

Our food philosophy is all about
fresh seasonal produce and
vibrant flavours

BREAKFAST CANAPÉS STYLE

CANAPÉS

Virgin mary, pacific oyster, celery salt (non-alcoholic, df) (c)

Toasted granola, seasonal fruit, meredith yoghurt, vanilla bean (v) (c)

Bruschetta, vine-ripened tomato, dried olives, basil (v) (c)

Rye bread, smoked salmon, crème fraîche (c)

Ham & egg filo cup (h)

Organic egg frittata, asparagus, persian feta (v, gf) (h)

SUBSTANTIAL CANAPÉS

Spinach & blue cheese mousse, rye bread (v)

Organic scrambled egg, brioche, salmon roe

Croque monsieur

Bacon & egg wrap, bbq relish, lettuce

DESSERT CANAPÉS

Toasted banana bread, vanilla yoghurt, berries

Buttermilk scone, strawberry jam, vanilla cream

Mini jam donut

Chocolate croissant

BREAKFAST SEATED

TO START

Chef's selection of pastries & fruit

MAIN

Select two for alternate serve

Toasted granola, apple textures, whipped ricotta (v)

Brioche french toast, honeycomb butter, bacon crumb, berries

Bruschetta, avocado crème, persian feta, heirloom tomato (v)

Scrambled organic eggs, chive crème fraîche, grilled tomato, sourdough (v)

Grilled asparagus, poached egg, parmesan crème, crispy sage, (v)

Smoked salmon, avocado salsa, pumpernickel, salmon roe

SIDES TO SHARE

Select one

Bacon

Veal sausage

Hash brown

Kale, cucumber, sour crème dressing

Fruit salad, vanilla yoghurt

*Minimum spends apply. Menus subject to change. (v) vegetarian



Savour a continually evolving
contemporary menu carefully curated
with an elegant touch

CONFERENCE MENU

SANDWICHES

Select two

"B.L.A.T." on turkish

Grilled zucchini & eggplant, roast edtomato mayonnaise, sourdough (v)

Smoked salmon, cucumber, dill crème fraiche, rye

Prosciutto san daniele, parmesan cheese, roma tomato, wild rocket, foccacia

Smoked turkey breast, aged cheddar cheese, vine ripened tomato, mustard mayonnaise

SALADS

Select one

Insalata caprese, vine ripened tomato, basil, 25 year old balsamic vinegar (v, gf)

Caesar, cos lettuce, bacon, parmesan, white anchovy

Greek salad, marinated persian feta, kalamata olives (v, gf)

Couscous, cumin, raisins, mint, lemon vinaigrette (df)

FINGER FOOD

Select two

Quiche lorraine

Mushroom arancini (v)

Lamb sausage roll, harissa mayonnaise

Squid skewer, coriander dressing (df, gf)

Spinach ricotta tart, pine nuts (v)

SUBSTANTIALS

Select one

Parmesan & spinach risotto (v, gf)

Cheese burger spring roll

BBQ chicken wrap

Salmon teriyaki skewer (df, gf)

AFTERNOON TEA

Select two

Banana bread

Scone, cream, strawberry jam

Coffee tart, pear

Orange & almond cake

*Minimum spends apply. Menus subject to change. (v) vegetarian (gf) gluten free (df) dairy free



