



HEALTHY CHOICES

Mix & Match Breakfast

Savoury

Baked Tomato stuffed with Savoury Rice (gf)	3
Baked Field Mushroom with Walnut Pesto Crumble	4
Grilled Haloumi Cheese with wilted Spinach sprinkled with Dukha & Currants	7
Ham, Red Onion & Ricotta rolled Omelette (gf)	4
Sweet Potato, Artichoke & Roast Tomato Frittata (gf)	3
Large Savoury Muffin of the Day	3
Assorted Mini Savoury Muffins (2 per serve)	3.25

Sweet

Fresh Fruit, Yoghurt & Granola	5
Banana & Apricot Health Bar	3.5
Rhubarb & Raspberry Yoghurt Granola Cup	4.5
Swiss Style Bircher Muesli with Greek Yoghurt & Seasonal Berries	5.5
Mini Fresh Fruit Kebabs Served with a Yoghurt Dip (gf)	3
Individual Diced Fruit Salad topped with Yoghurt (gf)	3.5

Conference Packages

OPTION 1

Morning Tea

Chef's Selection from Sweet Alternatives

Lunch

Gourmet Sandwiches, Wraps & Panninis
with assorted fillings to include Beef, Chicken, Tuna & Salad

Savouries:

Sweet Potato, Artichoke & Roast Tomato Frittata (gf)
Mushroom Kebab marinated with Garlic & Herb (gf)
Zucchini & Parsley Fritter with Eggplant Relish

Seasonal Fresh Fruit Platter (gf)

Afternoon Tea

Chef's Selection from Sweet Alternatives

Half Day – 23.75 pp (Morning or Afternoon Tea & Lunch)
Full Day – 27.00 pp (Morning Tea, Lunch & Afternoon Tea)



Innovations catering

... Indulge

OPTION 2

Morning Tea

Chef's Selection from Sweet Alternatives

Lunch

Selection of Grain & Sour Dough Breads & Butter

Presentation Platter of Roast Beef, Leg Ham, Salami, Chicken Breast, Cheese & Pickled Vegetables

Roast Pumpkin & Feta Cheese Frittata (gf)

Gourmet Tossed Garden Salad with Carrots, Avocado, Tomatoes with Balsamic Vinaigrette (gf)

German Style Potato Salad with Onion, Gherkin & Mustard Dressing (gf)

Seasonal Fresh Fruit Platter (gf)

Afternoon Tea

Chef's Selection from Sweet Alternatives

Half Day – 25.50 pp (Morning or Afternoon Tea & Lunch)

Full Day – 28.75 pp (Morning Tea, Lunch & Afternoon Tea)

OPTION 3

Morning Tea

Chef's Selection from Sweet Alternatives

Lunch

Selection of Grain & Sour Dough Breads & Butter

Thai Green Chicken Curry (gf)

Curried Lamb Masala (gf)

Steamed Cinnamon & Turmeric Jasmine Rice (gf)

Roast Pumpkin, Chick-pea & Tomato Salad (gf)

Seasonal Fresh Fruit Platter (gf)

Afternoon Tea

Chef's Selection from Sweet Alternatives

Half Day – 25.50 pp (Morning or Afternoon Tea & Lunch)

Full Day – 28.75 pp (Morning Tea, Lunch & Afternoon Tea)



Platter Menu

Platters serve 10 guests

SAVOURY OPTIONS

Gourmet Sandwiches, Wraps & Panninis
with Assorted Fillings to include Beef, Chicken, Tuna & Salad

Sandwich Platter
*Cut into Triangles or Ribbons with Assorted Fillings
to include Beef, Chicken, Tuna & Salad*

Baguette Platter
with Assorted Meats & Salads

Toasted Turkish, Lebanese & Other Breads
with Red Capsicum Pesto, Eggplant Chutney & Harissa Yoghurt

