

Breakfast menus

Menu 1

@ \$ 27.00 per person
(served buffet style)

- platters of seasonal fruit with european style yoghurt & honey
- assorted breakfast pastries
- warm tart of egg, bacon, gruyere or brioche with smoked salmon, lemon crème fraiche & capers

or

- brioche with smoked salmon, lemon creme fraiche & capers
- selection of fruit juice
- vittoria coffee & a selection of twinings tea

Menu 2

@ \$ 35.00 per person
(plated)

- layered toasted muesli, raspberries & yoghurt
- big breakfast of scrambled eggs, toasted muffin, sausage, tomato, bacon, hash brown
- assorted breakfast pastries
- selection of fruit juice
- vittoria coffee & a selection of twinings tea

Canapes

@ \$ 4.00 per item per person

(for a two hour event we suggest a minimum of seven canapes per person)

- macerated strawberries, brandy mascarpone & mint
- banana, honey & yoghurt smoothie shot
- bacon & cheese muffin, creme fraiche, tomato chutney
- roast tomato, olive, parmesan & basil tart
- zucchini, leek & feta omelette
- baked mushroom with ricotta, basil, cherry tomato
- homemade mini hash brown with honeyed ham & chive pesto

Substantial breakfast canape

@ \$ 6.00 per item per person

- scrambled egg, smoked salmon, chives
- tart of caramelised leek, goats cheese & english spinach
- stewed apple, rhubarb, yoghurt & granola
- berry salad, palm sugar, passionfruit syrup

menu items are subject to seasonal availability

waiters charge will apply for events below fifty guests and to events with a food & beverage spend of below \$20.00 per person

Morning & afternoon tea menus

Menu 1
@ \$ 3.50 per person

- vittoria coffee & a selection of twinings tea

Menu 2
@ \$ 6.00 per person

- vittoria coffee & a selection of twinings tea
- A selection of biscuits

Menu 3
@ \$ 7.50 per person

- vittoria coffee & a selection of twinings tea
- scones, jam & cream

Menu 4
@ \$ 7.50 per person

- vittoria coffee & a selection of twinings tea
- selection of petite tarts

Menu 5
@ \$ 13.50 per person

- vittoria coffee & a selection of twinings tea
- selection of finger sandwiches
- individual mini quiche
- friand

please note orange juice & mineral water can be provided for an additional charge of \$ 3.00 per person

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Working lunch menus

Menu 1

@ \$ 24.00 per person

- selection of gourmet finger sandwiches & rolls
- platter of seasonal fruit
- orange juice & mineral water

Menu 2

@ \$ 29.00 per person

- frittata of smoked salmon, dill & feta
- tomato, bocconcini & basil salad
- green leaf salad
- Australian cheese selection, fresh date, lavosh
- platter of seasonal fruit
- orange juice & mineral water

Menu 3

@ \$46.00 per person

- oven roasted salmon fillet, tomato, basil, olives
- roast beef, lemon potato salad, baby cress
- Caesar salad, bacon, parmesan, egg, parsley
- roast vegetable salad - potato, kumara, pumpkin, Spanish onion, parsnip
- green leaf salad
- selection of bread
- platter of seasonal fruit
- orange juice & mineral water

Please note Vittoria coffee & a selection of Twinings tea can be provided for an additional charge of \$3.50 per person

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All day conference package

Package

@ \$ 42.00 per person - option one

@ \$ 55.00 per person - option two

On arrival

- vittoria coffee & a selection of twinings tea
- orange Juice

Morning tea

- mini danish pastries
- vittoria coffee & a selection of twinings tea

Lunch

(Option one)

- chef's selection of finger sandwiches
- platter of seasonal fruit
- orange juice & mineral water
- vittoria coffee & a selection of twinings tea

(Option two - buffet)

- chicken caesar salad, bacon, croutons
- roast beef, tomato relish, wild rocket roll
- penne pasta, semi dried tomato, olives, pesto
- platter of seasonal fruit
- orange juice & mineral water
- vittoria coffee & a selection of twinings tea

