

# LUNCH MENU









# \*SHARED TABLE TOP LUNCH

*This seated lunch option offers a selection of delicious home style dishes placed in the middle of the table for delegates to share and enjoy.*

**Select an option \$ 47.00 per person  
– includes five choices**

## Main course selection




Choose Two:



- Prawn Pad Thai, garlic chive, tamarind sauce and fried shallots 
- Baked local market fish, spring onion, sesame oil and soy dressing 
- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice 
- Beef bourguignon with thyme, baby vegetables and smoky speck
- Pumpkin ravioli with sage butter sauce and wilted spinach 
- Lamb ragout with minted pea and dill zucchini
- Bengali aloo dum, yoghurt dressing and coriander  

## Side dish selection









Choose Two:

### Cold choices

- Fattoush salad with mint, Za'atar and crispy Lebanese bread 
- Green papaya, beans and cherry tomato salad  





- Caesar salad with crispy bacon, croutons and parmesan mayonnaise
- Shaved fennel with orange, vanilla dressing and hazelnuts  

### Hot choices

- Steamed broccoli with sumac almond butter  
- Roasted cauliflower with curry yoghurt dressing  
- Double cooked baby potatoes with rosemary butter glaze  
- Thyme scented root vegetables with lemon oil  

## Dessert selection – plated individually

Choose One:

- DCC double chocolate fudge, mocha sauce and ice cream 
- Baked ricotta cheese cake and strawberry mint salad 
- Hazelnut mousse, coffee crumble and lemon blueberry coulis 
- Coconut panna cotta, roasted pineapple and honey syrup 

**8 people per table are recommended for the shared table top lunch.**

**All options served with a selection of bread and butter per table, freshly brewed coffee, Pickwick tea selection, juice and water.**

*The shared table top lunch is an ideal way to keep the conversation flowing over the lunch break.*

 Vegetarian  Vegan  Gluten Free

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

\* Conditions of service may be altered subject to COVID-19 operational conditions.

# DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)



Design a healthy lunch package to best suit your daily event program. We offer the flexibility to design the menu up from light lunches through to more substantial luncheon options.

**Option 1**      **\$ 39.00 per person**













**Option 2**      **\$ 47.00 per person**

## COLD ITEMS

### Sandwiches, wraps and rolls (select 2)

- Slow roasted grain fed beef, seeded mustard, beetroot jam and mesclun
- Roast beef, Swiss cheese, pimento, smoky baba ganoush and salsa verde
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Grilled eggplant, zucchini, red peppers layered with carrot hummus and rocket pesto 
- House dried tomato, balsamic, mozzarella cheese and olive tapenade 
- Shredded chicken with Asian slaw and coriander aioli
- Local tiger prawns, avocado, snow pea sprouts and wasabi mayo
- Baked chicken, baby cos, shaved parmesan, crispy pancetta and Dijon mayo
- Shaved corned beef roll with house made pickled vegetables
- Tuna, pickled cucumber, roma tomato, mayonnaise and mesclun
- Cumin roasted root vegetables with beetroot hummus and rocket 
- Falafel salad, cucumber, mesclun and DCC chilli jam 

### Salads (select 2)

- Honey glazed pumpkin, quinoa, bean, parsley and feta with preserved lemon dressing  
- Caesar salad with crispy bacon, croutons and parmesan dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled feta, olives and lemon dressing  
- Fattoush salad with mint, Za'atar and crispy Lebanese bread 
- Fresh mixed garden salad with olive oil and lemon vinaigrette  
- Power house salad with roasted chickpeas, green peas, apple and yoghurt lime avocado dressing  
- BBQ chicken salad with charred corn, crispy tortilla and mixed greens
- Roasted pineapple and coleslaw with parsley and yoghurt dressing  
- Baby cocktail chat potato salad with bacon, apple and parsley 

