

CONFERENCE DAY CATERING_

Groups of 20 and under

VEGETABLE CRUDITÉS (VG/LG)

Fresh seasonal vegetables served with assorted dips and condiments

FREASH SEASONAL FRUIT (V/LG)

Fresh seasonal fruit with coconut yoghurt, toasted coconut chips and assorted roasted nuts

PASTRY CHEF"S PASTRY PLATTER

Chef's selection of freshly made pastries

ANTIPASTO

Artisan cured meats, pickled vegetables, olives, locally sourced cheese, lavosh and condiments

ASSORTED SANDWICHES & WRAPS

Chef selection of sandwiches and wraps from the below: Egg, beetroot and chive sandwich with white bread (V) Roast beef, pickled mustard, spinach, sun-dried tomato pesto with French baguette
Pastrami, rocket, fig jam, tomato relish with ciabatta bread
Chicken Caesar wrap
Smashed falafel wrap with hummus, lettuce, roast pepper and cumin yoghurt dip (V)

LUNCH BOWLS

Poke Bowls

Served with furikake rice, edamame beans, sunomono, carrots, radish and red cabbage (LG/VG) – select two options
Sweet and sour chicken (LG/LD))
Teriyaki salmon (LG/LD)
Tonkatsu steak (LG/LD)
Sweet soy shitake mushroom (VG/LD)

Curry Bowls

Served with steamed rice, naan bread and pappadum (VG) - select two options
Beef vindaloo (LG)
Butter chicken (LG)
Lamb Rogan josh (LG)
Goan fish curry (LG)
Mixed vegetable korma (LG)

Salad Bowls

Select two options -

Caesar salad with grilled chicken, crispy bacon, parmesan, croutons, boiled egg and caesar dressing

Asian coleslaw with pork belly (LG/LD) Thai prawns, papaya and Asian greens salad (LG/LD)

Portuguese tuna salad with black beans, red onion, green beans, chickpeas, roast pepper and lemon dressing (LG/LD)

Quinoa, roast fennel, pecan nuts, spinach, ranch dressing (V/LG)

All bowls served pre-made for groups and an even amount of both of your selections.

SMALL GROUP ENHANCEMENTS

Arrival Tea & Coffee

All Day Tea & Coffee

Coca Cola Canned Range of Soft Drinks