



CONFERENCE DAY PACKAGES

CHILLED BOARDS & BOWLS

GRAZING BOARDS

Select one option

Charcuterie board: Prosciutto, mild salami, ham off the bone and pastrami served with grissini, fig jam, dried fruit, mixed nuts, marinated olives and focaccia bread

Vegan Meze: Chargrilled eggplant, marinated zucchini, artichoke, broccolini, hummus, baba ganoush, Dukkha roast beetroot, Greek olives and pita bread (VG)

Mediterranean Meze: Smoked chicken, Zatar eggplant, chargrilled zucchini, artichoke, charred asparagus, Beetziki, hummus, baba ganoush, Greek olives, Persian feta and pita bread.

SANDWICH SELECTION

Select one option

Egg, beetroot and chive sandwich on white bread (V)

Ham off the bone, Swiss cheese and tomato relish on wholemeal bread

Chicken, avocado, pine nuts and mayo on multigrain bread (LD)

Roast beef, pickled mustard, rocket, sun-dried tomato pesto on French baguette

Pork Banh Mi: pulled pork, shredded carrot, shaved celery, Japanese mayo and coriander on baguette (LD)

Smoked salmon, capers mascarpone, dill salad on ciabatta bread

Pastrami, rocket, fig jam, tomato relish on ciabatta bread (LD)

Panino mix vegetables, vegan pesto, mixed lettuce on Turkish bread (VG)

Chicken Caesar wrap

Smashed falafel wrap with hummus, lettuce, roast pepper and cumin yoghurt dip (V)

SALAD BOWLS

Select two options

Roasted pumpkin, Persian feta, pepitas, spinach and mint yoghurt dressing (V/LG)

Quinoa, roasted fennel, pecan nuts, rocket and ranch dressing (V/LG)

Wild rice, citrus, fried rosemary, pomegranate and Greek lemon dressing (V/LG)

Risoni pasta, vegan pesto, purple basil, peas, sundried tomato (VG)

Rocket, poached pear, pecan nuts and parmesan salad with lemon vinaigrette (V/LG)

Grilled chicken, baby cos lettuce, croutons, shaved parmesan, boiled eggs, pancetta with Caesar dressing

Smoked chicken, walnut and pear coleslaw with blue cheese curd (LG)

Lemongrass chicken, glass noodles, corn, edamame, radish, fried onion and coriander lime dressing (LG/LD)

Moroccan couscous, smoked chicken, sweet potato, pomegranate, red onion and honey mustard dressing (LD)

Thai style beef salad with cucumber, tomato, mixed lettuce, Thai basil, red onion and nam jim dressing (LG/LD)

Mixed bean, roast beef, onion and parsley salad (LG/LD)

Japanese style papaya and beef salad with roast sesame sauce (LD)

Roast salmon flakes with Saffron potato, roast pepper, black olives and dill (LG/LD)

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

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HOT DISHES

FROM THE PADDOCK

Indonesian Fried rice with chicken, shrimp, eggs and Asian vegetables (LG/LD)
Kung pao Chicken with steamed rice (LG/LD)
Honey soy marinated chicken noodles (LD)
Chicken korma curry with basmati rice (LG)
Red chicken curry with jasmine rice (LG)
Herbs and lemon grilled chicken thigh, cranberry jus, confit baby chats (LG/LD)
Moroccan chicken tagine with vegetables couscous (LD)
Rosemary and garlic chicken supreme, white bean ragout and soft polenta (LG)
Dukkha spiced chicken supreme, baby beetroot, spiced jus (LG/LD)
Pesto chicken orecchiette with spinach and sun-dried tomatoes
Stir-fry beef with broccoli and black bean sauce (LD)
Massaman beef curry with jasmine rice (LG)
Beef vindaloo curry with basmati rice (LG)
Stir fry beef hokkien noodles and Asian vegetables (LD)
Slow roasted beef, creamy mash and rosemary jus (LG)
Beef, mushroom and Guinness casserole with truffle mash (LG)
Beef meatballs with Napoli sauce, Italian herbs and garlic bread
Penne bolognese with parmesan cheese
Grilled beef rump, sweet potato wedges, Madeira sauce (LG/LD)
Braised beef brisket, balsamic onion, roast root vegetables and jus (LG/LD)
Slow cooked lamb shoulder with mint jus and root vegetables (LG/LD)
Lamb rogan josh with Cumin rice (LG)
Moroccan lamb stew with pearl couscous (LD)
Harissa spiced lamb with roast beetroot and cumin yoghurt (LG)
Roast lamb leg, brussel sprouts, tarragon demi-glaze (LG/LD)
Stir-fry pork with Asian vegetables and with jasmine rice (LG/LD)
Honey and sage roast pork loin, seeded mustard, grilled apple (LG/LD)
Rosemary and garlic porchetta, port jus and pumpkin wedges (LG/LD)
Tuscan pork and chorizo ragout with fusilli pasta (LD)
Pork vindaloo curry with steamed rice (LG)

FROM THE SEA

Soy and ginger steamed snapper with jasmine rice (LD)
Mixed seafood and potato gratin (LG)
Roast salmon, sugar snaps, macadamia, dill beurre-blanc emulsion and capers (LG)
Fettuccini with marinara sauce (LD)
Battered fish with potato wedges and tartare sauce (LD)
Thai green fish curry with jasmine rice (LG)
Sweet and sour fish with Asian vegetables (LD)
Searred snapper with kaffir lime coconut sauce, green beans and fresh chili (LG/LD)

PLANT BASED

Vegetables korma curry with jasmine rice (V/LG)
Penne pasta with puttanesca sauce (VG/LD)
Potato and lentil bake with avocado and sour cream (V/LG)
Miso glazed pumpkin, steamed broccolini and bok choy (VG/LG)
Stir fry hokkien noodles with Asian greens (LD)
Vegetables moussaka (LG)