



**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 **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 dressing, 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 **NF**

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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- **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, pickled red cabbage and tzatziki **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 Treats

### GRAZING STATIONS INCLUDING:

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- Selection of breads

### MENU OPTIONS

- **Small Bites**
- **Salads**
- Hot Dishes
- 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, pickled red cabbage and tzatziki **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 dressing, 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**

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## CONFERENCE LUNCH

### HOT DISHES

Cashew butter chicken with basmati 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 assorted chocolates

**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 mushroom, 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, Jamón ibérico, 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-crusting 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 Rottneest 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 Brussels sprouts **DF 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, arrabbiatta, Parmesan and extra virgin olive oil **NF V**

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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, cacao nibs, wattle seed crème, tonka bean and raspberries **V**

### SHARED DESSERT PLATTER *(with your choice of three (3) dessert canapés)*

Pistachio éclairs **V**

Lemon meringue tart **V**

Chocolate truffle and espresso gâteau **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**

Cashew 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**

Vegetarian Neapolitan pasta bake **NF V**

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### MENU OPTIONS

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

## BUFFET LUNCH SERVICE

### SIDES

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 **DF 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