FUNCTION MENUS





WORKING LUNCH

LIGHT WORKING LUNCH

- Includes freshly brewed coffee and assorted teas
- Choice of soup, 2 salads, 3 sandwiches and 2 desserts
- Selection of breads, rolls and butter

WORKING LUNCH

- Includes freshly brewed coffee and assorted teas.
- Choice of soup, 2 sandwiches and 3 salads
- 1 Main course, 1 Side and 3 Desserts
- Selections of breads, rolls and butter

SOUPS

- Wild mushroom and truffle soup
- Cream of roasted cauliflower
- Northern Thai tom yum
- Leek, bacon and potato veloute
- Cream of butternut squash, toasted pepitas
- Chicken and egg drop soup

SANDWICHES

- Cajun marinated chicken, smashed avocado, pico de gallo, soft roll
- Double smoked leg of ham, aged cheddar, pickled carrot, seeded mustard aioli, tomato tortilla wrap
- Aged prosciutto, buffalo mozzarella, olive tapenade, pecorino, rosemary ciabatta
- Honey ham, Emmental cheese, cornichons butter, Dijon mustard, fresh tarragon, baguette
- Roasted black eggplant, zucchini, fire roasted capsicum, arugula, chickpea and sesame spread, artisan olive bread
- Roasted 120 day grain fed beef, gruyere cheese, sauerkraut, sweet pickle, Russian dressing, rye bread
- Cold smoked Atlantic salmon, tarragon and dill salmon farce, egg white, lemon aioli, black rye
- Slow cooked chicken breast, baby gem, boiled egg, parmesan, anchovy mayonnaise, plain tortilla wrap

MAIN COURSE

- Moroccan lamb tagine, honey and apricot, Israeli couscous
- Pan seared fillet of trout, caper cream sauce, shaved pickled daikon
- Braised beef casserole, root vegetables
- Oven roasted chicken breast, sauté wild mushroom, heirloom tomatoes, jus
- Poached blue eye cod fillets, roasted zucchini, putanesca sauce, dehydrated basil
- Roasted chicken, South Asian spiced butter gravy

SIDES

- Creamy mashed potatoes, chives
- Sautéed brocolini, preserved lemon dressing
- "Au naturel" new potatoes, parsley oil
- Pilaf rice. flaked roasted almonds
- Thyme roasted sweet potatoes, maple syrup
- Saffron cous cous, fresh herbs, dried fruits
- Oven roasted potatoes, bacon, caramelised onion



SALADS

- Baby gem caesar, remoulade, toasted crouton
- Grilled vegetables, gremolata, tatsoi, goats cheese, fried capers
- Kipfler potatoes, arugula, green bean, minted yoghurt, walnuts
- Kale, snow peas, shaved parmesan, currants, cherry vinegar and pine nuts
- Radicchio, green olives, shaved baby fennel, pecorino, sliced salami, parsley leaves
- Roasted pumpkin, quinoa, watercress, shaved radish, pepitas
- Green pea, puy lentils, asparagus and goat cheese
- Panzanella salad, butter lettuce, heirloom tomato, pickled onion, rustic croutons
- Caramelised fig and plums, radicchio, moghrabieh, sorrel leaves and chervil
- Frisee lettuce, mozzarella, baby beets, chives and cherry tomatoes

DESSERTS

- Mango charlotte
- Baked cheese cake
- Sticky date and ginger pudding
- Pineapple upside down cake
- Gianduja chocolate delice
- Chocolate passionfruit delice
- Vanilla panna cotta with mix berry

WORKING DELICATESSEN

- Includes freshly brewed coffee and assorted teas
- Choice of 1 soup, 1 salad and 2 desserts from working lunch menu
- Selections of breads, wraps, rolls and butter

Build your own sandwich:

- Selection of sliced smoked turkey breast, artisan salami, Black forest ham, sliced smoked salmon
- Cheddar, Swiss, provolone
- Sliced tomatoes, onions, pickles, lettuce and sprouts
- Assorted mustard, lemon coriander hummus and mayonnaise



GRAB N GO BOX LUNCHES

Choice of bottled water, juice or soft drink.

BENTO BOX

- Assorted selection of maki inari and nigiri
- Citrus soy cha-soba , toasted sesame, aonori
- Whole fruit

MAMA MIA

- Selection of antipasti vegetables & olives
- Panzanella salad, butter lettuce, heirloom tomato, pickled onion, rustic croutons
- Aged prosciutto, buffalo mozzarella, olive tapenade, pecorino, rosemary ciabatta
- Selections of Italian cheeses.

BANH MI

- Vietnamese rice paper roll
- Banh mi (pork baguette with pickled cucumber, carrot and chilli lime dressing)
- Fruit yoghurt

ENHANCEMENTS

- Seasonal Fruit
- Muesli Bar
- Brownie (espresso hazelnut, triple chocolate, salty malty blondie)