

## LUNCHEON SET MENU

Main Course price per person is inclusive of either one Entrée or one Dessert including Assorted Breads Rolls, Freshly Brewed Coffee and a Selection of Teas.

Supplementary Entrée or Dessert is an additional \$10.00 per person.

Alternate Service is an additional \$5.50 per person per course.

A Choice Option is an additional \$10.00 per person per course (maximum two choices per course).

### ENTRÉE

Tasmanian Smoked Salmon with Hash Brown, Crème Fraiche and Salmon Roe

Chicken Caesar Salad with Poached Egg, Baby Cos, Pancetta and Parmesan

Seared Salmon on Panzanella Salad and a Light Aioli

Garden Vegetable Salad with Goat's Cheese, Fine Herbs and Croutons

Warm Kervella Goat's Cheese and Caramelised Onion Tart on Du Puy Lentil and Crisp Leaves

Salad of Western Australian Prawn, Squid, Lobster with Fennel Slaw, Chilli, Lime, Coriander and Grapefruit

Salad of Glass Noodle with Pork, Squid, Black Fungus and a Dressing of Lime, Chilli and Coriander

Seared Sugar Curded Salmon with Horseradish Creme Fraiche, Braised Beetroot and it's Leaves

Makimono Sushi of Chicken, Salmon and Prawn served with Seaweed Salad and Miso Soup

**Entrée can be served as Main Course, price on request.**

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### MAIN COURSE

BBQ Pork Loin on Sweet Corn Whipped Mashed Potatoes, Parmesan Cracker Stir-fried Ratatouille, Soya Glaze	\$39.00
Caramelised Pork Belly, Roasted Sweet Potato Mash served with Green Vegetables	\$39.00
Braised Beef Cheeks with Cinnamon, Star Anise, Slow Cooked Vegetables and Jasmine Rice	\$40.00
Miso and Wasabi Marinated Beef Steak, Potatoes, Asian Green Leaves and Lime Dressing	\$40.00
Pan Seared Beef Fillet, Saffron Mashed Potatoes, Tomato and Aubergine Confit served with Green Beans	\$40.00
Slow Roasted Sirloin of Beef on Lentil Gratin with Mediterranean Vegetables	\$40.00
Roasted Beef Tenderloin, Sherry Mushroom Sauce, Sour Cream and Chive Mashed Potato, Baked Pumpkin and French Beans	\$40.00
Sugar Cured Chicken Breast with Stir-fried Noodles and Rosemary Jus	\$39.00
Duck Leg Confit on Asian Herbal Risotto	\$42.00
Chicken Breast, Pan Seared Zucchini with Curry, Almonds, Raisins and Chorizo Cous Cous	\$40.00
Sugar, Garlic and Rosemary cured Chicken Breast served with Saffron Risotto	\$39.00
Pesto Baked Chicken Breast, Slow Roasted Roma Tomato, Pine Nuts, Olive and Lemon Peel	\$39.00
Pan-fried Tuscan Chicken Breast on Spinach Fettuccini, Green Beans, Chorizo and Tomato Sauce	\$39.00
Chicken Breast, Capsicum Cous Cous, Green Vegetables, Pistachio Beurre Blanc	\$39.00
Veal Piccata on Stir-fried Noodles served with a Spicy Tomato Sauce	\$40.00
Pan-fried Snapper Fillet on Pearl Barley Risotto with Lemon Olive Oil	\$42.00
Red Emperor on Wok Seared Aromatics, Walnut Oil Infused Crushed Potatoes	\$42.00

Steamed Snapper on Ratatouille, Garlic Aioli	\$42.00
Pan Seared Snapper Fillet, Tomato Relish, Candied Lemon and Spinach	\$42.00
Sea Bass on Tomato Confit, Chives Beurre Blanc	\$42.00
Prawn Curry Mauritian Style, Basmati Rice with Raisins and Onions, Sautéed Asian Greens	\$41.00
Lemon Thyme Marinated Lamb Loin, Ragout of Beans, Onion Confit, Lamb Jus	\$41.00
Roast Lamb Rack, Potatoes, Sweet Garlic Cream	\$41.00
Poached Chicken in Semillon Verjus served with Thai Basil Salad	\$39.00
Pan-fried Veal Cutlet with Fresh Herb Risotto, Golden Baby Carrots and Veal Jus	\$40.00
Moroccan Spiced Lamb Fillets on Soft Polenta with Escalarida and Roast Cumin Jus	\$41.00
Roasted Lamb Rack with Tamarind Caramel, Saffron Rice and Tropical Ratatouille	\$41.00

