

Meetings & Special Events

Menu 2023





Breakfast

Networking Breakfast

Breakfast Morning & Afternoon Tea Conference Buffet Plated Menus Cocktail

\$50 pp

Please select six options, three cold and three hot.

Additional Items

\$6 pp

Cold or hot add on charged per item

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate
- Assorted Juice

Cold

Honey spiced granola, coconut yoghurt, sweet cherry & blood orange jam (vg)

Caramelised peaches, young coconut sago, hazelnut crumble (v)(gf)

Mango, coconut chia, passionfruit curd, roasted coconut (v)(gf)(nf)

Zucchini & corn fritters, lemon avocado, goats curd, poached egg, dukkha (v)(gf)

Prosciutto, kale, goats cheese quiche, crème fraiche (nf)

Cultured butter croissant, shaved ham, mature vintage cheddar, bechamel (nf)

Hot

Brioche French toast finger, bacon crumb, hazelnut praline

Maple spiced bacon, soft egg, brioche slider, watercress, gochujang kewpie mayo (nf)

Croque madame, prosciutto, gruyere, dijonnaise, bechamel sauce, chive, fried quail egg (nf)

Breakfast taco, pulled beef, avocado, scrambled egg, pecorino, spicy tomato salsa (nf)

Pino's pork & fennel sausage, pickled onions, harissa mayo, watercress, milk bun (nf)

Chorizo & white bean shakshuka, spiced tomato, Vanilla buffalo yoghurt, espelette pepper (gf)



Stadium Plated Breakfast

Breakfast Morning & Afternoon Tea Conference Buffet Plated Menus Cocktail

\$50 pp

Please select one hot plated item

Preset share items

Bakery basket with:

- Croissant
- Danish pastries
- Muffins (v)
- Assorted jam & condiments (gf)(nf)(v)
- Seasonal tropical fruit platter (gf)(nf)(vg)

Alternate service charge per course

\$6 pp

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate
- Assorted Juice

Share Items

Bakery basket, croissant, Danish pastries, muffins (v)

Assorted jam, condiments (gf)(nf)(v)

Seasonal tropical fruit platter (gf)(nf)(vg)

Hot

Carrot, ginger, coriander & goats cheese fritters, poached egg, avocado, harissa (v)(gf)(nf)

Crispy maple bacon, fried eggs, slow roast tomatoes & confit mushrooms (gf)(nf)

Ricotta hotcakes, almond espresso butter, raspberries, vanilla hazelnut praline cream (v)

Smoked salmon, poached egg, spicy tomato kasoundi, wilted cavolo nero, sauce hollandaise (nf)

Falafel, heirloom tomatoes, sumac onions, spiced labneh, pickles, hummus (v)(gf)(nf)

Low & slow beef brisket, spicy nduja toast, poached egg, choron sauce, arugula (nf)



Buffet Breakfast

Breakfast Morning & Afternoon Tea Conference Buffet Plated Menus Cocktail

\$65 pp

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate
- Assorted Juice

Cold

Freshly baked Danish, pastries, petit muffins (v)

Coconut yoghurt, seasonal berry, spiced maple almond muesli (vg)

Asparagus, leek, gruyere quiche (v)(nf)

Smoked trout, pea, goats cheese frittata (gf)(nf)

Seasonal tropical fruit platter, kaffir lime syrup (v)(gf)(nf)

Hot

Pino's pork & fennel chipolatas (df)(gf)(nf)

Maple glazed crispy bacon (df)(gf)(nf)

Free range scrambled eggs (gf)(nf)

Slow roasted tomatoes, tarragon, sherry vinegar (vg)(gf)(nf)

Roasted mushrooms, thyme, garlic, Alto lemon olive oil (vg)(gf)(nf)

Hash brown (v)(df)(gf)(nf)





**Morning &
Afternoon Tea**

Tea & Coffee Service

Breakfast **Morning & Afternoon Tea** Conference Buffet Plated Menus Cocktail



Including:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate

Tea & Coffee Break

1 hour \$6 pp

Continuous Tea & Coffee

4 hours \$10.5 pp

6 hours \$13.5 pp

8 hours \$16.5 pp

Nespresso Service (max. 200 guests)

1 hour \$10 pp

4 hours \$15 pp

6 hours \$19 pp

8 hours \$25 pp

Barista Coffee Cart

(Incl. barista, all coffees charged on consumption. \$3.5 per coffee – one size)

4 hours \$350

8 hours \$500

** Pricing is based on existing espresso coffee machines. Hire fee applies for portable coffee carts

Additions

Soy milk, almond milk, decaf \$1 pp

Selection of juices in jugs \$4 pp



Morning & Afternoon Tea

Breakfast **Morning & Afternoon Tea** Conference Buffet Plated Menus Cocktail

\$6.50 pp/per item

Items offered in conjunction with a Tea & Coffee service package.

