

Menus

Menus subject to change due to seasonal availability. Indicative menu only.

Morning & Afternoon Tea

Seasonal fruit platter and Chef's selection of bakery items

Chef's selection of bakery items includes one of the following:

- Assorted Pastries
- Wholemeal Muffins
- Fresh Banana bread
- Apple Crumble
- Raspberry & white chocolate slice
- Passionfruit/Lime & Coconut/Orange & Almond Petites(GF)
- Mini Cheesecakes (GF)
- Cupcakes

Fresh & Healthy Salads

Chef's selection of two healthy salads, such as:

- Quinoa salad with beetroot, pumpkin & Persian feta (V, GF)
- Vietnamese chicken salad with carrot, cucumber, chilli, basil & roasted peanuts (GF)

Hot & Hearty Dishes

- Salt & pepper squid served with chilli syrup and balsamic reduction or lime aioli
- Spinach and ricotta tortellini in a basil cream sauce (V)
- Moroccan spiced chicken skewers (GF)
- Tandoori chicken skewers
- Penne pasta in Napolitano sauce with olives and fresh basil
- Soup of the Day

Watergrill Mains

For groups up to 40 people only.

A copy of this menu will be forwarded upon request.

- Pre-orders for lunch will be taken during your morning tea break for seamless service.

Please call us today to enquire about our exclusive post conference packages.