

## MEETING & EVENT MENUS





# Standard Working Lunch

Our Standard Working Lunch packages are designed to make planning your event easy. Our Working Lunch packages feature a stand up style lunch of hot, cold and sweet items carefully curated by our team of chefs for each day of the week.

## MONDAY

- Sandwich  
Smoked chicken, béarnaise mayonnaise, pickles, onion jam, coleslaw, Turkish bread (H, NF)
- Salad  
Fregola, heirloom tomato, radish, red onion, feta, wild rocket, mint, olive oil, lemon, toasted almonds (H, V) Buckwheat noodles, edamame, bean shoots, roasted peanuts, ponzu dressing (DF, EF, H, V, VG)
- Hot Protein  
Argentinian style braised beef short ribs, pickled celery salad, chimichurri (DF, EF, GF, H, NF)
- Plant based  
Dhal makhani , black lentils, tomato, cream, butter and steamed rice (GR, NF, EF)
- Hand item  
Curry vegetable filo roll (H, NF, V)
- Dessert  
Earl Grey madeleines, milk chocolate, salted lemon zest (H, NF, V)

## WEDNESDAY

- Sandwich  
Beef pastrami, mustard sauce, roasted field mushroom, truffle aioli, ciabatta ( EF , H)
- Salad  
Shaved cabbage, fennel, spring peas, radish, parsley, dill, mint, lemon, olive oil, parmesan (EF, GF, H, NF, V) Heirloom tomato, radish, green olives, lemon verbena, preserved lemon dressing (DF, EF, GF, H, NF, V, VG)
- Hot Protein  
Lamb vindaloo, ginger, red chilli, vinegar, coconut and steamed rice (DF, EF, H)
- Plant Base  
Harissa roast pumpkin, whipped tahini, chilli burnt butter,

## TUESDAY

- Sandwich  
Mortadella, emmenthal cheese, BBQ sauce, wholemeal bread (EF, NF)
- Salad  
Brassicas, red onion, pistachio, pomegranate, parsley, mint, lemon, olive oil, crispy onions (DF, EF, GF, H, V, VG) Kipfler potato, fennel, pickled cucumber, mint, dill, crème fraîche dressing (EF, GF, H, V)
- Hot protein  
Braised chicken, green olives, basil, tomato, salsa verde (DF, EF , GF, NF)
- Plant based  
Goat cheese tortellini, basil pesto, garden peas, pecorino (H, V)
- Hand item  
Potato and pea samosa (DF, EF, H, NF, V, VG)
- Dessert  
Citrus almond slice, toasted almond, citrus gel (GF, H, V)

## THURSDAY

- Sandwich  
Roast turkey, apple butter, aged cheddar, wild rocket, sourdough baguette (EF, H, NF)
- Salad  
Curry potato, roasted cauliflower and almond salad (DF, EF, GF, H, V, VG) Superfood salad, soy beans, chickpeas, red radish, almonds, herbs, pomegranate dressing (EF, H, V)
- Hot Protein  
Grilled chicken thigh, green nam jim , bean sprouts, peanuts, puffed wild rice, coriander (DF, EF, GF, H)
- Plant Base  
Baked vegetable ratatouille, zucchini, eggplant, tomato, salsa verde (DF, EF, GF, H, NF, V, VG)

dukkah (EF, GF, H, V)

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Hand Item

Tandoori chicken mini pie (H)

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Dessert

Pineapple upside down cake, whipped crème fraîche (NF, V)

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FRIDAY

Sandwich

Smoked salmon, lemon crème fraîche , cucumber, Spanish onion, dill, focaccia (EF, H, NF)

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Salad

Seasonal beans, roasted red capsicum, spring onions, baby capers, herbs, olive oil, lemon (DF, EF, GF, H, NF, V, VG) Roast beetroot, moghrabieh, Spanish onion, toasted almonds, mint and cumin yoghurt (EF, H, V)

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Hot Protein

Malaysian style noodles, prawns, ginger, mushrooms, bok choy (DF, EF, H, NF)

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Plant Base

Rajma masala, red kidney beans, spices, tangy gravy and steamed rice (GF, NF, EF)

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Hand Item

Sweet corn and cheddar empanada (H, NF, V)

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Dessert

Yoghurt pound cake, white chocolate glaze (GF, H, NF, V)

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SUNDAY

Sandwich

Harissa chicken, whipped tahini, relish, sumac onion, pickles, dukkah , wrap (DF, EF, H)

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Salad

Radish and medley tomato salad, green olives, lemon verbena, preserved lemon dressing (DF, EF, GF, H, NF, V, VG) Baby cos lettuce, Caesar dressing, croutons, anchovies, parmesan (H, NF)

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Hot Protein

Spanish style paella, Calasparra rice, chorizo, calamari, tomato, peas, saffron (DF, EF, GF, NF)

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Plant Base

Hand Item

Bolognese and buffalo mozzarella arancini (H, NF)

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Dessert

Coconut cupcake, cream cheese frosting (GF, NF, H, V)

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SATURDAY

Sandwich

Grilled zucchini, haloumi cheese, tahini yoghurt, coriander, Turkishbread (EF, H, NF, V)

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Salad

Butternut pumpkin, du puy lentils, hazelnut, mint, fried onions (DF, EF, GF, H, V, VG) Vietnamese slaw, wombok , pickled carrot, chilli, lime, mint (DF, EF, GF, H)

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Hot Protein

Moroccan style barramundi, spiced tomato and chickpea jus, coriander (DF, EF, GF, H, NF)

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Plant Base

Seasonal vegetable and chickpea tagine, spiced tomato, green olives, preserved lemon (DF, EF, GF, H, V, VG)

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Hand Item

Macaroni and cheese croquette (H, NF, V)

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Dessert

Pavlova, passion fruit curd, vanilla Chantilly (GF, H, NF, V)

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Spiced cauliflower, garlic yoghurt, red onion, pomegranate, chilli oil(EF, GF, H, V)

Hot Item

Roast BBQ pork bun (DF, NF)

Dessert

Vanilla frangipane tart, rhubarb, strawberry (V, H)

(DF) DAIRY FREE (EG) EGG FREE (GF) GLUTEN FREE (\*) GLUTEN FREE ON REQUEST (H) HALAL (NF) NUT FREE (V) VEGETARIAN (VG) VEGAN Menu subject to changes without notice.