Afternoon tea

- selection of biscuits
- vittoria coffee & a selection of twinings tea

Closing cocktail reception

@ \$ 30.00 per person

(based on one hour of service)

- choice of four cold canapés
- sparkling & white wine, beer, orange juice & mineral water

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Cocktail menus

Menu 1

@ \$ 29.00 per person

(based on nine pieces per person)

- roast tomato, parmesan, pesto tart
- crumbed mushroom, goats curd, oregano
- salmon tartare, coconut fritter, lime dressing
- thai roast beef salad, spiced onion relish
- chicken sumac, smoked paprika aioli
- filo wrapped prawns, kaffir lime, wasabi mayonnaise
- vegetarian rice paper rolls, sauce of soy & mirin

Menu 2

@ \$ 34.00 per person

(based on nine pieces per person)

- zucchini, leek, feta frittata
- ratatouille tart, tapenade
- asian barbeque duck crepe, spring onion, hoisin
- crispy thai fish balls, chilli & coriander jam
- szechuan scallop, radish & shallot salad
- chermoula chicken tart, spiced eggplant
- peppered lamb, green tomato relish
- sumac beef, cucumber, mint, yoghurt

Canapes

@ \$ 4.00 per item per person

- twice baked goats cheese souffle
- vegetable frittata, pumpkin relish
- goats curd & tomato tart, baby cress
- duck & citrus terrine, toasted brioche, onion jam
- mixed sushi, pickled ginger, wasabi & soy
- smoked salmon tartare, preserved lemon creme fraiche
- scallop ceviche, tomato, basil & cauliflower puree
- vietnamese rice paper roll, dipping sauce
- salt & pepper squid, dipping sauce

Shot glasses

@ \$ 5.00 per items per person

- warm mushroom & chive shots, truffle oil
- chilled tomato gazpacho, basil oil
- bloody mary oyster shooter
- peking duck & coriander broth

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Cocktail menus - optional extras

Substantial cocktail items @ \$ 8.00 per item per person

- caesar salad, egg, parmesan, bacon
- prawn cocktail, iceberg lettuce, cocktail sauce
- mushroom risotto, parmesan oil
- tandoori spiced chicken sticks, coriander yoghurt
- braised lamb shanks, garlic mash, gremolata

Dessert canapes @ \$4.00 per item, per person

- mini meringue, lemon & blueberry
- espresso panna cotta
- jaffa chocolate mousse tartlet, candied orange
- roast coconut marshmallow
- chocolate truffles
- tiramisu
- chocolate mousse, seasonal berries

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Lunch / dinner

Lunch

@ \$55.00 per person – two course - @ \$60.00 per person – three course

Dinner

@ \$65.00 per person – two course - @ \$70.00 per person - three course

please select one item from each course

Entree

- mushroom risotto cake, lemon butter, asparagus
- ratatouille, olive & goats cheese terrine, basil oil
- warm tomato & parmesan tart, rocket, roasted eschallot
- beetroot cured trout, confit potato, baby herb salad, horseradish dressing
- thai beef salad, red curry sauce, radish & coriander salad
- blue swimmer crab, avocado & bean salad, ginger yoghurt dressing
- scallop ceviche, cauliflower puree, baby herbs, banyuls vinaigrette
- duck confit, poached pear, onion marmalade

Main

- crispy skinned atlantic salmon, nicoise salad, olive tapenade
- seared barramundi, braised fennel, smoked eggplant, verjus beurre blanc
- corn fed chicken breast, sauerkraut, madeira jus, tamarind dressing
- lamb rump, potato puree, mushroom, caponata
- beef fillet, sweet potato & parmesan galette, spinach, roasted eschallot
- crispy blue eye cod, mango crust, curried chickpea salad, cucumber raita
- pancetta wrapped jewfish, potato skordalia, red wine sauce
- marinated spatchcock, bean ragout, chive butter
- veal tenderloin, pumpkin & feta ravioli, mash, rosemary jus

all mains are served with a mixed leaf salad & bread roll

Dessert

- dark chocolate tart, candied orange, vanilla crème fraiche
- strawberry & mascarpone dacquoise, strawberry sauce
- lemon panna cotta, sauterne jelly, tokay peach
- manjari chocolate & sour cherry mousse cake, amaretto anglaise
- praline & caramel ice cream vacherin, raspberry caramel sauce
- trifle of calvados & caramelised apple
- individual platter of australian cheese, port pear jam, lavosh