Assorted Sushi Roll Platter (gf)
*Variety of Fillings to include Teriyaki Chicken, Smoked Salmon,
Tuna & Rolled Omelette
(40 pieces)*

Cold Meat Platter
*Presentation Platter of Roast Beef, Leg Ham, Salami, Chicken,
Cheese & Pickled Vegetables*

Cold Sweet Chilli & Cajun Chicken Pieces Platter (gf)
(20 pieces)

SWEET ALTERNATIVES

Chef's Selection 70

To include 4 varieties selected by the Chef from the selections below

Chocolate, Date & Walnut Bliss Balls/Truffles

Cherry & Coconut Bliss Balls/Truffles

Banana, Apricot & Oat Slice

Muesli Scones

Banana Oat Bar

(20 pieces)

Seasonal Fresh Fruit Platter (gf) 70

10 Fresh Fruit Kebabs (gf) 50
Served with Yoghurt Dip



Hot Finger Food Platters

110 per platter

40 pieces per platter

Pre-select 4 Items

Cajun Spiced Chicken & English Spinach Pizza with Red Capsicum Pesto

Thai Fish & Snake Bean Cakes with a Chilli Lime Dressing (gf)

Skewered Tasmanian Herbed Salmon wrapped in Zucchini (gf)

Zucchini & Parsley Fritter with Eggplant Relish

Baked Thai spiced Chicken Balls (gf)

- Skewers (gf) -

Garlic & Lemon Chicken Breast

Sun Dried Tomato & Pepper Marinated Beef

Mushroom Marinated with Garlic & Herb

Mediterranean Vegetable Kebab

Cold Finger Food Platters

110 per platter

40 pieces per platter

Pre-select 4 Items

Sweet Potato & Spinach Frittata with Tomato Relish (gf)

Smoked Tasmanian Salmon & Rocket Egg Roll Cone (gf)

Greek Salad Kebab (gf)

Sushi Egg Roll with Pickled Daikon & Cucumber (gf)

Grilled Zucchini, Capsicum, Ricotta & Rocket Wrap with Pesto (gf)

Grilled Eggplant, Capsicum & Mozzarella Roulade (gf)

- Rice Paper Rolls (gf)-

Chilli, Mint & Beef

Sea Scallops & King Prawns

Thai Spiced Pickled Vegetable

Vietnamese Chicken



Boxes & Burgers

From the Land

Curried Lamb Masala with Turmeric & Cinnamon Rice Pilaf (gf)	9
Beef Bourguignon, Diced Beef Braised with Mushrooms with Creamed Potato	9
Beef, Broccoli & Cashews stir fried with Ginger Oyster Sauce on Steamed Rice (gf)	9.9

Poultry

Tandoori Spiced Chicken Breasts on Turmeric Rice with Mango Chutney & Mint Yoghurt (gf)	9.5
Chicken Tajine - Braised with Date, Tomato, Moroccan Spices & Preserved Lemon & Tomato Cous Cous (gf)	10

Seafood

Seared Tasmanian Salmon Fillet on Minted Pea and Ricotta Risotto (gf)	13
Smoked Salmon on Salad of Crisp Cos, Croutons, Parmesan, Cucumber & Anchovy Dressing	10
Skewered Prawns with Smoked Eggplant Purée & Laksa Soup (gf)	12.5
Grilled Barramundi, Thai Stir Fried Rice & Tom Yum Broth (gf)	12.9

Vegetarian

Mediterranean Vegetable Ratatouille served with Steamed Rice (gf)	7.5
Nut Loaf with Tomato Basil Ragout	9

Mini Burgers/Wraps

Steak Burger, Peppered Sirloin, Caramelized Onion, Rocket & Tomato Slider	8
Cajun Chicken & Corn Patty, Tomato & Coriander Slider	6
Grilled Turkey, Cranberry Relish & Rocket Slider	6.5
Soft-shell Crab Tortilla Wrap with Avocado & Tomato Salsa	8