

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**

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
- Roasted field mushroom with artichoke hummus, roasted maple carrot and parsley pesto (V)
- Avocado hommus, onion jam, bocconcini, snow pea sprouts, roma tomato and lettuce (V)
- Chicken salad with red onion, celery, mayo, tomato and lettuce
- Watercress, horseradish, prawn and dill sandwich with avocado spread
- Chicken shawarma with yoghurt sauce, sliced tomatoes, cucumber, cos lettuce and red onion
- Lemon chicken, fetta cream cheese, red onion and cos salad with seeded mustard
- Tuna with pickled cucumber, roma tomato, mayonnaise and mesclun
- Beetroot fennel spread with bocconcini cheese, black pepper and rocket (V)
- Terriyaki chicken, mirin egg and snow pea sprouts

- Beef steak with onion relish, american mustard, tomato and spinach
- Smoke salmon with lemon ricotta whip, crunchy continental cucumber and mesclun
- Spinach cumin chickpea spread with pickled cucumber, carrot and toasted sesame (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)
- Carrot, pistachio, dates and mint on shredded iceberg with tahini honey dressing (V) (DF) (GF)
- Baby spinach with roasted chickpeas, carrot and ginger dressing, radish, snow peas and caramelised walnuts (PB) (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

Salads continued on next page >>>

Option 1 – Cold

Choose 2 sandwiches, wraps or rolls, 2 salads and 1 dessert from the selection. Tropical sliced fruit included.

Option 2 – Cold and Hot

Choose 2 sandwiches, wraps or rolls, 2 salads, 2 hot items and 1 dessert from the selection. Tropical sliced fruit included. All hot items are served with jasmine rice.

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

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

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

LUNCH MENU

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.

Salads (Choose 2)

- Soba noodle salad with sesame dressing, mint, enoki mushrooms, edamame and red cabbage (PB) (DF)
- Potato and brussel sprout salad with green peas, red onion and mustard dressing (V) (GF)
- Roasted beetroot, red cabbage and baby spinach with red onion, walnuts and herb dressing (PB) (GF)
- Asparagus, watermelon radish, buttercrunch, peas and roasted chickpeas with yoghurt dressing (V) (GF)
- Cous Cous with cherry tomato, mixed herb salad and dried cranberry with pistachio and fetta (V)
- Broccoli and brussel sprout salad with cumin yoghurt, almond dukkah and toasted pumpkin seeds (V) (GF)
- Mixed tomato salad with basil, parsley, pine nuts and crisp flat bread (PB)
- Japanese daikon salad with toasted nori, sesame dressing and sprouts (PB) (GF)

HOT ITEMS (Choose 2)

- Braised chicken coq au vin with mushroom herbs and red wine (DF)
- Slow roasted pork with shaved green apple and nam phrik dressing (DF) (GF)
- Stir fry beef with chilli, basil, shredded egg and jasmine rice (GF)
- Beef goulash with potatoes and tomato paprika sauce
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan (V)
- Spiced Sri Lankan snapper with red onion, mint pickle and potatoes (DF)
- Eggplant moussaka with bechamel, mozzarella and tomato sauce (V)
- Hainanese chicken style pak choi with fried shallots and black vinegar dressing (GF) (DF)
- Lamb and apricot casserole with herbed cous cous
- Wild caught barramundi with laksa curry sauce and papaya salad (DF)
- Massaman beef curry with toasted almond (GF)
- Thai style sweet potato curry with spinach, toasted coconut and peanuts (V) (GF) (DF)
- Baked orecchiette with chorizo and a mozzarella herb crust
- Chickpea and coconut curry with tofu, roasted pumpkin, green beans and a coriander chutney (PB) (GF)

DESSERTS (Choose 1)

- Tiramisu cheesecake (V)
- Mandarin syrup cake with greek yoghurt (V)
- Vanilla peach oat crumble sponge and custard trifle (V)
- Baked chocolate date tart with ganache icing (V)
- Blueberry flan tartlet (V)
- White chocolate rosemary panna cotta with an orange pine nut salad
- Lemon cake with lemon frosting (V)
- Sliced tropical fruits (PB) (GF)

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LUNCH MENU

DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

Looking for something different? Delegates can now build their own poke bowls with our new Poke Bowl Station lunch option. Includes a miso soup station with seaweed and silken tofu.

Option 3 \$ 45.00 per person

POKE BOWL STATION

Step 1

- Seasoned short grain rice
- Buckwheat noodle

Step 2

- Edamame
- Pickled cabbage
- Seaweed salad
- Cucumber
- Carrots
- Avocado
- Cherry tomatoes
- Spring onions
- Spanish onion fresh
- Spanish onion pickled
- Peanuts
- Toasted nori sheets
- Garden peas
- Corn
- Crispy shallots

Step 3

- Roasted beef (GF) (DF)
- Local snapper ceviche (GF) (DF)
- Sashimi Atlantic salmon (GF) (DF)
- Spiced roasted chicken (GF) (DF)
- Silkin tofu (PB) (GF)

Step 4

- Furikake seasoning
- Kewpie mayo (V) (GF)
- Spicy Kewpie mayo (V) (GF)
- Black vinegar soy dressing (PB) (GF)
- Herb citrus dressing (PB) (GF)

DESSERT STATION

- Coconut sponge with lemon icing (V)
- Mango pudding with tapioca (GF) (V)
- Sliced tropical fruits (PB) (GF)

Option 3 – Poke Bowl Station

Build your own poke bowl and dessert station. A set miso soup station is included.

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

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

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

DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

Take the hassle out of menu planning with our daily set menu. Showcasing a vibrant range of flavours, it offers something for everyone and is sure to delight your delegates.

Option 4 \$ 78.00 per person/
per day

SAMPLE MENU

MORNING TEA

- Cranberry, date and pistachio energy slice (PB) (GF)
- Chicken and leek tart

LUNCH

Sandwich

- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms

Salad

- BBQ chicken salad with charred corn, crispy tortilla and smokey chipotle mixed greens
- Cous cous, cherry tomato and mixed herb salad with dried cranberry, pistachio and fetta
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Wild caught barramundi with laksa curry sauce and papaya salad (DF)
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and parmesan (V)
- Steamed jasmine rice

Dessert

- Mandarin syrup cake with greek yoghurt (V)

AFTERNOON TEA

- House baked banana bread
- Freshly baked variety of cookies

Option 4 – Daily Set Menu

Enjoy a daily set menu for morning tea, lunch and afternoon tea. Minimum 100 guests.

A request change to the daily menu will incur \$5 per item/ per guest.

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

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person, per service

– add \$6.00 per person, per day
(not including breakfast)

[VIEW FULL DAILY SET MENU](#)

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