## Build Your Own Working Lunch

Our Build Your Own Working Lunch packages are designed to give our clients the flexibility to create their own custom lunch menus. Our Working Lunch packages feature a stand up style lunch of hot, cold and sweet items served from stations. PACKAGE INCLUDES: Choice of:3 sandwiches or salads1 hot protein1 plant based1 hand item1 dessertSeasonal whole fruitCoffee, T2 teas and herbal infusions

### COLD ITEMS - SANDWICHES

Beef pastrami, mustard sauce, roasted field mushroom, truffle aioli, ciabatta (H, NF)

Curried egg mayo, pickled cucumber, coriander, panini (H, NF, V)

Grilled zucchini, roasted field mushroom, haloumi cheese, tahini yoghurt, coriander, Turkish bread (EF, H, V)

Mortadella, emmenthal cheese, BBQ sauce, wholemeal bread (EF, NF)

Roast turkey, apple butter, aged cheddar, wild rocket, sourdough baguette (EF, H, NF)

Smoked chicken, béarnaise mayonnaise, pickles, onion jam, coleslaw, Turkish bread (H, NF)

Smoked salmon, lemon crème fraîche, cucumber, Spanish onion, dill, focaccia (EF, H, NF)

Harissa chicken, whipped tahini, relish, sumac onion, pickles, dukkah , wrap

### COLD ITEMS - SALADS

Brassicas, red onion, pistachio, pomegranate, parsley, mint, lemon, olive oil, onion (DF, EF, GF, H , V, VG)

Buckwheat noodles, edamame, bean shoots, roasted peanuts, ponzu dressing (DF, EF, H, V, VG)

Fregola, heirloom tomato, radish, red onion, feta, wild rocket, mint, olive oil, lemon, toasted almonds (H, V)

Heirloom tomato, radish, green olives, lemon verbena, preserved lemon dressing (DF, EF, GF, H, NF, V, VG)

Roast beetroot, moghrabieh , Spanish onion, toasted almonds, mint and cumin yoghurt (EF, H, V)

Seasonal beans, roasted red capsicum, spring onion, baby capers, herbs, olive oil, lemon (DF, EF , GF, H , NF, V, VG)

Shaved cabbage, fennel, spring peas, radish, parsley, dill, mint, lemon, olive oil, parmes (EF, GF, H, NF, V)

Vietnamese slaw, wombok , pickled carrot, chilli , lime, mint

(EF, H)

HOT PROTEIN DISH

Baharat spiced lamb shoulder, sumac yoghurt, freekah pilaf, parsley  
(EF, H)

Argentinian style braised beef short ribs, pickled celery salad, chimichurri  
(DF, EF, GF, NF)

Malaysian style noodles, prawns, ginger, mushrooms, bok choy  
(DF, H, NF)

Braised chicken, green olives, basil, tomato, salsa verde  
(DF, EF, GF, NF)

Grilled chicken thigh, green nam jim sauce, bean sprouts, peanuts, puffed wild rice, coria  
(DF, EF, GF, H)

Moroccan style barramundi, spiced tomato and chickpea jus, coriander  
(DF, EF, GF, H, NF)

Spanish style paella, Calasparra rice, chorizo, calamari, tomato, peas, saffron  
(DF, EF, GF, NF)

Lamb vindaloo, ginger, red chilli , vinegar, coconut, steamed rice  
(H, DF, EF, GF)

HOT HAND ITEMS

Macaroni and cheese croquette  
(H, NF, V)

Sweet corn and cheddar empanada  
(H, NF, V)

Bolognaise and buffalo mozzarella arancini  
(H, NF)

Curry vegetable filo roll  
(H, NF, V)

Tandoori chicken mini pie

(DF, EF, GF, H)

HOT PLANT BASED DISH

Spiced cauliflower, garlic yoghurt, red onion, pomegranate, chili oil  
(EF, GF, H , V)

Harissa roast pumpkin, whipped tahini, chili burnt butter, dukkah  
(EF, GF, H, V)

Seasonal vegetable and chickpea tagine, spiced tomato, green olives, preserved lemon  
(DF, EF, GF, H, V, VG)

Baked vegetable ratatouille, zucchini, eggplant, tomato, salsa verde  
((DF, EF, GF, H, VG)

Goat cheese tortellini, basil pesto, garden peas, pecorino  
(H, V)

Hokkien noodles, Chinese cabbage, onion, capsicum, bean shoots  
(DF, H, NF, VG)

Rajma masala, red kidney beans, spices, tangy gravy and steamed rice  
(GF, NF, EF, VG, H)

Dhal makhani , black lentils, tomato, cream, butter, steamed rice  
(GF, NF, EF, VG, H)

DESSERT

Earl Grey madeleines, milk chocolate, salted lemon zest  
(H, NF, V)

Citrus almond slice, toasted almond, citrus gel  
(GF, H, V)

Pineapple upside down cake, whipped crème fraiche  
(NF, V)

Coconut cupcake, cream cheese frosting  
(GF, NF, H, V)

Yoghurt pound cake, white chocolate glaze

(H)	(GF, H, NF, V)
Potato and pea samosa (DF, EF, H, NF, V, VG)	Pavlova, passion fruit curd, vanilla chantilly (GF, H, NF, V)
Roast BBQ pork bun (DF, NF)	Vanilla frangipane tart, rhubarb, strawberry (V, H)
	Toffee choux, espresso cream (H, V)
	Fudge brownie, hazelnut (GF, H, V)

