

**Dinner Menus**

**Set Menu 1**

**Entrée**

Chefs' choice soup with garlic bread

**Main**

Medium rare sirloin steak, mint buttered gourmet potatoes, roasted carrots, jus

And

Roasted chicken breast on garlic tagliatelle, creamed spinach, fried beetroot

Vegetables or salad served to the table

**Dessert**

Apple pie with crushed cookies, vanilla ice cream

Tea and Coffee

**Set Menu 2**

**Entrée**

Tempura prawns, pickled vegetables, lime aioli, ponzu sauce

**Main**

Pistachio crusted lamb rump, red onion jam, potato rosti, glazed baby carrot, mint jus

And

Poached fish on braised lentils, roasted cauliflower, fish velouté

Vegetables or salad served to the table

**Dessert**

Chocolate mud cake with vanilla ice cream

Tea and Coffee

All set menus  
served as alternate  
placement

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served as alternate  
placement

Prices include GST.



*Our people are the difference*

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**All set menus  
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**Set Menu 3**

**Entrée**

Fajita chicken and avocado with ranch dressing, Mediterranean quinoa, lemon yoghurt dressing

And

Seafood terrine with confit cherry tomato, seafood bisque, chutney, crispy leeks

**Main**

Pork belly on roasted garlic mash, sesame broccolini, sauté mushrooms

And

Roasted lamb rump on sweetcorn puree, caramelised shallots, sauteed beans, jus

Vegetables or salad served to the table

**Dessert**

Chocolate brownie with chocolate ice cream and chocolate sauce

And

Baked cheesecake with rhubarb compote, cinnamon mascarpone

Tea and Coffee

Prices include GST.

If you have specific catering requests or dietary requirements for your event, please advise your conference coordinator. Dietary options will be provided when requested.