



LUNCH

OPTION 1

\$28 PP

PLEASE SELECT THREE (3) ITEMS

- Two (2) from Sandwiches, Wraps & Turkish Bread
- One (1) from Hot Bites

OPTION 2

\$34 PP

PLEASE SELECT FOUR (4) ITEMS

- Two (2) from Sandwiches, Wraps & Turkish Bread
- One (1) from Hot Bites
- One (1) from Salad Bowl

GRAZING STATION OF SELECTED OPTIONS INCLUDING:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- **Sandwiches, Wraps & Turkish Bread**
- Hot Bites
- Salad Bowls

WORKING & NETWORKING LUNCH

SANDWICHES

Roasted tomato, bocconcini, caramelised onion, basil pesto, balsamic glaze on focaccia **NF V**

Roast beef with grilled onions, cheddar cheese, rocket, and tomato jam on sourdough **NF**

Cuban sandwich - smoked leg ham, pulled pork, Swiss cheese, pickle and mustard relish on ciabatta **NF**

WRAPS

Flame grilled peri-peri chicken wrap, roasted capsicum and shredded cos lettuce **DF NF**

Crumbed chicken wrap, red cabbage, smoked cheddar cheese, sprouts and chipotle mayonnaise **NF**

Caramelised beetroot wrap, balsamic, walnuts, sundried tomato, spinach, and pesto **DF VG**

Pulled lamb, olives, jalapeño, lettuce, onion, tomato, garlic aioli wrap **NF**

TURKISH BREAD

Salami, tomato, Brie cheese with a herb mayonnaise on Turkish bread

Za'atar-spiced chicken, garlic mayonnaise, lettuce and avocado relish on Turkish bread **NF**

Grilled eggplant, zucchini, capsicum, lettuce, crumbled fetta and hummus on Turkish bread **NF V**

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- Sandwiches, Wraps & Turkish Bread
- **Hot Bites**
- **Salad Bowls**

WORKING & NETWORKING LUNCH

HOT BITES

Tex-Mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw in a charcoal brioche bun

Crispy pork belly, cannellini beans and chorizo ragout **GF NF**

Chicken satay skewers with fresh coriander and fried shallots **DF**

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage **NF**

Spicy prawn Po' Boy, shredded lettuce, tomato, onion and Sriracha aioli **NF**

Mac and cheese bites with spicy aioli **NF V**

Stir fried chicken, chilli, and vegetable Mie Goreng

Roast vegetable pastizzi **V**

SALAD BOWLS*

Roasted root vegetables, carrot, heirloom beets, quinoa and halloumi **GF NF V**

Caesar salad with toasted croutons, egg, crispy bacon, lettuce, mayonnaise and Parmesan **NF**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette **GF V**

Roasted cauliflower, tri-colour quinoa, rocket, artichoke, goat's cheese, radish, currants and a creamy tahini dressing **GF NF V**

*Option to add a protein for \$4 per person

- grilled chicken
- beef
- smoked salmon

\$45 PER PERSON

PLEASE SELECT FIVE (5) ITEMS:

- One (1) from Small Bites
- One (1) from Salads
- Two (2) from Hot Dishes
- One (1) from Sweet Treat

GRAZING STATIONS INCLUDING:

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- Spring or infused water
- Selection of breads

MENU OPTIONS

- **Small Bites**
- **Salads**
- Seafood & Meat
- Sweet Treats

CONFERENCE LUNCH

SMALL BITES

Peri-peri chicken sliders with tomato, cheese and chipotle sauce **NF**

Chicken satay skewers with fresh coriander and fried shallots **DF**

Mini tortillas with pulled cumin-spiced lamb shoulder and pickled red cabbage **NF**

Sticky Asian pork belly bao bun with spring onion, chilli and hoisin sauce **DF**

Mac and cheese bites with spicy aioli **NF V**

Toasted sourdough bruschetta, tomato, basil, balsamic, bocconcini, champagne vinaigrette **NF V**

Char-grilled chicken Souvlaki with cucumber and garlic tzatziki **GF NF**

SALADS

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Orange and pear salad with cherry tomato, walnut, ricotta and raspberry vinaigrette **GF V**

Caprese salad with vine ripened tomatoes, burrata, basil and olive oil **GF NF V**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Roast beetroot, hazelnut, goat's cheese, rocket and horseradish dressing **GF V**

Vietnamese glass noodle salad with prawn, spring onion, bean sprouts, chilli and lime dressing **DF GF NF**