ADDITIONAL OPTIONS

Additional dessert item for working lunch, from \$6.00 per person
Additional hot protein for working lunch, from \$10.00 per person
Additional plant base or hand item for working lunch, from \$7.00 per person
Additional sandwich or salad selection, from \$8.00 per person
Additional sweet or savoury break item, from \$8.00 per person
Coffee Cart Italian Espresso machine with Barista serving freshly made coffee from \$1,800.00 per cart (Whole Day)
Coffee Cart Italian Espresso machine with Barista serving freshly made coffee from \$1,500.00 per cart (Breaks Only)

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STANDARD BREAK

Our Standard Break packages are designed to make planning your event easy. Featuring a savoury and sweet option for morning and afternoon for each day of the week, these options have been carefully curated by our team of chefs. PACKAGE INCLUDES:

- 2 daily items per break
- Freshly baked house-made cookies on arrival
- Seasonal whole fruit
- Coffee, T2 teas and herbal infusions

MONDAY

TUESDAY

MORNING TEA  
SAVOURY | Smashed avocado bagel, Persian feta, dukkah, coriander (EF, H, V) SWEET | Carrot cupcake, vanilla cream cheese (GF, H, V)

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AFTERNOON TEA  
SAVOURY | Butter chicken, cumin, turmeric, tandoori pie (H) SWEET | Lemon and lime tart, white chocolate cream (H, V)

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WEDNESDAY

MORNING TEA  
SAVOURY | Caramelized onion, blue cheese thyme tart (H,NF, V) SWEET | Mini muffins : mixed berry and chocolate (GF, H, V)

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AFTERNOON TEA  
SAVOURY | 5- hour slow cooked beef brisket, English cheddar pie (H, NF) SWEET | Vanilla cupcake, salted caramel frosting, pretzel (H, V)

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FRIDAY

MORNING TEA  
SAVOURY |Steamed BBQ pork bun (DF,NF) SWEET |Donuts : plain and flavoured (H, V)

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AFTERNOON TEA  
SAVOURY | Butter chicken, cumin, turmeric, tandoori pie (H) SWEET | Lemon and lime tart, white chocolate cream (H, V)

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SUNDAY

MORNING TEA  
SAVOURY | Smoked Salmon bagel, lemon crème fraiche, red onion dill (EF, H. NF) SWEET | Rhubarb and strawberry frangipane cake(GF, H, V)

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AFTERNOON TEA  
SAVOURY | Potato and pea samosa (DF, EF, H, NF, VG) SWEET | Pink velvet cupcake, strawberry butter cream (GF, NF,V)

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MORNING TEA  
SAVOURY | Bacon, leek, gruyere quiche (NF) SWEET | Banana cake, milk chocolate (GF, H, NF, V)

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AFTERNOON TEA  
SAVOURY | Lamb harissa and feta sausage roll (H, NF) SWEET | Fudge brownie, dark chocolate ganache (DF, GF,H, V)

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THURSDAY

MORNING TEA  
SAVOURY |Smoked salmon and dill tart (H,NF) SWEET | Fruit Danish pastries : apricot, apple and cherry (H, V)

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AFTERNOON TEA  
SAVOURY |Chicken and basil empanada (H, NF) SWEET | Spiced apricot tart, apricot jam(H, V)

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SATURDAY

MORNING TEA  
SAVOURY | Pork and fennel sausage roll (NF) SWEET | Croissants: plain, chocolate and almond (H, V)

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AFTERNOON TEA  
SAVOURY | Truffle mushroom, roasted onion, thyme tart (H, NF, V) SWEET |Coconut financier, tropical fruit (GF, NF, H, V)

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# BUILD YOUR OWN BREAK

Our Build Your Own break packages are designed to give our clients the flexibility to create their own custom break menus. Featuring savoury and sweet options for morning and afternoon, these options have been carefully curated by our team of chefs. MENU INCLUDES:

- Choice of 2 break food items of your choice
- Freshly baked house made cookies on arrival
- Seasonal whole fruit
- Coffee, T2 teas and herbal infusions

## SAVOURY

Smashed avocado bagel, Persian feta, dukkah, coriander  
(EF, H, V)

Bacon, leek, gruyere quiche  
(NF)

Lamb, harissa and feta sausage roll  
(H, NF)

Caramelised onion, blue cheese, thyme tart  
(H, NF, V)

5-hour slow cooked beef brisket, English cheddar mini pie  
(H, NF)

Ham and cheese toastie  
(EF, NF)

Truffled mushroom, roasted onion, thyme tart  
(H, NF, V)

Pork and fennel sausage roll  
(NF)

## SWEET

Banana cake, milk chocolate  
(GF, H, NF, V)

Fudge brownie, dark chocolate ganache  
(DF, GF, H, V)

Muffins: mixed berry and chocolate  
(GF, H, V)

Vanilla cupcake, salted caramel frosting, pretzel  
(H, V)

Fruit Danish pastries: apricot, apple and cherry  
(V, H)

Spiced apricot tart, apricot jam  
(H, V)

Croissants: plain, chocolate and almond (H, V)  
(H, V)

Coconut financier, tropical fruit  
(GF, NF, H, V)

(DF) DAIRY FREE (EG) EGG FREE (GF) GLUTEN FREE (\*) GLUTEN FREE ON REQUEST (H) HALAL (NF) NUT FREE (V) VEGETARIAN (VG) VEGAN ADDITIONAL ITEMS Break items | \$8.00 per guest Juice | \$5.00 per guest Menu subject to changes without notice.

# Barista Coffee Cart

Our coffee cart service can be booked either for continuous service or for service during breaks only.

## CONTINUOUS SERVICE

Full Day (maximum of 8 hours) \$1,800.00

Half Day (maximum of 4 hours) \$1,200.00

Menu subject to changes without notice.

