AUTUMN/WINTER
SEASONAL MENU
2020
As the daylight hours get shorter, the leaves change colour and weeks get colder, it’s time for those feel-good comfort foods to make their way back on to the menu utilising local produce when it’s at its best in season.
SEASONAL CONFERENCE MENU

COOKIE BREAK FLAVOURS
• Lemon myrtle, poppy seed, raw almond.
• Peanut butter and chocolate.
• Polenta, orange and vanilla shortbread.
• White chocolate and cranberry.

SHORT BREAK
• Warm orange custard tart.
• Gingerbread loaf, brown sugar crumble.
• Traditional Cornish vegetable pastie with tomato ketchup. (V)

FROM THE DELI
• Pretzel roll with shaved pastrami beef, mustard pickles and Swiss cheese.
• Umami sandwich of pulled chicken with baby cos, edamame, radish, toasted seaweed, grated carrot and sesame yuzu dressing.

STREET FOOD
• Baked fataya pastry filled with Middle Eastern spiced slow roasted lamb.
• Vegetarian okonomiyaki pancakes, BBQ sauce, kewpie mayonnaise and nori shards. (V)

HOT BOWL
• Creamy pumpkin and salted ricotta risotto with chilli flakes, grated parmesan and herbs.
• Spicy sweet pork noodles with pineapple sambal.

ADD ANY OF THE FOLLOWING SEASONAL MENU ITEMS TO OUR STANDARD MENUS AND CUSTOMISE YOUR EVENT
**SEASONAL FOOD AND WINE MENU**

**ENTRÉE**
- High country pork belly with puffed quinoa, pickled carrots, cucumber and shallots.
- Poached 3030 barramundi and scallops, heritage carrot and cauliflower, citrus herb oil, romanesco and gem salad.
- Textures of local heirloom beetroot, new season baby herbs and hazelnut vinaigrette. (V)

**MAIN COURSE**
- Gippsland porterhouse with truffled potato mash, grilled leek and spinach.
- Victorian lamb shoulder with potato terrine, carrot and liquorice puree, pickled onions, pine nuts and lamb sauce.
- Braised Victorian green lentils with grilled king brown mushrooms and roasted root vegetables.

**DESSERT**
- Espresso pannacotta, hazelnut and orange crumble.
- Warm pear, pecan and chocolate tart, vanilla sauce, salted caramel ice cream.

**MINI DESSERT**
- Four fruit marmalade, lemon curd, toasted meringue.
- Banana sponge, passionfruit curd, milk chocolate mousse, caramelized peanut slice.
- Mango, mandarin, passionfruit sorbet.
- Warm toffee pudding, poached brown pears, vanilla custard and ginger crumble.

**SEASONAL STAND UP EVENT**

**CANAPÉS**
- Chicken, fig and pistachio terrine with pickles on crisp bread.
- Short rib steamed bun with red curry sauce and coriander.
- Garden pea and mint croquette with parmesan mayonnaise and micro basil. (V)

**SEASONAL EAT STATIONS**

**BBQ CHICKEN PITA**
- Pita pocket filled with spiced BBQ chicken topped with fattoush salad dressed and honey and sumac dressing.