Bakery

Homemade cookies

Assorted mini muffins, apple, caramel, chocolate hazelnut, berry (v)

Pain au chocolate (nf)

Cultured butter croissants (v)

Almond croissant (v)

Morning buns (v)

Lemon blueberry financier (v)

Apple turnover (v)

Healthy

Chocolate, almond high energy balls (gf)(vg)

Chia protein bar, mixed nuts (gf)(vg)

Maple, almond, honey cacao bar (gf)(vg)

Chia, coconut pudding (gf)(nf)(vg)



Morning & Afternoon Tea

Breakfast **Morning & Afternoon Tea** Conference Buffet Plated Menus Cocktail



\$6.50 pp/per item

Items offered in conjunction with a Tea & Coffee service package.

Savory

Roasted beetroot tart, caramelised onions, goats cheese (v)

Asparagus, ricotta, romesco puff parcels, sesame (v)

Smoked ham, gruyere pastry puffs, dijonnaise, tomato jam

Roasted tomato puff tart, almond, sumac onions, Vanella goats curd, dried olive (v)

Truffle mushroom mac & cheese, chives (v)(nf)

Green eggs, smoked ham frittata, gruyere (gf)(nf)

Smoked trout quiche, asparagus, crème fraiche, tarragon (nf)

Mini pork sausage rolls



Morning & Afternoon Tea

Breakfast **Morning & Afternoon Tea** Conference Buffet Plated Menus Cocktail



\$6.50 pp/per item

Items offered in conjunction with a Tea & Coffee service package.

Sweet

Almond biscotti (df)(v)

Jam doughnuts

Buttermilk scones, berry jam, double cream (nf) (v)

Cookies, cream buckwheat biscuits (gf)(v)(nf)

Coconut, white chocolate brownie balls (v)(gf)(nf)

Decadent chocolate brownie (gf)(v)

Passionfruit slice (v)

Peanut butter chocolate brownie (gf)(v)

Mocha crème tart, cocoa nib crisp (v)(nf)

Apple crumble, vanilla custard tart (v)(nf)

Blood orange meringue tarts (nf)(v)

Hazelnut financiers, caramel pearls (v)

Chewy white chocolate, cranberry cookies (nf)(v)





Conference

Working Lunch

Breakfast Morning & Afternoon Tea **Conference** Buffet Plated Menus Cocktail



Working Lunch:

\$50 pp

Select:

- 4x Sandwiches
- 1x Salad Bowl
- 1x Sweet Treat

Service inclusive of:

- Bottled Water
- Selection of Teas
- Brewed Coffee
- Hot Chocolate

Assorted CCA bottled Soft Drinks

\$5 pp

Sandwiches, Wraps & Rolls

Sandwiches

Smoked salmon, fennel, herb slaw on grain bread (nf)

Poached chicken, pine nut tramezzini, tarragon mayonnaise

Corned beef, cheddar, mustard pickle on rye (nf)

Wraps

Teriyaki beef, snow pea, sesame, wasabi mayo wrap (nf)

Pumpkin, rocket, Persian feta wrap (v)

Baharat spiced chicken wrap, tomato, mint, parsley salsa (nf)

Moroccan lamb, pumpkin, couscous salad wrap (nf)

Rolls

Ham, provolone, green tomato pickle on baby ciabatta (nf)

Prawns, dill aioli and rocket leaves on petite pain (df) (nf)

Pita, falafels green tahini, pickled radish (nf) (v)

Mini beef, tomato, horseradish rolls (nf)

Chicken schnitzel, lime, chive aioli, iceberg, vine tomato baguette (nf)



Working Lunch

Breakfast Morning & Afternoon Tea **Conference** Buffet Plated Menus Cocktail



Working Lunch:

\$50 pp

Select:

- 4x Sandwiches
- 1x Salad Bowl
- 1x Sweet Treat

Service inclusive of:

- Bottled Water
- Selection of Teas
- Brewed Coffee
- Hot Chocolate

Assorted CCA bottled Soft Drinks

\$5 pp

Salad Bowls

Asparagus, pea, mint, pine nut risoni salad, marinated feta (v)

Carrot, barley salad, pine nuts, dates, raisins (vg)

Couscous, green olives, chickpeas, peppers, parsley, cumin dressing (nf)(vg)

Mediterranean chickpea salad, artichoke, capsicum, basil (gf)(nf)(vg)

Radish, orange salad, coriander, red onion (gf)(nf)(vg)

Roasted pumpkin, red onion, pine nut salad (gf) vg)

Sweet Treats

Assorted macarons

Baked berry cheesecake (nf)

Warm chocolate, hazelnut doughnut (v)

Assorted mini cupcakes

Raspberry chocolate brownie

Mango coconut mousse (nf)



'On the Go' Lunch Bags

Breakfast Morning & Afternoon Tea **Conference** Buffet Plated Menus Cocktail



Lite' Lunch Bag

\$25 pp

Select:

- 1x one Sandwich per lunch bag menu.

