumin ^{G, VG}

Stir-fried vegetables, whom bok, ginger, coriander, miso ^{G, VG}

Pickled cabbage, carrots, vermicelli noodles, sesame oil, shallots, seeds, pink ginger, miso dressing ^{G, VG}

Chef's selection of sweet treats ^{30% G, VG}

AFTERNOON TEA

Sushi selection including chicken, salmon and vegetarian ^{G, VGO}

Chef's selection of cookies

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SET MENU 3 - HOT

All day Harney and Sons tea selection, freshly brewed coffee and chilled water

MORNING TEA

Mushroom, baby spinach, mozzarella, onion jam pinwheel ^V
Apple rhubarb crumble

HOT BUFFET LUNCH

Lamb Rogan Josh, smoked paprika, chickpea, capsicum, tomato, coriander ^{G, D}

Turmeric rice, cardamon, cumin ^{G, VG}

Roasted skin on kumara, cauliflower, carrots, silverbeet ^{G, VG}

Lettuce, pickled cucumber, red onions, mint, olive oil ^{G, VG}

Chef's selection of sweet treats ^{30% G, VG}

AFTERNOON TEA

Salami, mozzarella, spiced tomato empanada
Chocolate brownie fudge

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SET MENU 4 - HOT

All day Harney and Sons tea selection, freshly brewed coffee and chilled water

MORNING TEA

Corn fritter, tomato and red onion salsa, coriander ^{G, VG}

Tiramisu

HOT BUFFET LUNCH

Char siu braised pork belly, choy sum, whom bok, coriander ^{G, D}

Steamed Egg Noodles, sesame oil, sesame seeds

Stir-fried vegetables, whom bok, ginger, coriander, miso ^{G, VG}

Cauliflower rice, pickled daikon, edamame, baby spinach, tomato, ranch dressing ^{G, VG}

Chef's selection of sweet treats ^{30% G, VG}

AFTERNOON TEA

Jalapeño bites, aioli ^V

Berry coconut slice ^G

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