## BREAKS ONLY SERVICE

Full Day (morning tea, lunch and afternoon tea) \$1,500.00

Half Day (morning tea or afternoon tea and lunch) \$1,000.00



# CLASSIC HIGH TEA

Seated Classic High Tea packages featuring a selection of hot, cold and sweet items served on tiered stands from our seasonal Collins Kitchen High Tea menu. Up to 2 hours service MENU INCLUDES:- One glass of sparkling wine on arrival- Coffee, T2 teas and herbal infusions- Choice of 2 finger sandwiches and 2 cold savoury items - Choice of 2 hot items- Choice of 4 dessert items- Freshly baked scones, jams, whipped cream

## SAVOURY STAND

**COLD SAVOURY ITEMS** Gruyere cheese puff, goat curd, black salt (GF, H, V) Smoked salmon blini, crème fraîche, caviar, dill (H) Curried free range egg, Yarra Valley salmon roe, crispy chicken skin (GF, DF, H) **FINGER SANDWICHES** Smoked chicken breast white finger sandwich, herb mayonnaise, butter lettuce (H,\*) Leg ham finger wholemeal sandwich, seeded mustard, cheddar, cucumber Salmon gravlax rye finger sandwich, horseradish cream, red onion, capers (EF, H,\*)

## HOT SAVOURY PLATTERS

Lamb harissa mini pie (NF, H) House made cauliflower and pine nut empanada, chimichurri (VG, H) Haloumi spring roll, mint yoghurt (NF, V, H) Chicken, leek, mushroom pithivier, roasted tomato relish (NF, H)

## SWEET STAND

Pear mousse, brown sugar cinnamon cake, salted caramel (NF, V) Bergamot cheesecake, Earl Grey sable, honeycomb (NF, GF, V) Blackberry opera, Shiraz buttercream, coconut biscuit (NF, GF, V) French macaron, raspberry vanilla ganache, pink peppercorn (GF, H) Baked chocolate banana tart, crème fraîche, cocoa nibs (NF, V) Pistachio profiterole, matcha white chocolate, sour cherry (V, H)

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# PREMIUM HIGH TEA

Seated Premium High Tea featuring a selection of hot and cold items served on tiered stands from our seasonal Collins Kitchen High Tea menu. Up to 2 hours service PACKAGE INCLUDES One glass of sparkling wine on arrival Coffee, T2 teas and herbal infusions Savoury stand Choice of 2 hot items Sweet stand Freshly baked scones, jams, whipped cream

## PACKAGE INCLUDES

### PREMIUM HIGH TEA

One glass of sparkling wine on arrival Coffee, T2 teas and herbal infusions Savoury Stand Choice of 2 hot items Sweet Stand Freshly baked scones, jams, whipped cream

## MENU SELECTIONS - SAVOURY STAND

### FINGER SANDWICHES

- Smoked chicken breast white finger sandwich, herb mayonnaise, butter lettuce (H, \*)
- Leg ham finger wholemeal sandwich, seeded mustard, cheddar, cucumber (\*)
- Salmon gravlax rye finger sandwich, horseradish cream, red onion, capers (EF, H, \*)

MENU SELECTIONS - COLD SAVOURY ITEMS

- Gruyere cheese puff, goat curd, black salt  
(GF, H, V)
- Smoked salmon blini, crème fraîche, caviar, dill  
(H)
- Curried free range egg, Yarra Valley salmon roe, crispy chicken skin  
(GF, DF, H)

HOT SAVOURY PLATTERS

- Lamb & harissa mini pie  
(NF, H)
- House-made cauliflower and pine nut empanada, chimichurri  
(VG, H)
- Haloumi spring roll, mint yoghurt  
(NF, V, H)
- Chicken, leek, mushroom pithivier, roasted tomato relish  
(NF, H)

SWEET STAND

- Pear mousse, brown sugar cinnamon cake, salted caramel  
(NF, V)
- Bergamot cheesecake, Earl Grey sable, honeycomb  
(NF, GF, V)
- Blackberry opera, Shiraz buttercream, coconut biscuit  
(NF, GF, V)
- French macaron, raspberry vanilla ganache, pink peppercorn  
(GF, H)
- Baked chocolate banana tart, crème fraîche, cocoa nibs  
(NF, V)
- Pistachio profiterole, matcha white chocolate, sour cherry  
(V, H)

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CANAPÉ MENU

Our canapé packages are a fully serviced option and include dedicated Grand Hyatt food and beverage service team members to provide a premium pass around service. Food stations and interactive cooking stations can also be added in conjunction with any canapé package to enhance the guest experience.

COLD

Cherry tomato tart, whipped goat cheese, black olive jam, fresh

HOT

Haloumi spring roll, mint yoghurt

herbs, olive oil (H, NF, V)
Garden pea pesto tartlet, prosciutto, goats curd
Smoked Trout blini, Avruga caviar, citrus crème fraîche, red shiso (H, NF)
Fior di latte, Yarra Valley salmon caviar, white anchovy (EF, GF, H, NF)
Seared scallop tostada, avocado, green mango and chilli jam (EF, GF, H, NF)
Salmon tataki, finger lime, chilli jam, crispy wonton (DF, H, NF)
Chicken rice paper roll, Vietnamese herbs, nuoc cham (DF, EF, GF, H)
Free range chicken, leek, truffle terrine, pickles, toasted brioche (H, NF)
Beef tartare, pickled onion, egg yolk, crisp bread (DF, H, NF)
Gruyere cheese puff, goats curd, black salt (GF, H, NF, V)

SUBSTANTIAL

Sweet corn and cheddar empanada, green salsa (H, NF, V)
Korean fried chicken slider, kimchi mayo, pickles, brioche bun (H, NF)
Slow roasted chermoula lamb, Turkish roll, cacik yoghurt, tahini, mint, coriander (EF, H, NF)
Slow cooked beef brisket slider, aged cheddar, mustard, BBQ sauce, dill pickles (EF, H, NF)
Crispy roast pork belly bao, hoisin glaze, kewpie mayo, pickled vegetables (DF)

