

# It's conference time

## Working Style Lunch – Day One

### Sample Menu

#### Morning Tea

- Selection of freshly baked savoury pastries **VG**
- Rich dark chocolate, sunflower seed, blueberry slice **GF, V, NF**
- Whole Fruit

#### Lunch

##### Cold Bar options:

- Petit pain, sliced leg ham, aged cheddar, cow feta whip, fresh cut tomato, Branston pickle **GF, V available**
- Roasted beetroot, spiced almond, sticky date, feta salad **GF, VG**

##### Hot bowl option:

- Teriyaki and sesame beef, spring onions, beansprouts, coriander on a bed of coconut kaffir lime basmati rice **GF, V available**

##### Finger food option:

- Roasted pumpkin, kumara, red quinoa empanadas **V**

##### Chefs petit dessert option:

- Mandarin syrup cake, vanilla frosting **GF, V**

##### Fruit option:

- Pieces of whole fruit – served from display stands

#### Afternoon Tea

- Garden greens frittata, baby spinach, swiss chard, baby peas, parmesan **VG**
- Energy bars - cranberry, coconut, pepitas, dark chocolate **GF, V, NF**
- Whole fruit selection

- ❖ **V - Vegetarian**
- ❖ **GF - Gluten Free**
- ❖ **NF - Nut Free**
- ❖ **V - Vegan**

Morning tea/Afternoon tea  
2 items, plus whole fruit \$12.50 exc gst

Lunch  
5 items, plus whole fruit \$29.50 exc gst

Includes freshly brewed coffee,  
a variety of traditional, herbal and fruit-infused  
teas and chilled filtered and flavoured water

# It's conference time

## Working Style Lunch – Day Two

### Sample Menu

#### Morning Tea

- Chefs selection of house baked cookies
- Croque Madame croissant – Champagne ham, leek cheese sauce, chopped fried egg salad **VG available**
- Whole Fruit

#### Lunch

##### Cold Bar options:

- Walnut spiked Ciabatta, peppered beef pastrami, Swiss cheese, thousand island dressing, baby spinach **GF, VG available**
- Green goddess salad, charred cauliflower, toasted peanuts **GF, V**

##### Hot bowl option:

- Thai jungle chicken curry, carrot cardamom ginger crush **GF, VG available**

##### Finger food option:

- Root to stem vegetable pakoras, mango chutney yoghurt dip **VG, GF, NF**

##### Chefs petit dessert option:

- Sticky date, caramel chocolate slice **V, GF, NF**

##### Fruit option:

- Pieces of whole fruit – served from display stands

#### Afternoon Tea

- Knackebrot - Sweedish open faced crackers including smoked chicken & truffled egg salad **GF, VG**
- No bake carrot cake, coconut cream frosting **V, GF, NF**
- Whole fruit selection

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