

CONFERENCING WORKING LUNCH

MENU 1 - COLD

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

MORNING TEA

Moroccan-spiced chicken sausage rolls

Tiramisu

LUNCH

Full pide sandwich – honey leg ham, chow chow slaw, carrot, red onion, lettuce, spiced mayonnaise ^{GO, DO}

Turmeric rice salad, red capsicum, spanish onion, black beans, coriander, ginger lime dressing ^{G, VG}

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

AFTERNOON TEA

Banana bread

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.

CONFERRNCING WORKING LUNCH

MENU 2 - COLD

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

MORNING TEA

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

Chocolate brownie fudge

LUNCH

Full pide sandwich – roast beef, onion jam, swiss cheese, tomato, mesculin, Dijon mustard mayonnaise ^{G, D}

Beetroot salad, carrots, sultana, cranberries, toasted sunflower and pumkin seeds, mint, cider maple vinaigrette ^{G, VG}

Herbed potatoes rosti, smoked chicken, brie ^G

AFTERNOON TEA

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

Pineapple crush slice

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CONFERENCING WORKING LUNCH

MENU 3 - COLD

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

MORNING TEA

Smokey ham, mozzarella, parmesan pinwheel

Coffee walnut slice

LUNCH

Full pide sandwich – red pepper jam chicken, smoked mozzarella, pickled onion, chipotle mayonnaise ^{GO, DO}

Fennel roasted kumara salad, buckwheat, baby peas, tomato, mesculin, Italian dressing ^{G, VG}

Corn, black bean, coriander, mozzarella empanada ^V

Mini chocolate eclair

AFTERNOON TEA

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

Coconut cranberry bliss bites ^{G, VG}

MINIMUM ORDER OF 25 GUESTS

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CONFERENCE PICNIC LUNCH

SET MENU

Served in a compostable lunch box

Large pide sandwich, with one savoury, one sweet and one piece of fruit

Add a salad

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