(H, NF, V)
Spinach, ricotta, filo parcel, tzatziki (H, NF, V)
Macaroni and cheese bites, garlic aioli (H, NF, V)
Spanner crab cake, jalapeno and corn salsa (DF, H, NF)
Chicken, leek, mushroom pithivier, roasted tomato relish (H, NF)
Porcini mushroom arancini, truffle aioli) (H, NF, V)
Thai style grilled chicken satay, nam jim (DF, EF, GF, H, NF)
Steamed pork gyoza, crispy chilli oil (DF, EF, NF)
Lamb, harissa and feta sausage roll, sumac labneh (H, NF)
Mini beef empanada, chimichurri (H, NF)

DESSERT

Baked chocolate tart, dark chocolate glaze (V)
Toffee choux, espresso cream (H, V)
Macaron, raspberry whipped ganache (GF, H, V)
Lemon and lime tart, white chocolate cream (H, V)
Vanilla cheesecake, seasonal berries (NF, GF, V)
Donuts: plain and flavoured (V, H)
Ruby chocolate tart, pistachio frangipane

Salt and pepper calamari, lime mayonnaise  
(DF, H, NF)

Crumbed market fish slider, tartare sauce, baby cos, milk bun  
(H, NF)

Jamon ham and manchego croquette, smoked paprika aioli  
(NF)

FOOD STATIONS

OYSTER BAR  
Freshly shucked oysters, mignonette, lemon

STEAMED DIM SUM  
Assorted house-made dumplings served with red chilli, light soy and house-made chilli sauce

DELICATESSEN  
Selection of continental meats, salami, prosciutto, terrine, pate, olives, cheeses and breads

JAPANESE BAR  
Assorted sushi rolls, Japanese soy, wasabi, Japanese pickles

VICTORIAN CHEESE  
Selection of Victorian cheeses, dried fruits, toasted nuts, Jam Lady Jams, Backyard honey, lavosh

(V, H)

Egg tart, brûlée custard (H, V)  
(V, H)

INTERACTIVE FOOD STATIONS

CARVERY  
Italian porchetta, salsa verde, cabbage and radish salad, soft rolls(EF, NF)

TACO STAND  
Crispy beer battered market fish, cabbage slaw, chipotle mayo, soft taco (H, NF)

PEKING DUCK  
Mandarin pancakes, plum sauce, spring onions, cucumber (DF, EF, H, NF)

PASTA  
House-made potato gnocchi, porcini mushroom ragu, parmesan (H, NF, V)

DESSERT  
Longest pavlova, strawberries, passion fruit, vanilla chantilly (GF, H, NF, V)

Menu subject to changes without notice.

PLATED LUNCH OR DINNER

Our Plated Lunch and Dinner menus combine hand selected premium ingredients and seasonal local produce with a balanced combination of ingredients and flavours to create the perfect dish. Additional items can be added to any Plated Lunch and Dinner package to enhance the guest experience. LUNCH OR DINNER SERVICE *2-course or 3-course* Bread rolls and butterCoffee, T2 teas and herbal infusions ALTERNATE SERVICE CHARGE: One course | \$8.00 per guestTwo courses | \$14.00 per guestThree courses | \$20.00 per guest ARRIVAL CANAPÉS Chef’s selection of two canapés: | \$14.00 per guestIncluding one cold and one hot item serve for 30 minutes ADDITIONAL ITEMS Side dishes (two per table) | \$6.00 per guestCookies and chocolates | \$5.00 per guestBand/Crew meal (main + bread roll) | \$50.00 per guestChildren’s meal (main + side + dessert) | \$50.00 per guestPreset antipasto platter (two per table) | \$15.00 per guest

COLD ENTRÉES

WARM ENTRÉES



Beef tataki, lemongrass, kaffir lime, Thai herbs, roasted rice, hot and sour dressing  
(DF, EF, GF, H, NF)

Cherry tomato tartlet, whipped goat cheese, black olive jam, fresh herbs, olive oil  
(H, V)

Cured salmon, pickled baby beets, lemon crème fraîche, avocado, sorrel, dukkah  
(EF, GF, H)

Smoked chicken breast, tarragon remoulade, pickled mushrooms, garden peas, truffle vinaigrette  
(GF, H, NF)

Soba noodle salad, whipped tofu, crispy enoki, shiso, ponzu dressing  
(DF, EF, H, NF, V, VG)

MAINS

Tasmanian salmon, tahini yoghurt, pistachio, walnut tabbouleh, olive oil, lemon  
(EF, H)

Chicken breast, truffle potato puree, leek, porcini mushroom jus, wild mixed leaves  
(EF, GF, NF)

Grilled flat iron, burnt onion, potato terrine, red wine jus, wild watercress salad  
(EF, GF, NF)

Braised lamb shoulder, spiced carrot, eggplant, chickpea jus, rosemary oil  
(EF, GF, NF)

Braised beef cheek, celeriac puree, remoulade, wasabi leaf, red wine jus  
(EF, GF, NF)

Lamb rump, cracked wheat, green tahini, pomegranate eggplant jus, green mizuna  
(DF, EF)

Barramundi, crispy rice cake, pickled papaya salad, Thai herbs, green nam jim

Five spice crispy pork belly, Asian slaw, puffed wild rice, chilli caramel sauce  
(DF, EF, GF, NF)

Tandoori chicken tikka, cucumber raita, pickles, coriander, mint, fried onion  
(EF, GF, H, NF)

Roasted duck breast, parsnip puree, sprouted lentil salad, orange miso, puffed wild rice  
(EF, GF, H)

Risotto verde, edamame, stracciatella, pecorino, basil  
(EF, GF, H, NF, V)

Pumpkin tortellini, whipped feta, black Aleppo burnt butter, pomegranate, mint  
(H, V)

SIDES

Mixed leaf salad, vinaigrette dressing  
(DF, EF, GF, H, NF, V, VG)

Greek style salad, feta, lemon dressing  
(EF, GF, H, NF, V)

Mixed grain salad, toasted seeds and nuts, goat curd  
(EF, GF, H, V)

Duck fat roasted potatoes, garlic, rosemary  
(DF, EF, GF, H, NF)

Seasonal green vegetables  
(DF, EF, GF, H, NF, V, VG)

(DF, EF, GF, H)  
.....  
House-made potato gnocchi, porcini mushroom ragu,  
nasturtium, parmesan  
(H, NF, V)  
.....  
Baked vegetable ratatouille, whipped chevre, olives, ancient  
grains, toasted seeds  
(V)  
.....