- vittoria coffee & selection of twinings tea, petit fours

Additional pre lunch/dinner canapes

@ \$ 9.00 per person (three pieces per person)

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Beverage packages

Premium package

- wild river sparkling brut
- wild river yarra valley chardonnay
- wild river yarra valley cabernet sauvignon
- james boag's, cascade premium light
- orange juice & sparkling mineral water

Deluxe package

- redbank emily pinot noir
- yalumba edan valley
- waterwheel "memsie"
- james boag's, cascade premium light
- orange juice, sparkling mineral water

Superior package

- janz cuvee
- twin islands sauvignon blanc
- ringbolt cabernet sauvignon
- crown lager, cascade premium light
- orange juice, sparkling mineral water

Beverage package pricing per person

type	cocktails (2 hrs)	lunch (3 hrs)	dinner (4.5 hrs)
premium	\$ 19	\$ 25	\$ 33
additional hour	\$ 5	\$ 5	\$ 5
deluxe	\$ 26	\$ 33	\$ 39
additional hour	\$ 9	\$ 9	\$ 9
superior	\$ 31	\$ 39	\$ 46
additional hour	\$ 14	\$ 14	\$ 14

wines, vintages & price maybe subject to change

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Wine list

Sparkling

NV	wild river sparkling brut	yarra valley	26.0
NV	redbank emily pinot noir/chardonnay brut	king valley/heathcote	28.0
NV	grant burge pinot noir/chardonnay	barossa valley	35.0
2000	yarrabank cuvee	yarra valley	45.0
NV	pol roger brut [750ml bottle]	france	90.0
NV	pol roger brut [375ml bottle]	france	50.0

White wine

2005	mount majura riesling	canberra district	30.0
2005	brindabella hills riesling	canberra district	32.0
2005	cuttaway hill estate pinot gris	southern highlands	28.0
2005	yalumba 'y' series viognier	coonawarra	28.0
2004	twin islands sauvignon blanc	marlborough	33.0
2005	o'leary walker adelaide hills sauvignon blanc	adelaide hills	36.0
2005	shaw vineyards estate semillon	canberra district	32.0
2004	wild river yarra valley chardonnay	yarra valley	26.0
2005	frankland unwooded chardonnay	frankland river	34.0
2003	tin cows chardonnay	yarra valley	31.0
2003	lark hill chardonnay	canberra district	45.0

Red wine

2005	cuttaway hill estate rose	southern highlands	30.0
2004	hungerford hill 'wine glass' pinot noir	tumbarumba	29.0
2004	lark hill pinot noir	canberra district	42.0
2005	cuttaway hill estate merlot	southern highlands	28.0
2003	tim gramp cabernet sauvignon	clare	32.0
2003	ringbolt cabernet sauvignon	margaret river	36.0
2004	wild river cabernet sauvignon	yarra valley	30.0
2003	d'arenberg 'the footbolt' shiraz	mclaren vale	31.0
2003	kangarilla road shiraz	mclaren vale	33.0
2000	yalumba "the signature" cabernet shiraz	barossa valley	65.0
2001	doonkuna shiraz	canberra district	38.0

Dessert

2004	vasse felix cane cut semillon	margaret river	30.0
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Wine list

Beers

james boag's	5.0
crown lager	5.0
cascade premium light	4.0
james squire	6.0

Soft drinks

soft drinks	3.0
sparkling mineral water	2.5
fruit juice	2.5

Beverage consumption minimums per person:

Lunch	21.0
Cocktail	16.0
Dinner	25.0

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