

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 \$ 58.00 per person

ENTRÉES *(Choose two)*

Cold choices

- Soba noodle, edamame, spinach, shredded carrot, sesame black vinegar, chilli sauce (V)
- Green papaya, mint, snake beans, tomato, lime dressing, toasted peanuts (V) (GF)
- Caesar salad with crispy bacon, croutons and garlic Parmesan dressing
- Shaved fennel with orange, vanilla dressing and hazelnuts (PB) (GF)

Hot choices

- Steamed choi sum with oyster sauce (V) (GF)
- Dry spiced roasted cauliflower, lemon tahini dressing (V) (GF)
- Double cooked baby potatoes with rosemary butter glaze (V) (GF)
- Thyme scented root vegetables with lemon oil (PB) (GF)

MAINS *(Choose two)*

- Scallops(I) with shitake, pak choi, shredded egg and egg noodles (DF)
- Baked local market fish(A), spring onion, sesame oil and soy dressing (DF) (GF)
- Butter chicken with saffron almond rice (GF)
- Southern-style slow cooked beef chilli with cornbread topping
- Pumpkin ravioli with sage butter sauce and wilted spinach (V)
- Grilled lamb chops with coriander and almond pesto (GF)
- Bengali aloo dum, yoghurt dressing and coriander (V)

DESSERTS *(Choose one)*

- Vanilla pavlova with seasonal fruit, orange gel and cream (V) (GF)
- Gingerbread, mascarpone cream and orange trifle (V)
- Lime and raspberry cheesecake (V)
- Coconut panna cotta, mango jelly, toasted coconut (GF)

Choose two entrées, two mains and one dessert from the selection.

(Eight guests 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 \$4.00 per person**

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

All prices in AUD, inclusive of GST. Sunday and public holiday surcharges apply. Prices valid 1 July 2026 – 30 June 2027 and subject to change. Other dietary requirements can be catered for on request.

LUNCH MENU

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 One \$ 47.50 per person

Option Two \$ 57.50 per person

COLD ITEMS

Sandwiches, wraps and rolls (Choose two)

- Beef steak, roasted mushroom, caramelized onion jam, mustard
- Shaved leg ham with brie, basil pesto, lettuce and roasted button mushrooms
- Sun dried tomato, mozzarella, olive tapenade and rocket (V)
- Roasted chicken with baked pineapple, red onion, kewpie and lettuce
- Classic prawn(l) marie rose, shredded cucumber, iceberg lettuce
- Chicken shawarma with yogurt sauce, sliced tomatoes, cucumber, cos and red onion
- Classic chicken caesar salad, bacon, Parmesan cheese and romaine lettuce
- Roasted chicken cranberry salad, mesclun, celery and mayonnaise
- Smoked barramundi(A), lemon myrtle mayonnaise, cabbage slaw
- Roasted pork, fruit chutney, beetroot, shredded carrot
- Medium roast beef, horseradish spread, tomato pesto, shaved cucumber
- Smoke salmon(A), cream cheese capers, herb and rocket
- Shaved cucumber, herbed cream cheese spread, mint (V)

Salads (Choose two)

- Honey glazed pumpkin, quinoa, bean, parsley and fetta with preserved lemon dressing (V)
- Classic caesar salad, romaine lettuce, bacon, Parmesan cheese, croutes, Parmesan dressing
- Greek salad with cucumber, tomato, rocket, onion, crumbled fetta, olives and lemon dressing (V)
- Shaved carrot and daikon salad with sumac and dill (V) (DF) (GF)
- Moroccan tumeric cous cous, raisin, almond, lime chilli dressing (PB)
- Pesto pasta salad, basil, pine nuts, shaved zucchini, fetta cheese (V)
- Teriyaki chicken salad, edamame, carrot, red onion, sesame mayonnaise dressing (GF)
- Crunchy Asian salad, enoki mushrooms, red cabbage, pickled ginger (DF) (GF)
- Potato herb salad, green peas, red onion, seeded mustard dressing (V) (GF)
- Mixed grain salad with coconut maple dressing (DF) (GF)
- Crackling pork belly, carrot and sesame salad (GF)
- Korean spicy cucumber and spring onion salad (V) (GF)
- Roasted sweet potato, charred corn and miso dressing with greens (PB) (GF)
- Mixed tomato salad with basil, parsley, pine nuts with crisp flat bread (PB)

Option One – Cold

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

Option Two – Cold and Hot

Choose two sandwiches, wraps or rolls, two salads, two hot items and one 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 \$4.00 per person**

**Freshly brewed Rio Coffee and premium Tea Drop selection
– add \$4.50 per person**

**Whole fruit selection (mandarin, Pink Lady apple, and pear)
– add \$3.50 per person**

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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.

HOT ITEMS

All served with Jasmine rice (Choose two)

- 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)
- Cantonese instant pot braised beef with radish and choi sum (DF) (GF)
- Beef goulash with potatoes and tomato paprika sauce
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and Parmesan (V)
- Baked snapper(A) fillets with creole sauce, buttered zucchini ribbons (GF)
- Eggplant moussaka with bechamel, mozzarella and tomato sauce (V)
- Chicken stroganoff, mixed mushrooms, garlic chives, toasted almonds
- Caribbean lamb hotpot with sweet potato topping, parsley gremolata
- Wild caught barramundi(A) with laksa curry sauce, papaya salad (DF) (GF)
- Thai red beef curry, beans and bamboo with roasted peanuts (DF) (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 one)

- Lemon tiramisu, mascarpone mousse (V)
- Marmalade bread and butter pudding with sultanas (V)
- White chocolate rosemary panna cotta with an orange pine nut salad
- Gingerbread, mascarpone cream and orange trifle (V)
- Espresso martini slice (V)
- Lime and raspberry cheesecake (V)
- Caramel pear self-saucing pudding with pouring cream (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 Three \$47.00 per person

POKE BOWL STATION

Step one

- Seasoned short grain rice
- Buckwheat noodle

Step two

- 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 three

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

Step four

- Furikake seasoning
- Kewpie mayonnaise (V) (GF)
- Spicy Kewpie mayonnaise (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 Three – Poke Bowl Station

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

Minimum 50 guests

Includes complimentary bottled water.

Juice and soft drinks
– add \$4.00 per person

Freshly brewed Rio Coffee and premium Tea Drop selection
– add \$4.50 per person

Whole fruit selection (mandarin, Pink Lady apple, and pear)
– add \$3.50 per person

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DAILY SET MENU

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 Four \$ 81.00 per person/ per day

SAMPLE MENU

MORNING TEA

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

LUNCH

Sandwich

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

Salad

- Teriyaki chicken salad, edamame, carrot, red onion, sesame mayonnaise dressing (GF)
- Mixed grain salad with coconut maple dressing (PB) (GF)
- Garden salad of mixed fresh vegetables and lettuce with maple mustard dressing

Hot Items

- Baked snapper(A) fillets with creole sauce, buttered zucchini ribbons
- Spinach ricotta ravioli with tomato, olive, preserved lemon sauce and Parmesan (V)
- Steamed jasmine rice

Dessert

- Lemon tiramisu, mascarpone mousse (V)

AFTERNOON TEA

- House baked banana bread
- Freshly baked variety of cookies

Option Four – 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.

Freshly brewed Rio Coffee, premium Tea Drop selection, and bottled water included

Juice and soft drinks - add \$4.00 per person, per service

Whole fruit selection (mandarin, Pink Lady apple, and pear) – add \$3.50 per person, per service

– add \$6.50 per person, per day (not including breakfast)

[VIEW FULL DAILY SET MENU](#)

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