Deluxe Lunch Bag

\$30 pp

Select:

- 1x one Sandwich per lunch bag menu.

Each bag is designed to serve one for a breakout or working lunch

'Lite' Lunch Bag

Assorted Texan muffins, apple, caramel, chocolate hazelnut, berry (v)

Italian club, ham, sopressa, provolone on white

Ham, relish, mozzarella on white

Lawson's grain sandwich, rare roast beef, fire-roasted capsicum, semi-dried tomato, baby spinach (nf)

Peri Peri chicken, slaw on light rye

Classic egg, mixed leaf sandwich

Vegan rainbow, brown bread (nf)(vg)

Assorted whole fresh fruit (gf)(nf)(vg)

Deluxe Lunch Bag

Assorted Texan muffins, apple, caramel, chocolate hazelnut, berry (v)

Vegan rainbow wrap, hummus, cucumber, carrot, pickled red onion (nf) (vg)

Chicken Parma, stone baked seeded Turkish (nf)

Rare roast beef, grain mustard, salad baguette (nf)

Chicken Caesar wrap (nf)

Seeded Turkish sandwich, smoked ham, cheese, tomato, honey mustard mayonnaise (nf)

Assorted whole fresh fruit (gf)(nf)(vg)

Farmhouse cheddar, water crackers (nf)(v)





Buffet



Buffet

\$75 pp

Mains

Please select:

- Two mains
- Two salad
- Three sides
- Two dessert

Chicken in bay, garlic, white wine

Roasted lamb rump, jus, fresh mint relish (df)(gf) (nf)

Sugo pomodoro chicken, herb parmesan crust (nf)

Lemon & sumac barramundi, sauteed peppers, tahini dressing (df)(gf)(nf)

Harissa roasted salmon, sumac mayonnaise (df)(gf)(nf)

Roasted fennel & pine nut polpette

Strozzapreti pasta, mushroom, chilli (nf)(v)

Salads

Baked baby potato salad, rosemary garlic mayonnaise (gf)(nf)(v)

Fried cauliflower, walnuts, tahini, parsley, toasted sesame (gf)(vg)

Red cabbage, roasted apple, dried cranberry salad (gf)(nf)(v)

Green bean salad, radish, mustard dressing (gf)(nf)(vg)

Roast Beetroot, hazelnut, goat cheese, rocket, horseradish dressing (gf)(v)



Buffet



Buffet

\$75 pp

Sides

Please select:

- Two mains
- Two salad
- Three sides
- Two dessert

Crunchy smashed chat potatoes (gf)(nf)(v)

Baked pumpkin, chives (gf)(nf)(vg)

Baby beans, herb butter (gf)(nf)(v)

Sautéed Brussels sprouts, pancetta, thyme (gf)(nf)

Creamed potato mash (gf)(nf)(v)

Charred broccolini, tahini (gf)(nf)(vg)

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate



Buffet

Breakfast Morning & Afternoon Tea Conference **Buffet** Plated Menus Cocktail



Buffet

\$75 pp

Desserts

Please select:

- Two mains
- Two salad
- Three sides
- Two dessert

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate

Mango coconut mousse (nf)

French apple tart, double cream

Bittersweet chocolate tart

Caramel slice

Cookies & cream cheesecake

Mini lemon meringue pie

Flourless chocolate & orange cake

Coconut pearls, mango, palm sugar caramel (nf)(v)

Berry frangipane tart

Sacher torte, double cream

Chocolate hazelnut tart

White chocolate, macadamia brownie finger

Peach and raspberry lumberjack cake

Spiced fig, mascarpone tart

Passionfruit curd tart



**Plated
Menus**





Two-Course

\$80 pp

Entrée, Main or Main, Dessert

Three-Course

\$90 pp

Entrée, Main, Dessert

Pre-Dinner Canapés

\$15 pp

30 minutes

Chef's selection of three items

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate
- Selection of breads

Entrée

Marinated carrots, spicy chickpeas, toum, Hawaiian sweet potato, sea blight (vg)(gf)(nf)