\$45 PER PERSON

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- One (1) from Salads
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- One (1) from Sweet Treat

GRAZING STATIONS INCLUDING:

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MENU OPTIONS

- Small Bites
- Salads
- **Hot Dishes**
- **Sweet Treats**

CONFERENCE LUNCH

HOT DISHES

Butter chicken with jasmine rice, yoghurt and coriander **GF**

Honey-glazed pork belly with cannellini beans and tomato stew **GF NF**

Moroccan-spiced lamb rump, couscous, olives and fetta

Crispy-skin salmon, fennel, orange and caper vinaigrette **DF GF NF**

Pan-seared gold band snapper, fresh tomato and onion salsa, capers, charred lemon and a confit garlic rouille **GF NF**

Herb roasted chicken, rosemary potatoes, Italian sausage, white wine and butter sauce **NF**

Slow cooked beef cheek in red wine sauce with creamy mashed potato **GF NF**

Spiced eggplant Penang curry, green peas, chilli, coconut, pandan rice **DF NF VG**

Roasted Moroccan style cauliflower, Puy lentils, pine nuts, golden raisins and tahini **DF GF VG**

SWEET TREATS

Mini chocolate-filled French donuts **NF V**

Assorted macarons and éclairs **V**

White chocolate panna cotta, salted caramel and banana cake verrine **NF V**

Assorted mini cheesecakes **V**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

White chocolate, pecan, and cranberry blondie **V**

Portuguese egg tart **V**

TWO COURSE **\$60 PP**

Entrée / Main or Main / Dessert

THREE COURSE **\$70 PP**

Entrée / Main / Dessert

ALTERNATE SERVICE CHARGE

- \$6 per person, per course

SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Selection of petit fours

MENU OPTIONS

- **Entrée**
- Main
- Dessert

PLATED LUNCHEON

COLD ENTRÉE

Buffalo mozzarella, Serrano ham, avocado mousse and crème fraîche **GF**

Torched black cobia kingfish, lime miso vinaigrette, kimchi mayonnaise and fried capers **DF GF NF**

Ginger and soy glazed chicken, nori salt, pickled shimeji, kombu, Asian slaw and black sesame dressing **DF NF**

Baked beetroots, herb sauce, horseradish, gribiche, fetta and walnuts **V**

Seared tuna, horseradish cream, caper and parsley oil, buttermilk, shimeji mushroom and lumpfish caviar **GF NF**

Poached prawns, jamon Iberico, watercress pesto, celeriac and truffle velouté with a fig vincotto **GF NF**

Tea smoked duck breast, elderflower gelée, foie gras, rhubarb, pomegranate and port reduction and quince jam
GF NF DF

HOT ENTRÉE

Pepper-crusted Wagyu sirloin, green mustard vinaigrette and honey-glazed turnips **GF NF**

Honey-glazed pork belly, apple and celery remoulade with Amatriciana sauce **GF NF**

Grilled Rottnest Island scallops, black pudding, white anchovy, celeriac purée, pickled mushroom and green oil
GF NF

Seared artichoke, confit garlic, roast pumpkin purée, roast potato, quinoa and goat's cheese fetta **GF NF V**

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MENU OPTIONS

- Entrée
- **Main**
- Dessert

PLATED LUNCHEON

MAIN

Cone Bay barramundi, cauliflower purée, whipped potato, broccolini and caper beurre blanc **GF NF**

Braised beef short rib, grilled beef tenderloin, fondant potato, broccolini and thyme jus **GF NF**

Oven-roasted lamb rack, confit lamb shoulder, cauliflower purée, charred shallot and roast potato **GF NF**

Black Angus beef fillet, celeriac gratin, baby leek, water chestnut, seeded mustard and confit garlic cream **GF NF**

Confit duck leg, sweet potato fondant, sautéed mushroom, blueberry gastrique and duck jus **GF NF**

Herb-roasted chicken breast, butternut, red pepper purée, Spanish chorizo and Brussel sprouts **GF NF**

Beer and honey glazed pork belly, burnt apple purée, compressed apples, red cabbage, kalettes, whole mustard and pork crackling crumbs **GF NF**

Seared Tasmanian salmon, charred spring onion, kipfler potatoes, lemon aspen sauce and saltbush **GF NF**

Braised lamb shank, confit garlic and mashed potato, roasted baby carrots and shiraz jus **GF NF**

Spiced pumpkin and fetta cannelloni, confit garlic sauce, arrabiatta, Parmesan and extra virgin olive oil **NF V**