## VEGETARIAN OPTIONS

Vegetable Lasagne with Roasted Mushrooms, Parsley and Tomato Vinaigrette
Roasted Pumpkin and Herb Infused Goat's Cheese Cannelloni with Wilted Balsamic Rocket
Baked Field Mushroom layered with Mediterranean Vegetables and Bell Peppers
Mediterranean Vegetables with Parmesan Wafer
Goat's Cheese Tortellini with Pine Nuts and Raisin, Baby Spinach and Caramelised Butter Sauce

**All lunch items are strictly for the lunch period only.**

## LUNCHEON SET MENU

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## DESSERT

Provençal Square Cake, layer of Apricot Jelly, Praline Mousse, Progress Sponge served with Sautéed Apricot in Rum and Sauce

Strawberry Plougastel Tart, Mousseline Cream and Fresh Strawberry served on a Pistachio Short Bread Tartlet with Berry Minted Sauce and Chocolate Square

Le Creole Banana Sliced Entremets, layer of Almond Sponge, Banana Crème Two Ways, served with Vanilla Anglaise Sauce and Biscotti

Traditional Rum Baba with Vanilla Whipped Cream Poach Figs served with Vanilla Anglaise Sauce

Lemon and Meringue Pie served with Anglaise

Mini Pavlova with Wattle Seed Mousse, Caramelised Walnut Anglaise and Poached Strawberry

Traditional Bread and Butter Pudding Cinnamon Anglaise and Biscotti

Raspberry and Dark Chocolate Semi Freddo served with Almond Financier and Cinnamon Poach Strawberries

Bûche Andalusia, Cone Shaped Dessert of Lemon Curd, Bitter Dark Chocolate Mousse, Almond and Chocolate Sponge served with Lemon Sauce and Chocolate Gianduja

Tiramisu Ice Cream layer Cake served with Rum and Raisin Anglaise Sauce and Almond Bread

## Winter Desserts

Warm Lemon Pudding served with Lime Anglaise and Raspberry Sorbet

Gentleman Entremets Slice, layer of Puffed Rice Crisp, Dark Chocolate Sponge, Mint Crème Brûlée and Cuba Dark Chocolate Mousse, Vanilla Anglaise Sauce and Almond Chocolate Square

Warm Apple Fondant served with Torrone Ice Cream and Sauce

## SANDWICH MENUS

### BUFFET SERVICE

#### COMBINATION SANDWICH BUFFET (STAND UP ONLY)

**\$25.00 PER PERSON**

Served with Hot Potato Wedges, Garden Salad and Condiments

Selection of Rolls and Breads including Crusty French Baguettes, Focaccia, Linseed Loaf, Rye, Mountain Wraps and Turkish Bread

Please select six varieties from below:

- Creole Chicken with Grilled Vegetables and Pesto
- Roast Beef, Onion and Cracked Pepper Tomato
- Spicy Satay Chicken, Cucumber, Tomato and Crunchy Lettuce
- Smoked Turkey and Apricot Chutney
- Porchetta with Cucumber, Eggplant Kasaundi
- Pastrami, Creamy Brie and Bush Tomato Chutney
- Smoked Salmon, Asparagus with Capers and Onion Cream
- Grilled Field Mushroom, Eggplant and Capsicum Pickled
- Black Forrest Ham with Onion Jam
- Salami, Crispy Sprout and Mexican Corn Chutney
- Curry Chicken, Cucumber Pickled Achar and Tomato
- Bocconcini Cheese, Vine Ripened Tomato and Olive Tapenade

**(maximum 50 guests)**

#### GOURMET SELECTION OF SANDWICHES (STAND UP ONLY)

**\$26.00 PER PERSON**

Served with Hot Potato Wedges, Garden Salad and Condiments

Selection of Rolls and Breads including Crusty French Baguettes, Focaccia, Linseed Loaf, Rye, Mountain Wraps and Turkish Bread

Please select six varieties from below:

- Honey Glazed Ham with Tasty Cheese and Pineapple Salsa
- Tumeric and Cumin Chicken on Cucumber
- Grilled Vegetables and Marinated Goats Cheese
- Cocktail Shrimps with Egg, Cucumber and Salmon Roe
- Smoked Salmon with Caper Cream Cheese and Onion in a Mountain Bread
- Tandoori Chicken Tenderloins with Eggplant and Capsicum Pickle
- Salami, Carrot, Artichoke and Black Olive Tapenade
- Proscuitto, Semi Dried Tomato, Roquette and Goat's Cheese
- Thai Chicken and Crisp Salad
- Pepper Beef, Asparagus and Honey Mustard Sauce

