

Morning / Afternoon Tea

Served with beverage station Beraldo fair trade percolated coffee, Yarra Valley tea, orange juice & still water

Tea Break Menu (Please choose 2 items for morning tea and 2 items for afternoon tea)

- Chocolate and fruit muffins medium(v)
- Assorted Danish pastries(v)
- Apple, cranberry & muesli bread, maple butter(v)
- Rosemary & Yarra Valley feta buttermilk scones, paprika butter(v)
- Cocoa, honey date & oatmeal bar (v)(vg)(gf)
- Assorted slices (gf options available on request)(v)
- Bacon, cheddar & chive savoury muffin, tomato relish
- Fruit skewers, mint rosewater syrup (v)(vg)
- Rocky road (gf)(v)
- Mini jam donuts(v)
- Cinnamon donuts(v)
- Petite eclairs(v)
- Mini lamingtons(v)
- Baked mushroom and prosciutto tarts
- Freshly baked lemonade scones with cream & jam(v)
- Citrus tarts(v)

Basic Lunch Menu

Served with beverage station Beraldo fair trade percolated coffee, Yarra Valley tea, orange juice & still water

Bakery selection (Please select 2 items from below to serve)

- Gourmet sandwiches 4 points, assorted fillings (v)
- Gourmet wraps, variety of fillings (v)
- Gourmet baguettes, variety of fillings (v)
 - Open tartlets: Chorizo & capsicum
Smoked salmon, caper & chervil
Eggplant, zucchini & rocket pesto (v)
- Chicken schnitzel sliders, sriracha mayo & coleslaw
- Moroccan lamb pita, harissa mayo, parsley quinoa tabouli

Salad selection (Please select 2 item from below to serve)

- Anti Pasto platter to include Olives, cured meats, Mediterranean frittata, marinated vegetables, dips and grilled Turkish bread
- Sundried tomato, basil & brie quiche (v)
- Assorted sushi served with wasabi & soy
- Cambodian beef salad, gem lettuce, lime and chilli dressing (gf)
- Rosemary baked chicken: pear, rocket, sherry mayo (gf)
- Falafel, quinoa, radish edamame, chilli citrus dressing (gf)(vg)
- Wasabi & black sesame chicken, soy mayo, coleslaw (gf)
- Thyme baked salmon, cucumber, greens, dill, salad crema (gf)
- Crispy prosciutto, cos, green beans olives, salsa verde (gf)
- Mushrooms, lemon and Mt Zero lentil salad (gf)(vg)

Hot Buffet Lunch Menu

Served with beverage station Beraldo fair trade percolated coffee, Yarra Valley tea, orange juice & still water

Main (Select two hot dishes to serve)

- Asian style sticky pork shoulder (gf)
- Crispy skinned salmon, green herb crust, sage and lemon butter sauce(gf)
- Thai green chicken curry (gf)
- Herb and lemon crumbed chicken pieces with chipotle mayonnaise
- Chargrilled beef, Asado style, parsley chimchurri sauce (gf)
- Lamb & pinenut kofta with quince glaze (gf)
- Ligurian style rockling, olives, tomatoes, oregano, lemon and olive oil (gf)
- Roasted pumpkin and ricotta ravioli, feta, sage and roquette sauce(v)
- Vegetarian paella: slow roasted capsicum ragu, paprika, green peas, parsley & roasted garlic (gf)

Sides (Select three dishes to serve)

Salads

- Tatsoi, charred grain, Yarra Valley Persian fetta, caramelised onion, parsley vinaigrette (gf)(v)
- Cos leaves, radish, mint, with citrus dressing (gf)(v)(vg)
- Salad greens, balsamic vinaigrette, cucumber, tomato (gf)(v)(vg)
- Roquette, toasted pine nuts & parmesan salad (gf)(v)
- Asian style coleslaw, wasabi soy mayonnaise (gf)(v)
- Slow roasted pumpkin, sweet potato, Turkish bread salad, mint pomegranate yoghurt (v)
- Roasted red capsicum & orecchiette pasta salad (v)

Hot Buffet Lunch Menu

Vegetables

- Garlic & rosemary roasted chat potatoes (gf)(v)
- Seeded mustard green beans (gf)(v)
- Roast sweet potato and pumpkin(V)
- Zucchini, squash with lemon butter dressing (gf)(v)
- Heirloom roast vegetables (gf)(v)
- Chargrilled corn with lime (gf)(v)
- Coriander rice pilaf (gf)(v)



Basic Dinner Menu

Please select 1 item from below to serve.