TWO COURSE **\$60 PP**

Entrée / Main or Main / Dessert

THREE COURSE **\$70 PP**

Entrée / Main / Dessert

ALTERNATE SERVICE CHARGE

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MENU OPTIONS

- Entrée
- Main
- **Dessert**

PLATED LUNCHEON

DESSERT

Passionfruit curd tartlet, mango sorbet, meringue shards and cream cheese mousse **NF V**

White chocolate panna cotta, banana cake, butterscotch and almonds **V**

Blueberry and mascarpone mousse, almond dacquoise and berries **GF V**

Salted caramel cheesecake, popcorn, white chocolate milk clusters and vanilla pashmak **NF V**

Dark chocolate tart, whisky ganache, nibs, wattle seed crème, tonka bean and raspberries **V**

SHARED DESSERT PLATTER WITH YOUR CHOICE OF THREE DESSERT CANAPÉS:

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gâteau **V**

Chocolate cashew brownie with habanero chilli **V**

Salted caramel popcorn brownie **V**

Assorted mini cheesecakes **V**

Jaffa mousse cake **V**

Apple and rhubarb crumble tart **V**

Cinnamon milk tart **V**

Assorted macarons **V**

\$55 PER PERSON

PLEASE SELECT SIX (6) ITEMS:

- One (1) from Salads
- Two (2) from Mains
- Two (2) from Sides
- One (1) from Desserts

BUFFET SERVICE INCLUSIVE OF:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

MENU OPTIONS

- **Salads**
- **Mains**
- Sides
- Desserts

BUFFET LUNCH SERVICE

SALADS

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **DF GF NF V**

Roast beetroot, hazelnut, goat's cheese, rocket and horseradish dressing **GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and olive oil **GF NF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **DF GF NF**

Rocket, Parmesan, olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

Roast pumpkin, black quinoa, charred capsicum, radicchio and smoked cheddar **GF NF V**

Gado-gado, boiled egg, fried tofu, red cabbage and carrot in spicy peanut sauce **DF V**

Barbecue chicken chopped salad, red beans, sweet corn, tomato and creamy ranch dressing **NF**

MAINS

Harissa-spiced lamb shoulder with garlic, tomato and tzatziki **GF NF**

Slow cooked beef cheeks in red wine sauce **NF**

Butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **DF GF NF**

Teriyaki salmon with toasted sesame seeds, spring onion and Asian greens **DF GF NF**

Pan-fried Cone Bay barramundi with shaved fennel, capers and a lemon butter emulsion **GF NF**

Moroccan chicken tagine with preserved lemons and olives **DF NF**

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MENU OPTIONS

- Salads
- Mains
- **Sides**
- **Desserts**

BUFFET LUNCH SERVICE

SIDES

Vegetarian Napoletana pasta bake **NF V**

Duck fat roasted new potatoes with rosemary sea salt **DF GF NF**

Creamy mashed potatoes **GF NF V**

Fried rice with pork, spring onion and ginger **GF NF**

Steamed basmati rice **DF GF NF VG V**

Honey-glazed roasted root vegetables **GF NF**

Roasted pumpkin, garlic, sage and cream **GF NF V**

Garlic and ginger kailan **DF GF NF VG V**

String beans and pancetta **DF GF NF**

DESSERTS

Pistachio éclairs **V**

Chocolate truffle and espresso gateau **V**

Jaffa mousse cake **V**

Cinnamon milk tart **V**

Mini chocolate filled French donuts **NF V**

Lemon meringue tart **V**

Salted caramel popcorn brownie **V**

Apple and rhubarb crumble tart **V**

Assorted macarons **V**

Assorted mini cheesecakes **V**

Sliced seasonal fruit **VG V**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

'LITE' LUNCH BAG **\$22 PP**

'DELUXE' LUNCH BAG **\$30 PP**

Each bag is designed to serve one person for a breakout or working 'On the Go' lunch .

EACH BAG IS INCLUSIVE OF:

- 600mL water, or
- 390mL soft drink

'ON THE GO' LUNCH BAGS

'LITE' LUNCH BAG

Sandwich or wrap

Whole fruit

Cake slice

Cheese, crackers and Vegemite

'DELUXE' LUNCH BAG

Chef's selection of gourmet sweet muffins **V**

Sandwich or wrap

Seasonal fruit cup

Cake slice

Flavoured fruit yoghurt

Selection of artisan cheese and crackers