Jamon Iberico, Vanella stracciatella, compressed melon, peach jam, pickled onions, purslane (gf)(nf)

Oxheart tomatoes, sumac onions, pine nuts, chervil, tonnato sauce (gf)(nf)

Grilled tiger prawns, sauce romesco, kombu butter, tempura shiso, wakame salt (gf)

Barbecued Bannockburn chicken, almond skordalia, guindilla peppers, labneh, mustard leaves

Smoked Maremma duck breast, charred pickled endive, rhubarb plum sauce, fennel (gf)(df)

Wagyu bresaola, caper berries, Reggiano & grissini





Two-Course

\$80 pp

Entrée, Main or Main, Dessert

Three-Course

\$90 pp

Entrée, Main, Dessert

Pre-Dinner Canapés

\$15 pp

30 minutes

Chef's selection of three items

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate
- Selection of breads

Main

Half roasted cauliflower, romesco, tahini yoghurt, golden raisin, pecorino (v)(gf)

Spring Creek barramundi, creamed carrot, smoked leeks, roasted tomato & fish bone sauce (gf)(nf)

Sapphire Coast kingfish, kohlrabi, mustard greens, caper velouté, sorrel oil (nf)

Bangalow pork belly, harissa, hipsi cabbage, caramelised baby onions, mustard jus (gf)(nf)

Slow roasted Bannockburn chicken, charred corn, polenta, shimeji, pickled onions, jus gras (gf)(nf)

Rangers Valley sirloin, pomme puree, cavolo nero, pangrattato parsnip, jus (nf)

Northern NSW beef fillet, broccoli rabe, potato nori crisp, choron sauce, chive, mustard jus (gf)(nf)





Two-Course

\$80 pp

Entrée, Main or Main, Dessert

Three-Course

\$90 pp

Entrée, Main, Dessert

Pre-Dinner Canapés

\$15 pp

30 minutes

Chef's selection of three items

Service inclusive of:

- Selection of Teas
- Brewed Coffee
- Hot Chocolate
- Selection of breads

Dessert

Chocolate brulee dome, caramel popcorn, salted caramel ice-cream (v)

Salted caramel cheesecake mousse, caramel corn (gf) (nf)

Coconut dacquoise, vanilla curd, raspberry gelee

Vanilla strawberry pillow, chocolate sable

White chocolate parfait, sour cherries

Opera cake, crème fraiche, chocolate sauce (v)

Shared dessert platter with your choice of three dessert canapés

Strawberry Romanoff roulade

Petite apple strudel

Mango coconut mousse (nf)

Hazelnut crunchy

Mini pistachio bavaois



Cocktail



Cocktail Reception

Breakfast Morning & Afternoon Tea Conference Buffet Plated Menus **Cocktail**



One Hour Package **\$39 pp**

Choice of three cold & three hot canapés

Two-hour package **\$55 pp**

Choice of two cold & four hot canapés and one small dishes item

Three-hour package **\$65 pp**

Choice of two cold & four hot canapés and two small dishes items

Four-hour package **\$75 pp**

Choice of three cold & five hot canapés, two small dishes items and one dessert

Five-hour package **\$90 pp**

Choice of three cold & five hot canapés, two small dishes items and live station

Additional Canapés \$6 per piece

Additional Small Dishes \$11 per piece

Add a Live Station Prices as listed

Cold Canapés

Soy caramel grilled peaches, caramelised harissa, pistachio crumb (vg)(gf)(df)

Chilli, garlic tiger prawns, finger lime caviar, yuzu aioli on wasabi leaves (df)(gf)(nf)

Avocado, vegetable rice paper rolls, ponzu (vg)(gf)(nf)

Duck larb betel leaves, baby cucumbers, caramelised pineapple, bloody shiraz gin caviar (gf)(df)

Green curry spiced crab, chilli, kaffir lime tartlet, smoked salmon roe (nf)

Korean barbeque beef pancake, kimchi, ssamjang, sesame seeds, shallot (df)(nf)

Grilled sweetcorn Uramaki, coconut cream, chilli jam (vg)(gf)(df)(nf)

All items are one piece per person unless otherwise noted



Dietaries: Further dietary options are available on request. (v) = Vegetarian (gf) = Gluten Free (vg) = Vegan (nf) = Nut Free (df) = Dairy Free