### Option 1 - Cold

*Selection of sandwiches, wraps and rolls, salads, and dessert.*

*Juice, water and soft drinks as well as fresh whole fruit included.*

### Option 2 - Cold and Hot

*Selection of sandwiches, wraps and rolls, salads, hot items, and dessert.*

*Juice, water and soft drinks as well as fresh whole fruit included.*

**Tea and coffee \$ 4.00 per person**

 Vegetarian    Vegan    Gluten Free   Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

# DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)








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*Our Executive Chef is available to work with you to design a customised buffet luncheon to suit your event theme as well as incorporating any special dietary requests.*

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## HOT ITEMS

(select 2)

- Butter chicken with saffron rice and mint and pineapple raita
- Braised root vegetable with potato crust pie 
- Slow roasted pork leg with shaved green apple and nam phrik dressing 
- Beef bourguignon with thyme, baby vegetables and smoky speck
- Slow cooked casserole of beef, root vegetables, mushroom and red wine with pilaf rice
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan 
- Tandoori baked threadfin salmon with jasmine rice and coriander dressing
- Pan Fried potato gnocchi, parsley, mushrooms and peas 
- Thai red chicken curry with straw mushrooms, cherry tomato and jasmine rice 
- Slow braised lamb korma, almond yoghurt and jasmine rice 
- Steamed local threadfin salmon fillets with grilled spring onion, eggplant and lemon parsley dressing 

## DESSERT

(select 1)





- Baked blueberry cheesecake 
- Flourless mandarin, Cointreau, almond cake  
- Lemon ricotta cheese tarts 
- Vanilla bean panna cotta with roasted pear and orange ginger syrup  
- Mini lemon meringue tarts 
- Mango, coconut trifle with coffee double cream 

# SEATED LUNCH






*Delight your delegates with a delicious plated menu featuring fresh Northern Territory seafood and seasonal produce, an ideal setting for conversation, celebration or networking.*

**Plated two-course \$ 65.00 per person**  
**Plated three-course \$ 75.00 per person**







## Entrée

- Slow poached chicken in Chinese master stock, tossed in cucumber, celery, herb salad and egg noodles with XO mayo dressing
- Roasted baby beetroot salad with goat cheese, pickled cucumber, caramelised cauliflower puree and orange dressing  
- NT king prawns, radish, chive fennel salad and burnt orange sauce 
- Grilled kangaroo fillet, hibiscus relish, micro greens, yoghurt mousse and wattle crumble
- Tomato confit terrine, whipped goat cheese, olive crumble and herb dressing 

## Main

- Slow roasted beef striploin, pickled baby onions, soubise, smoked parsnip and beef jus 
- Grilled chicken breast with creamed corn puree, pomme anna, buttered pencil leeks and herb salad 
- Fondant pumpkin, broccoli, puffed rice, braised red cabbage, cashew hummus and lemon dressing  
- Humpty Doo barramundi, buttered spinach mousseline, potato croquette and vanilla lemon dressing
- Confit pork belly, apple puree, grilled fennel, vanilla baby carrots and apple cider jus 

## Dessert

- Sweet pineapple and mint carpaccio with roasted coconut thread ice cream  
- Baklava cheese cake with cinnamon cream 
- Flourless chocolate fudge, chocolate crumble and blood orange sorbet  
- Panna cotta with home baked ginger loaf, carrot gel and honeycomb crumble 

**All options served with freshly brewed coffee, Pickwick tea selection, juice and water.**

**Alternative service fee \$ 5.00 per person per course.**

 Vegetarian  Vegan  Gluten Free Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

LUNCH MENU



**Corey Jenkins from Jenko's Mangoes and Executive Chef Toby inspect fruiting mango trees and discuss the upcoming mango season.**

Synonymous with hot Australian summers, mangoes represent the Northern Territory's largest horticultural production valued at over \$112 million annually.

The Territory's mango harvest is launched annually in October, and is a major supplier of Australian mangoes for both domestic and export markets.