



AUTUMN
/WINTER
SEASONAL
MENU 2021



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.

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

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.

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.