Dinner Bowls selection (served in bowls)

- Fish & chips, flathead fillets, crispy kipflers, Spanish paprika mayo
- Slow braised beef cheek, mustard spiked mash, parsley crust (gf)
- Wasabi & black sesame chicken breast, soy mayo, coriander, coleslaw (gf)
- "Anytime" bacon, scrambled egg, brioche roll, tomato relish, sweet onions Or Spiced pumpkin, sweet potato & kasundi (veg option)
- Snapper, coconut tamarind curry, snow peas, radish, chilli sambal (gf)
- Pasta "conchiglie" extra large shell, stuffed with 4 hour bolognaise, parmesan & oregano Or Forest mushroom, truffle oil & pecorino(veg option)
- Beef shawarma, roquette, radish, pomegranate, mint & pine nut (gf)
- Moroccan duck salad, carrot, ginger, raisin, ras el hanout dressing (gf)
- Crispy pork belly bao, pickled carrot, cucumber & sticky soy
- Essential fried chicken, buttermilk marinated chicken, southern slaw & hot sauce gravy
- Charcoal prawns & chorizo, chipotle mayo & basil potato salad (gf)
- Herb roasted chicken breast, Caesar dressing, crispy prosciutto, cos
- Lamb braise, Pedro Ximenez & Basque peppers (gf)
- Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)
- Salmon tea smoked, soba noddles & ponzu soy (gf)
- Shitake yakitori, edamame bean & eggplant curry, with Vietnamese mint (v)(vg)
- Snapper fillet, Avocado salsa & adobo blackened corn (gf)
- Pumpkin, sweet potato, capsicum, chickpea salad, torn Turkish bread, greens & sumac yoghurt(v)(vg)

Finger Food for Dinner

Please select 5 item from below to serve, and service period is 1.5 hour

Cold selections

- Sage pikelet, gorgonzola & honey roasted pears (v)
- Yarra Valley Persian fetta tart, caramelised onion & thyme (v)
- Sushi | Teriyaki chicken | Seaweed salad (v) | Tofu & vegetable (vg)(v), with soy dressing & wasabi (gf)
- Capsicum sopa, chorizo crème, paprika dust (gf)
- Chicken Caesar tart, cos, crisp bacon, parmesan spiked mayo
- Charred beef, Grant's crust brioche, herb mayo
- Bruschetta cone, Roma, onion & basil, balsamic deglaze (vg)(v)
- Kingfish ceviche tortilla, avocado crema, tomato & cilantro dressing (gf)
- Duck, shitake & water chestnut tartlet, szechuan soy
- Potato & chive hash, smoked salmon, chervil, crème fraiche (gf)

Hot selections

- Basil & parmesan croquettes, saffron aioli (v)
- Lamb, sumac & pine nut kofta, citrus yoghurt & mint pomegranate (gf)
- Prawn twister, coriander, wasabi soy mayo
- Pork & fennel sausage roll, caramelised onion & tomato relish
- BBQ corn & green pea fritter, tomato kasundi (vg)(v)
- Gyoza | Pork | Chicken & ginger | Vegetable (v) with Vietnamese mint & soy dipping sauce
- Chorizo & tiger prawn skewer with romesco (gf)
- Essential fried chicken, panko crust & chipotle spiked mayo
- Gourmet local beef pies, tomato relish
- Korean BBQ chicken skewer, ponzu dressing (gf)
- Cider roasted pork belly pizza, caramelised onions & BBQ sauce
- Spiced pumpkin, goat's cheese pizza, sweet capsicum salsa (v)

- Pork belly bao, pickled carrot, cucumber, mint, coriander & sriracha mayo

Dessert selections

- Chocolate mousse cones, salted caramel shards
- Strawberry tartlets, vanilla crème, mint lavender syrup
- Rocky road "stones" (gf)
- Petite friands, lime cream (gf)
- Raspberry Eton mess cheesecake



Beverage Package for Dinner

Basic Drink Pack

- The Habitat Semillon Sauvignon Blanc, Northern Vic
- Waterstone Bridge Shiraz, King Valley
- Public Brewery 100 Acres Pale Ale, Public Brewery Feather Weight Light
- Soft drink and water
- Add sparkling wine to the package @ \$5 per head (Coldstone Sparkling Pinot Chardonnay, King Valley)



Upgrade Drink Pack

Light beer, soft drink, orange juice, sparkling water and water

Beer and cider (Select 2 to serve)

- Public Brewery 100 Acres Pale Ale
- Corona
- Asahi Super Dry
- Public Brewery Little India Session IPA
- Public Brewery Red Falcon American Red
- Empire Apple Cider

Sparkling & White varieties (Select 2 to serve)

- Paul Louis Blanc de Blancs Sparkling, Loire, France
- Pizzini Prosecco, King Valley, Vic
- Coldstone Sparkling Pinot Chardonnay, King Valley, Vic
- Yering Station Village Chardonnay, Yarra Valley, Vic
- Pizzini Pinot Grigio, King Valley, Vic
- Mount Vernon Sauvignon Blanc Marlborough, NZ

Red varieties(Select 2 to serve)

- Yering Station Village Shiraz Viognier, Yarra Valley, Vic
- Xanadu DJL Rose, Margaret River, WA
- Yering Farm, Farmyard Pinot Noir, Yarra Valley, Vic
- Pizzini Sangiovese, King Valley, Vic
- Paynes Rise Redlands Shiraz, Yarra Valley, Vic
- Bulong Estate Cabernet Merlot, Yarra Valley, Vic
- Reschke 'Rufus' Cabernet Sauvignon, Coonawarra, SA