



# LUNCH MENU








# SHARED TABLE TOP LUNCH

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









Shared Lunch \$ 56.00 per person

## ENTRÉES *(Choose 2)*









### 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  

## MAINS *(Choose 2)*

- 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 

## DESSERTS *(Choose 1)*

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

Choose 2 entrées, 2 mains and 1 dessert from the selection.

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

**Includes selection of bread and butter per table.**

**Includes freshly brewed Rio Coffee, Premium Tea Drop selection and water.**

**Juice and soft drinks – add \$3.50 per person.**

 Vegetarian  Vegan  Dairy Free  Gluten Free

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

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# DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

Design a healthy lunch package to best suit your daily event program. We offer the flexibility to mix the menu up from light lunches through to more substantial luncheon options to enhance the overall dining experience for delegates.

Option 1 \$ 45.75 per person

Option 2 \$ 55.50 per person

## COLD ITEMS

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

- Slow roasted grain fed beef, seeded mustard, beetroot jam and mesclun
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Vegetarian bahn mi, mushroom pate, fried tofu, cucumber and carrot pickle (V)
- Avocado hommus, onion jam, bocconcini, snow pea sprouts, roma tomato and lettuce (V)
- Chicken salad with red onion, celery, mayo, tomato and lettuce
- Mum's favourite prawn sandwich with dill, mayo, avocado and rocket
- Chicken shawarma with yoghurt sauce, sliced tomatoes, cucumber, cos lettuce and red onion
- Ruben classic with corned beef, sauerkraut, swiss cheese and Russian dressing
- Tuna with pickled cucumber, roma tomato, mayonnaise and mesclun
- Roasted field mushrooms, snow pea sprouts, avocado, and garden mesclun salad (V)

### Salads (Choose 2)

- Honey glazed pumpkin, quinoa, bean, parsley and fetta with preserved lemon dressing (V) (GF)
- DCC Twist Caesar Salad with romaine, bacon, parmesan cheese, radish, croutes and yoghurt dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled fetta, olives and lemon dressing (V)
- Iceberg radicchio Italian salad with toasted almonds, grapes, pecorino cheese and red wine vinaigrette (V)
- Baby spinach with roasted chickpeas, carrot and ginger dressing, radish, snow peas and caramelised walnuts (Ve) (GF)
- Pesto pasta salad with basil, pine nuts, shaved zucchini and fetta cheese (V)
- BBQ chicken salad with charred corn, crispy tortilla and smoky chipotle mixed greens
- Soba noodle salad with sesame dressing, mint, enoki mushrooms, edamame and red cabbage (DF)
- Potato and brussel sprout salad with green peas, red onion and mustard dressing (GF)

### Option 1 – Cold

Choose 2 sandwiches, wraps or rolls, 2 salads and 1 dessert from the selection.

### Option 2 – Cold and Hot

Choose 2 sandwiches, wraps or rolls, 2 salads, 2 hot items and 1 dessert from the selection.

**Includes complimentary bottled water.**

**Juice and soft drinks**  
– add \$3.50 per person

**Freshly brewed Rio Coffee and Premium Tea Drop selection**  
– add \$4.00 per person.

(V) Vegetarian (Ve) Vegan (DF) Dairy Free (GF) Gluten Free

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

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# DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

*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.*

## HOT ITEMS (Choose 2)

- Mushroom and chicken casserole with butter mash and herbs
- Slow roasted pork with shaved green apple and nam phrik dressing 
- Stir fry beef with chilli, basil, shredded egg and jasmine rice 
- Pulled barbacoa beef cheek with pickled red cabbage, red rice and sour cream dressing 
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan 
- Spiced Sri Lanken snapper with red onion, mint pickle and potatoes 
- Eggplant moussaka with bechamel, mozzarella and tomato sauce 
- Saffron scented chicken pilaf, cashews, yoghurt and coriander 
- Lamb and apricot casserole with herbed cous cous
- Atlantic salmon with laksa curry sauce and papaya salad 

## DESSERTS (Choose 1)

- Baked raspberry sour cream cheesecake 
- Caramel orange bundt cake 
- Lychee panna cotta with berry compote and toasted coconut  
- Mini lemon meringue tarts 
- Mango, passionfruit and mascarpone trifle 
- Sliced tropical fruits 