Cocktail Reception

Breakfast Morning & Afternoon Tea Conference Buffet Plated Menus **Cocktail**



One Hour Package

\$39 pp

Choice of three cold & three hot canapés

Two-hour package

\$55 pp

Choice of two cold & four hot canapés
and one small dishes item

Three-hour package

\$65 pp

Choice of two cold & four hot canapés
and two small dishes items

Four-hour package

\$75 pp

Choice of three cold & five hot canapés,
two small dishes items and one dessert

Five-hour package

\$90 pp

Choice of three cold & five hot canapés,
two small dishes items and live station

Additional Canapés

\$6 per piece

Additional Small Dishes

\$11 per piece

Add a Live Station

Prices as listed

Hot Canapés

Salt & pepper fried tofu, bang bang relish, crispy curry leaves (vg)(gf)(df)

Golden panko chicken skewers, yum yum sauce, crushed peanuts (df)

Chicken, chorizo, potato pie (nf)

Manchego cheese & corn croquette (v)

Straw potato wrapped prawns, chilli, lemongrass dressing

Spiced crunchy chicken bites, buckwheat waffles, pickled zuni (nf)

Mini beef pie, tomato sauce (df) (nf)

Golden crispy braised lamb, olive lady finger, pistachio, lemon aioli (df)

Tempura flathead sliders, guacamole, kimchi, pickled daikon, gochujang kewpie mayo (nf)

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Additional Canapés \$6 per piece

Additional Small Dishes \$11 per piece

Add a Live Station Prices as listed

Cold Small dishes

Bloody good falafel, butter beans, preserved lemon, chilli, creamy hummus (vg)(gf)(nf)

Roast pumpkin, tamarind, sesame satay sauce, fragrant red rice, pickles (vg)(gf)

Pork & peanut relish, fresh pineapple, cucumber, wonton, coconut cream (gf)(df)

Charred wagyu flank, chilled ponzu udon noodles, chinese black olive tapenade (nf)(df)

Bay leaf & thyme rubbed chicken, sumac onions, tomato fattoush,toum (df)(nf)

Flaked red emperor, cashew, green papaya, green nham jim, crispy wonton (df)

All items are one piece per person unless otherwise noted



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Cocktail Reception



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Additional Canapés \$6 per piece

Additional Small Dishes \$11 per piece

Add a Live Station Prices as listed

Hot Small dishes

Chicken, green olive, preserved lemon tagine, jumbo couscous, green zhoug (nf)(df)

Korean style beef flank soft tacos, guacamole, chipotle tomato sauce (df)(nf)

Salt & pepper squid, watermelon, roasted peanut, herb salad, sweet fish sauce (df)

Spanish sweet potato, olives, grilled peppers

Wild mushroom, 3 cheese gnocchi, cavolo nero pesto, citrus (v)

Butter chicken, steamed cardamom rice, pickles, papadum (gf)(nf)

Barbequed salmon fillet, mountain pepper, zesty cucumber salad (df)(gf)(nf)

Stir fried egg noodles, prawn, pork, egg, hellfire oil, coriander, crispy garlic (nf)(df)

All items are one piece per person unless otherwise noted



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Choice of three cold & five hot canapés, two small dishes items and live station

Additional Canapés \$6 per piece

Additional Small Dishes \$11 per piece

Add a Live Station Prices as listed

Dessert Canapés

Macadamia nut tart

Mini Jaffa cake

Petite apple strudel

Mini pistachio bavarois

Chocolate hazelnut tart

Strawberry Romanoff roulade

Chocolate, coconut brownie

Spiced fig, mascarpone tart

Hazelnut crunchy

Mango coconut mousse (nf)

All items are one piece per person unless otherwise noted



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Additional Canapés \$6 per piece

Additional Small Dishes \$11 per piece

Add a Live Station Prices as listed

Food Stations (When added to a cocktail function minimum 100 pax)

Raw Bar **\$22**

Spencer Gulf Kingfish, Yellow fin tuna, Jervis Bay scallops, Clyde River Sydney Rock Oysters, condiments, sauces

Flavours of Spain **\$20**

Spanish paella, saffron prawns, mussels, chorizo, lemon, parsley

Hawkers Market **\$20**

Crispy char sui Bangalow pork belly, traditional Peking ducks bao buns, shallots, cucumbers, sauces

Get him to the Greek **\$20**

Pulled, slow cooked lamb shoulder, lemon, Greek yoghurt, fresh flatbreads, pickles

The Beefeater Carvery **\$22**

Prime rib roast, mushy peas, Yorkshire puddings, gravy, traditional condiments

Tokyo Drift **\$22**

Omakase dining experience, finest chef's table style of Japanese cuisine

Candy Bar **\$18**

Dessert bar live station, strawberries, marshmallows dipped in chocolate, profiteroles, Portuguese tarts, baby lamingtons, lemon meringue pies, triple chocolate brownies, assorted macarons and eton mess

All items are one piece per person unless otherwise noted



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STADIUM

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