**(maximum 50 guests)**

## ADDITIONAL SELECTION TO COMPLEMENT YOUR SANDWICH LUNCH

### SOUP SELECTION (PLEASE SELECT ONE ITEM)

**\$4.50 PER PERSON**

- Vine Ripened Tomato Soup with Mint Cream
- Sweet Potato, Carrot Ginger Soup
- Chicken and Sweet Corn Soup
- Butternut Pumpkin and Apple Soup

### FRUIT SELECTION (PLEASE SELECT ONE ITEM)

**\$6.00 PER PERSON**

- Sliced Tropical Seasonal Fruit with Local Berries
- Trio of Melon with Berry Coulis

### DESSERT SELECTION (PLEASE SELECT ONE ITEM)

**\$7.50 PER PERSON**

- Assorted French Pastries
- Assorted Fresh Fruit Tartlet
- Almond and Griotte Cherry Jalousie
- Portuguese Custard Tarts
- Brittany Cake with Prunes
- Cookies

### CHEESE

**\$9.00 PER PERSON**

- Medley of Assorted Cheese, Fruit Chutneys, Sliced Bread Sticks and Water Crackers with Quince Paste and Glazed Figs

### TEA AND COFFEE

**\$5.00 PER PERSON**

- Freshly Brewed Coffee and a Selection of Teas

## BUFFET MENUS

### WORKING BUFFET LUNCH MENU ONE (STAND UP SERVICE ONLY)

**\$32.00 PER PERSON**

#### Salad Selection

- Mixed Garden Lettuce with Balsamic Vinaigrette and French Dressing
- Potato Salad with Shallot, Chives and Mustard Dressing
- Avon Valley Beef and Fusseli Pasta Salad with Sun Dried Tomato and Basil Pesto

#### Hot Appetiser (please select one)

- Crispy Vegetable Samousa on a Fresh Beans and Snow Pea Salad with Coriander Chutney
- Chorizo Sausage with Royal Blue Garlic Mashed Potatoes
- Thai Fish Cake on Cucumber Salad, Palm, Chilli and Vinegar Dressing
- Selection of Pastizzi Tuscan Chicken and Spanakkopita

#### Main Course (Please select two)

- Black Cumin Crusted Lamb Loin over a Cheesy Polenta
- Bite Size Chicken Schnitzel with Mushroom Risotto and Lemon
- Beef Bourguignon served with Gourmet Potato
- Chinese Style Char Siu of Pork Collar on Special Fried Rice and Rich Plum Sauce

#### Pasta (please select one)

- Penne Pasta, Spicy Tomato Sauce, Bocconcini, Olives and Basil
- Sicilian Spiral Pasta, Sweet Potato, Asparagus and Eggplant in a Thai Coconut and Spinach Sauce
- Spinach Gnocchi with Pumpkin Sauce Infused with Roasted Garlic

#### Desserts

- Tropical Fruit Salad with Spiced Syrup
- Traditional Tiramisu with Chocolate Chip and Strega Liquor
- Assorted French Pastries

Assorted Home Baked German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

**(minimum 30 guests)**

**WORKING BUFFET LUNCH MENU TWO  
(STAND UP SERVICE ONLY)**

**\$35.00 PER PERSON**

**Salad Selection**

- Mesclun Salad Leaves with a Honey Citrus and Balsamic Dressing
- Royal Blue Potato Salad with Crème Fraiche, Shallot and Chives
- Seafood Pasta Salad in Pesto Vinaigrette
- Chicken Cobb Salad, Blue Cheese, Crispy Bacon, Tarragon Dressing
- Soup of the Day

**Hot Appetiser (please select one)**

- Ragout of Western Australian Seafood in Puff Pastry
- Spinach and Ricotta Cannelloni with Sweet Basil Sauce
- Tandoori Chicken and Watercress Salad served with Cucumber, Cashews and Mint Yoghurt Dressing
- Baked Barramundi on Green Pea Mash with Tomato Vinaigrette

**Main Course (please select two)**

- Chinese Style BBQ Pork on Stir-fried Vegetables, Choy Sum and Fried Egg Noodles
- Pan-fried Tuscan Chicken Breast served on a Field Mushroom with Saffron Risotto and Bell Pepper Sauce
- Baked Turkey Confit with Lentils and Lemon Thyme Jus
- Braised Lamb Curry Yoghurt with Chilli, Cinnamon and Fragrant Rice

**Pasta (please select one)**

- Smoked Salmon Ravioli with Balsamic Fried Rocket and Fetta
- Zucchini and Mushroom Cannelloni
- Stir-fried Kwey Teow Noodles with Condiments
- Fried Potato Gnocchi with Preserved Lemon, Smoked Salmon and Tomato Salsa