DESSERTS

Blueberry panna cotta, cassis marshmallow, coconut crunch  
(DF, GF, NF, EF, V)  
.....  
Chocolate delice, orange chocolate crumble, mandarin gel  
(GF, NF, V)  
.....  
Rose water and lychee mousse, raspberry, sable biscuit  
(GF, NF, V)  
.....  
Yuzu cream cheese log, Kalamansi curd, matcha sponge  
(GF, NF, V)  
.....  
Hazelnut Dacquoise, rhubarb, strawberry, hazelnut praline cream  
(GF, H, V)  
.....  
Citrus apple cake, honeycomb crumble, lime mascarpone, lemon  
curd  
(H, NF, V)  
.....

MINI DESSERT SHARING PLATTER

Flourless orange cake, almond, citrus curd  
(GF, H, V)  
.....  
Baked chocolate tart, dark chocolate glaze  
(V)  
.....  
Lemon and lime tart, white chocolate cream  
(H, V)  
.....  
Vanilla cheesecake, seasonal berries  
(GF, NF, V)  
.....  
Raspberry chocolate slice, raspberry curd  
(H, V)  
.....  
Toffee choux, espresso cream  
(H, V)  
.....  
Pink velvet cupcake, strawberry butter cream  
(GF, NF, V)  
.....

VICTORIAN CHEESE SHARING PLATTER

Selection of Victorian cheeses, dried fruits, toasted nuts, Jam Lady Jams, Backyard honey, lavosh  
.....

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Buffet Dinner or Lunch

Stand up Dinner Buffet package featuring a selection of cold, hot and sweet stations. Additional enhancements can be added in conjunction with the

buffet package to further elevate the guest experience. SEAFOOD ON ICE   \$30 per guest   Freshly shucked oysters, king prawns, blue swimmer crabs, lemon, cocktail sauce, mignonette dressing JAPANESE BAR   \$36 per guest Assorted sushi rolls, Japanese soy, wasabi, Japanese pickles STEAMED DIM SUM   \$30 per guest Assorted handmade dumplings served with red chilli, light soy and house made chilli sauce

SALAD BAR

- Mixed green garden leaves  
(V, DF, GF, NF, EF, H)
- House made vinaigrette, aged balsamic vinegar, red wine vinegar, extra virgin olive oil
- Brassicas, red onion, dukkah, pomegranate, parsley, mint, lemon, whipped tahini  
(GF, DF, EF, V, H)
- Fregola, heirloom tomato, radish, red onion, feta, wild rocket, mint, olive oil, lemon  
(V, EF, H)

CHEESE BOARD (GF, EF, V, H)

- Assorted local cheeses
- Lavosh, wafers, dried fruit, toasted nuts, Backyard Honey, Jam Lady Jams

HOT ITEMS & SIDES

- Salmon, red nam jim, bean sprouts, peanuts, puffed wild rice  
(GF, DF, EF, H)
- Braised chicken, green olive, basil, tomato, salsa verde  
(GF, DF, NF, EF, H)
- Kashmiri lamb rogan josh, saffron, turmeric, ginger, cardamom, coriander  
(GF, DF, EF, H)
- Potato gnocchi, mushroom ragu, parmesan  
(V, NF, H)
- Roasted kipfler potatoes, charcoal sea salt  
(V, GF, DF, EF, NF, H)
- Chargrilled broccolini, kale, lemon, crispy onion  
(V, GF, DF, EF, NF, H)
- Steamed Jasmine rice

DELICATESSEN (GF, NF, EF)

- Mortadella, salami, prosciutto
- Herb cured salmon, cured ocean trout
- Pork & pistachio terrine, chicken liver pate
- DIPS: Hummus, babaganoush, cacik
- Assorted grilled, pickled & marinated vegetables
- Mount Zero olives, cornichons, capers, lemon, sour cream
- Artisan bread

CARVERY (GF, DF, NF, EF, H)

- Angus beef rump cap
- Red wine jus, assorted mustards, horseradish, chimichurri

DESSERT

- Fudge brownie, dark chocolate ganache  
(GF, H, V)
- Coconut cupcake, cream cheese frosting  
(GF, NF, H, V)
- Raspberry chocolate slice, raspberry curd  
(H, V)
- Flourless orange cake, almond, citrus curd  
(GF, H, V)
- Ruby chocolate tart, pistachio frangipane  
(V, H)
- Toffee choux, espresso cream  
(H, V)

(V, GF, DF, EF, NF, H)  
.....  
Poppadums, Indian pickles, mint raita  
.....

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## CONTINENTAL BUFFET BREAKFAST

Stand up buffet package featuring a selection of savoury, healthy and sweet options to choose from. Breakfast stations can also be added to any Continental Buffet Breakfast package to enhance the guest experience. MENU INCLUDES:

- Choice of 1 sweet and 1 savoury item
- Cereal station with milk and yoghurt
- Seasonal sliced fruit
- Toast station with preserves and spreads
- Coffee, T2 teas and herbal infusions
- Juices

### SAVOURY

Deli counter: locally produced small goods served with condiments  
(DF, EF, GF, NF)  
.....  
Cheese board: Victorian cheeses served with condiments  
(GF, EF, H, V)  
.....  
Breakfast wrap, egg omelette, wilted spinach, mozzarella cheese, tomato relish  
(H, NF, V)  
.....  
Smoked ham and gruyere cheese croissant  
(EF, NF)  
.....  
Smoked salmon bagel, caper horseradish cream, cucumber, red onion  
(EF, H, NF)  
.....  
Assorted breakfast tarts: bacon & parmesan and mushroom & thyme  
(NF, V)  
.....  
Breakfast burger, chorizo, goat curd, kale  
(EF, NF)  
.....

