

# SEASONAL CONFERENCE MENU

## MORNING TEA (select 2):

- Mini croissants & Danish pastries
- Passionfruit baby cakes (GF)
- Triple chocolate brownies
- Fresh fruit platter
- Mini muffins: blueberry, apple cinnamon, lychee, coconut and cranberry

## LUNCH (select 4 items from wraps, panini, frittata, salad and sandwiches):

### Sandwiches

- Chicken chive and mayonnaise
- Egg, mayonnaise and watercress
- Smoked salmon, dill sauce & baby spinach
- Triple cream brie with quince paste

### Wraps

- Turkey, avocado, cranberry & cress
- Char grilled vegetables, humus & rocket
- Falafel, baba ganouj and tabouli

### Panini (mini rolls):

- Rare beef, rocket & Béarnaise sauce
- Smoked salmon with herb cream cheese and butter lettuce
- Roasted vegetables with white bean puree and radicchio

Char grilled vegetable, feta & fresh herb frittata or  
Baked ricotta, sun dried tomato and spinach

### Boxes:

- Chicken Caesar salad with crisp prosciutto and croutons
- Thai beef and rice noodle salad with lime and coriander dressing
- Roasted salmon with pearl couscous and preserved lemon yoghurt
- Super food salad: quinoa, kale, cranberries, feta, orange, kumera and sunflower seeds

### Cheese platter (included)

Fine Australian cheeses with fresh and dried fruit, marinated Persian figs & lavash

## AFTERNOON TEA (select 2):

- Lime and coconut cakes (GF)
- Corporate cookies
- Macaroons
- Fresh fruit platter

## BEVERAGES (at each break):

Orange juice, cranberry juice, still and sparkling water. Tea and coffee.