**Desserts**

- English Truffle
- Freshly Sliced Fruit
- Assorted French Pastries

Homemade German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

**(minimum 30 guests)**

**LUNCH BUFFET MENU ONE (SIT DOWN)**

**\$38.00 PER PERSON**

**Cold Selection**

- Smoked Salmon with Onion, Capers and Lemon
- Tom Yum Chicken with Cucumber, Mint and Coriander
- Anti-pasto Selection of Assorted Cold Meats with Pickled Vegetables

**Salads Selection (please select two items)**

- Cold Pasta with Prawn in Tomato Basil Vinaigrette
- Garden Leaves with Balsamic Vinaigrette, Italian Herb and Honey Mustard Dressing
- Potato Salad with Shallot, Chives and Mustard Dressing
- Greek Salad with Italian Pickled Baby Octopus
- Tomato with Onion Basil Balsamic Dressing and Parmesan Flakes

**Hot Selection (please select three items)**

- Roast Leg of Lamb with Rosemary and Garlic Gourmet Potato topped with Artichoke and Olive
- Stir-fried Chicken and Cashew Nuts
- Western Australian Seafood Bake with Crumble Topping
- Veal Ragout with Field Mushrooms
- Wok Fried Seasonal Vegetables
- Penne Pasta with a choice of either:
  - Mushroom and Cream with Shallots
  - Smoked Chicken and Asparagus
  - Tomato, Black Olive, Chilli and Ham

**Desserts**

- Fruit Salad
- Lemon Meringue Pie
- Chocolate Mousse Cup
- Assorted French Pastries

Assorted Home Baked German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

**(minimum 50 guests)**

## LUNCH BUFFET MENU TWO (SIT DOWN)

**\$41.50 PER PERSON**

### Cold Selection

- Tasmanian Smoked Salmon, Asparagus, Orange and Roquette
- Thai Beef Slices with Bean Sprout Salad
- Salami and Mortadella with Artichoke and Sun Dried Tomato
- Anti-pasto Selection: Chicken, Chorizo, Hungarian Salami, Grilled Vegetables, Mushrooms, Tomatoes and Fetta Cheese

### Salads Selection (please select two items)

- Chickpea and Celery with Cumin and Coriander Yoghurt Dressing
- Cucumber and Dill Salad
- Potato Salad with Shallot, Chives and Mustard Dressing
- Garden Salad Leaves with Balsamic Vinaigrette, Italian Herb and Honey Mustard Dressing
- Snow Pea, Baby Corn, Straw Mushroom in Ginger, Shallot and Sesame Dressing

### From the Carving Station

- Honey and Orange Marmalade Baked Turkey Breast
- Cranberry Compote

### Hot Selection (please select four items)

- Soup of the Day
- Baked Red Emperor Fillets, served on Wok Fried Asian Vegetables and Noodles
- Lamb Rogan Josh
- Seared Chicken in Red Wine Brandy Cream Sauce
- Chinese Fillet Steak in BBQ Sauce
- Jasmine Fried Rice
- Pasta with your choice of either (please select two sauces):
  - Basil Cream
  - Pine Nuts and Parmesan
  - Carbonara and Button Mushrooms

### Desserts

- Freshly Sliced Fruit
- Individual Apple and Figs Crumble
- Assorted French Pastries
- Vanilla Cream Caramel
- Individual Sago and Mango Pudding
- Selection of Mini Connoisseur Ice Cream

Assorted Home Baked German Bread Rolls

Freshly Brewed Coffee and a Selection of Teas

**(minimum 50 guests)**

## **CONFERENCE LUNCH OR MEAL BREAK BOX \$25.00 PER PERSON**

### **Cold Items (please select one)**

- Sandwich or Roll Filled with:
  - Roast Beef, Carrot and Green Tomato and Jalapeno Chutney
  - Brie, Tomato and Cucumber Salad
  - Ham, Cheese and Tomato
  - Shrimp, Cucumber and Mango Mayonnaise
  - Tom Yum Chicken, Pineapple and Cucumber Salad
  - Smoked Salmon and Asparagus

### **Savoury Items (please select one)**

- Assorted Mini Quiche
- Roast Vegetable and Fetta Cheese Tartlets
- Vietnamese Rice Paper Rolls

### **Sweet Items (please select one)**

- Lemon Tartlet
- Minted Fruit Salad
- Chocolate Truffle Cup
- Chocolate Chip Muffin
- Apple Crumble

### **Included**

- Bottled Water or Soft Drink
- Piece of Whole Fresh Fruit
- Chocolate Bar

**(minimum 50 guests)**

**(OFFSITE CATERING ONLY)**