### SWEET

Fruit Danish pastries: cherry, apricot, apple  
(H, V)  
.....  
Assorted croissants: plain, almond, pain au chocolate  
(H, V)  
.....  
Greek yoghurt cup, berry compote, granola crunch  
(GF, EF, H, V)  
.....  
Cinnamon streusel coffee cake  
(H, V)  
.....  
Coconut panna cotta, passion fruit, coconut crumble  
(DF, GF, EF, V)  
.....  
Carrot and walnut muffin, brown butter topping  
(GF, H, V)  
.....  
Flourless orange cake, snow sugar  
(GF, DF, H, V)  
.....



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## CANAPE BREAKFAST

Stand up style networking breakfast package featuring a selection of savoury and sweet canape style breakfast options. MENU INCLUDES:

- Choice of 2 savoury and 2 sweet items
- Seasonal sliced fruit
- Coffee, T2 teas and herbal infusions
- Juices

### SAVOURY SELECTIONS

Breakfast pizza
Swiss brown mushrooms, taleggio cheese (EF, H, NF, V)
.....
Ham & cheese toasties
(EF, NF)
.....
Spinach & mushroom toasties
(EF, NF, V)
.....
Burrito, avocado, capsicum, free range eggs, ricotta salata, chorizo sausage
(NF)
.....
Poppy seed bagel, avocado, Persian feta, toasted Middle-Eastern spices, coriander
(EF, H, V)
.....
Smoked salmon, capers, hollandaise, buckwheat crumpet
(H, NF)
.....

### SWEET

Chia seed pudding, berry compote, seasonal berries
(VG, GF, NF, H)
.....
Bircher muesli, apple compote, granola
(H, V)
.....
Rhubarb and strawberry frangipane cake
(GF, H, V)
.....
Carrot cupcake, vanilla cream cheese
(GF, H, V)
.....
Banana bread, whipped milk chocolate
(GF, H, V)
.....
Freshly baked mini muffins: mixed berry and chocolate
(GF, H, V)
.....

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## HOT BREAKFAST BUFFET

Stand up buffet package featuring a selection of classic Australian breakfast options. Breakfast food stations and interactive cooking stations can also be added to any Hot Buffet Breakfast package to enhance the guest experience. MENU INCLUDES:

- Scrambled eggs
- Choice of 4 hot sides and 1 breakfast stations
- Cereal station with milk and yoghurt
- Seasonal sliced fruit
- Toast station with preserves and spreads
- Coffee, T2 teas and herbal infusions
- Juices

HOT SIDES

Chicken breakfast sausage (DF, EF, GF, NF, H)
Streaky bacon (DF, EF, GF, NF)
Baked beans (DF, EF, GF, H, NF, V, VG)
Hash brown (DF, EF, GF, H, NF, V, VG)
Wilted mixed greens (H, NF, V, VG)
Roasted Field Mushrooms (DF, EF, GF, H, NF, V, VG)
Vine-Ripened Tomatoes (DF, EF, GF, H, NF, V, VG)

BREAKFAST STATIONS

Local Cheese Selection of Victorian cheeses served with condiments(GF, EF, H, V)
Delicatessen Selection of locally produced small goods served with condiments(DF, EF, GF, NF)
Waffles Maple syrup, mixed berry compote, soft whipped cream(H, V)
Freshly Baked Pastries Assorted Danish pastries, muffins and croissants(H, V)
Pancakes Maple syrup, mixed berry compote, soft whipped cream(H, V)
Egg Station Omelette with choice of ham, smoked salmon, red onion, tomato, mushroom, spinach, mozzarella cheese. Fried eggs cooked to order(GF,NF)

ADDITIONAL ITEMS Hot sides | \$6.00 per item, per guest Breakfast station | \$12.00 per item, per guest (DF) DAIRY FREE (EG) EGG FREE (GF) GLUTEN FREE (\*) GLUTEN FREE ON REQUEST (H) HALAL (NF) NUT FREE (V) VEGETARIAN (VG) VEGAN Menu subject to changes without notice.

PLATED BREAKFAST

A seated breakfast experience featuring a selection of classic Australian and healthy individually plated breakfast options. Breakfast stations can also be added to any Plated Breakfast package to enhance the guest experience. MENU INCLUDES:

- Choice of 1 plated meal
- Seasonal sliced fruit
- Coffee,
- T2 teas and herbal infusions Juices

PLATED

Scrambled eggs Breakfast sausage, bacon, field mushroom, vine-ripened tomatoes, kipfler potatoes (DF, NF)
Classic eggs benedict Smoked leg ham, toasted brioche, hollandaise sauce, wilted greens (NF)
Healthy breakfast bowl two poached eggs, quinoa, red lentil, almonds, toasted seeds,

BREAKFAST ADD ONS

LOCAL CHEESE Selection of Victorian cheeses served with condiments (GF, EF, H, V)
DELICATESSEN Selection of locally produced small goods served with condiments (DF, EF, GF, NF)
FRESHLY BAKED PASTRIES

avocado, feta, whipped tahini, soft herbs(GF, H, V)  
.....  
Leek and potato frittata  
chorizo sausage, heirloom tomatoes, feta, wild mixed leaves,  
lemon, olive oil (\*, NF)  
.....  
Smashed avocado on toast  
slow cooked eggs, Persian feta, dukkah spice, radish, tomato,  
lemon, seeded sourdough (\*, H)  
.....

Assorted Danish pastries, muffins and croissants (H, V)  
.....  
CEREALS, MILK & YOGHURT  
House-made granola and cereals, full cream, skim and soy milk,  
natural and fruit yoghurt selection (H, V)  
.....

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# BREAKFAST ON THE GO

Grab and go breakfast options for the time conscious. Served in individual takeaway boxes, our Breakfast On The Go package offers a daily chef's selection continental breakfast options. PACKAGE INCLUDES:

- 1 Morning bakery item
- 1 Gourmet yoghurt
- 1 Muesli bar
- 1 Seasonal whole fruit
- 1 Orange juice
- Coffee, T2 teas and herbal infusions

Menu subject to changes without notice.

# BUFFET

BUFFET PACKAGE INCLUDES 4 entrées6 main dishes2 side dishes3 condimentsKachumberSalad and Pickles3 desserts Additional Items Canapés \$7 per item, per guestPapadam \$5 per personNon Vegetarian main from \$10.00 per personVegetarian main from \$8.00 per person

## CANAPÉS

Samosa , spiced potato, green peas, aamchur powder  
(V)  
.....  
Crispy fried button mushrooms, tamarind chutney  
(VG, V, NF)  
.....  
Aloo bonda, potato, curry leaves, chickpea flour  
(VG, V)  
.....  
Pakora , spinach, turmeric, spices, chickpeas  
(VG, V)  
.....

## ENTRÉES

Achari paneer tikka, fennel, fenugreek, nigella seeds, cumin,  
mustard  
(GF, NF, EF, H, V)  
.....  
Hara bhara cheese kebab, paneer, potato, green peas, corn  
(GF, NF, V, EF, H)  
.....  
Mushroom galauti kebab, chickpeas, fried onions  
(GF, VG, EF, H)  
.....  
Chicken 65, yoghurt, mustard seeds, curry leaves, red chilli  
(GF, NF, EF, H)  
.....

Chicken tikka, yoghurt, tandoori spice, fenugreek  
(NF, EF, H)

Fish tikka, tandoori spices, mint, coriander, mustard oil  
(NF, EF, H)

Lamb kakori kebab, mayo, ground cumin, coriander  
(GF, H)

Lamb seekh kebab, ginger, garlic, garam masala, coriander  
(GF, DF, NF, H)

## MAINS - VEGETARIAN

Kadai paneer, capsicum, red onion, tomato, kadhahi masala  
(GF, NF, EF)

Mawa paneer kofta, potato, coriander, apricot, golden gravy  
(GF, EF)

Saag paneer, spinach, mustard leaves, paneer, fenugreek  
(GF, EF)

Matar paneer, paneer, green peas, tomato, red onion  
(GF, NF, EF)

Bhindi masala, okra, red onion, ajwain, coriander  
(GF, DF, NF, EF)

Baghara baigan, eggplant, peanuts, sesame, tamarind, curry  
leaves  
(GF, DF, EF)

Soya chaap curry, soya chaap, onion, tomato  
(EF, DF)

Aloo gobhi, potato, cauliflower, turmeric  
(GF, DF, NF, EF)

Rajma masala, red kidney beans, spices, tangy gravy  
((GF, NF, EF)

Dhal makhani, whole black lentils, tomato, cream, butter  
(GF, NF, DF, EF)

## MAINS - CHICKEN

Chicken achari , fennel, fenugreek, nigella seeds, tomato

## MAINS - LAMB

Neelgiri korma, lamb, mint, coriander, coconut, poppy seeds  
(GF, EF, H)

Lamb rogan josh, ginger, garlic, Kashmiri chilli powder  
(GF, DF, EF, H)

Lamb vindaloo, ginger, red chilli , vinegar, coconut  
(DF, EF, H)

Rajasthani red lamb curry, red chilli paste, tomato, red onion  
(NF, EF, H)

## MAINS - BEEF

Beef seekh kebab karahi , minced beef, red onion, garlic, tomato



(DF, NF, EF, H)
Butter chicken, yoghurt, tomato gravy
(EF, H)
Chicken chettinad , cloves, cinnamon, coconut, poppy seeds
(EF, H)
Chicken methi malai, Kashmiri chilli , cashew nuts
(GF, EF, H)

MAINS - FISH

Goan fish curry, ginger, coriander, coconut
(GF, DF, EF, H)
Fish moilee , mustard, tomato, turmeric
(EF, H)

CONDIMENTS

Tamarind chutney
(GF, VG)
Mango chutney
(GF, VG)
Coriander chutney
(GF, VG)
Raita
(GF, V, NF)

(GF, H)
Beef chilli , coconut, dried chilli , curry leaves
(GF, DF, EF, H)

SIDES

Basmati rice
(GF, NF, VG)
Jeera matar rice
(GF, VG)
Biryani vegetarian or chicken
(V, GF)
Naan bread
(V,)
Roti bread
(V,)

DESSERTS

Gulab jamun, mawa, flour, rose water, sugar syrup
(V, EF, H)
Gajar halwa, carrot, cashews, mawa, ghee
(GF, V, EF, H)
Rasmalai, milk, saffron, chenna, pistachios
(V, EF, H)
Mango kheer, rice, milk, pistachios
(V, EF, H)
Rasgulla, chenna, sugar syrup, lemon
(V, EF, H)

without notice.

## COCKTAILS AND SPIRITS PACKAGE

Great addition to a beverage package Select from espresso martini on tap or margarita on tap Champagne cocktails Spirits bar Select the spirits from our bar or bring your own (subject to corkage)

Menu subject to changes without notice.

## PREMIUM BEVERAGE PACKAGE

Budget friendly package select one sparkling, one white wine and one red wine All beers and soft drinks are included One type of mocktail on arrival also included

Menu subject to changes without notice.

## DELUXE BEVERAGE PACKAGE

Mid-range package geared towards clients who are looking for more premium wines Select one sparkling, one white wine and one red wine All beers and soft drinks are included One type of mocktail on arrival included

Menu subject to changes without notice.

## GRAND BEVERAGE PACKAGE

Selection of our best wines Choose from one sparkling, two white wines and two red wines Additional premium beers and soft drinks are included Two types of mocktails on arrival included

Menu subject to changes without notice.

## NON-ALCOHOLIC PACKAGE

Soft drink package, perfect for non-alcoholic events Soft drinks, orange juice, mineral water and one mocktail on arrival included

Menu subject to changes without notice.



**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian