



the SCIENCE EXCHANGE

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BREAKFAST

COCKTAIL BREAKFAST \$30 PER PERSON

*Minimum of 10 people
Served by Tray Service*

Select Four Items

Scrambled Egg Tartlets with (Select One) Smoked Salmon / Bacon / Mushroom / Tomato (S,D,G,V)
Baby Bacon & Egg Baps (G)
Asparagus with Hollandaise Dipping Sauce (D,V)
Spinach Filled Mushroom Caps
Bacon & Onion Hash Brown with Roasted Tomato
Rolled Smoked Salmon & Dill Omelette (D,S)
Mini Bagels with Assorted Fillings (D,G)
Bircher Muesli Spoons with Fresh Strawberry Compote (D,V)
Cocktail Croissants with Assorted Fillings (D,G,S,V)

Served with

Orange Juice, Filtered Water, Freshly Brewed Coffee & Selection of Madura Teas

SEATED BREAKFAST \$39 PER PERSON

Minimum of 25 people

Select One

Leg Ham off the Bone on Toasted English Muffin, Poached Free Range Eggs, Brown Butter Hollandaise Sauce & Rocket (D,G)
Poached Free Range Eggs on Toasted English Muffin with Steamed Organic Spinach & Tomato, Hollandaise Sauce (D,G,V)
House Smoked Salmon over Creamy Chive Scrambled Eggs (S,D,G)
Scrambled Eggs with Slow Roasted Roma Tomatoes, Bacon, Parsley & Lemon Sausage (D,G)
Sour Cream Scrambled Eggs, Grilled Asparagus, Steamed Spinach & Field Mushrooms (D,G,V)
Free Range Eggs Slow Cooked in Napolitana Sauce with Shaved Parmesan & Pesto (D,G,N,V)
Bombay Style Spicy Scrambled Eggs on Fresh Coriander Toast (D,G,V)
Ricotta Hot Cakes with Caramelised Apples & Honeycomb Mascarpone (D,G,V)
Savoury Corn & Ricotta Hot Cakes with Bacon & Avocado Salsa (D,G)
Traditional Pancake Stack with Maple Syrup & Chantilly Cream ((D,G,V)

Served with

Orange Juice, Filtered Water, Freshly Brewed Coffee & Selection of Madura Teas
Freshly Baked Danish Pastries (D,G)
Continental Breads with Jams & Preserves (G)
Seasonal Fruit Platter

CONFERENCE MENU

Minimum of 10 people

HALF DAY DELEGATE PACKAGE \$56 PER PERSON

Continuous freshly brewed coffee, hot chocolate and selection of Madura Teas and filtered water

Morning or Afternoon Tea
Chef's selected bakery item

Chef's selected lunch including:
Two hot fork dishes (Chef's Selected)
Seasonal Salad
Continental breads and butter
Sliced seasonal fresh and whole fruits
Orange juice and mineral water

FULL DAY DELEGATE PACKAGE \$65 PER PERSON

Continuous freshly brewed coffee, hot chocolate and selection of Madura Teas and filtered water

Morning and Afternoon Tea
Chef's selected bakery item

Lunch
Two hot fork dishes (Chef's Selected)
Seasonal Salad
Continental breads and butter
Sliced seasonal fresh and whole fruits
Orange juice and mineral water

HAPPY HOUR

To complete your full or half day Delegate Package

60 MINUTES SERVICE \$38 PER PERSON

Designed as an all-inclusive package for networking with friends and colleagues after the day's meetings are over.

Package includes:
Grissini sticks, and crusty bread with house-made dips
Mezze Platter - Smoked chilli and cheese kransky, pickled vegetables, chorizo, marinated feta, caramelised balsamic and extra virgin olive oil
Beverages - Silver Beverage Package, including Sparkling, white and red wines, Coopers Pale Ale or Lager, Premium light beer, orange juice, mineral water and soft drinks

MORNING & AFTERNOON TEA

Minimum of 10 people

Split catering of items (50/50) is not available.

For meetings under 15 people only with no food selection, coffee and tea is available on a consumption self-serve basis: Coffee pods, a selection of Madura teas, milk, sugar and paper cups: \$5.00 per cup.

TEA & COFFEE BREAK

Self-serve brewed coffee, hot chocolate and selection of Madura Teas

Single Serve: \$6.50 per person (up to 45 minutes' service)

Half Day: \$12 per person (up to 4 hours of service)

Full Day: \$18 per person (up to 9 hours of service)

ENHANCE YOUR BREAK

Assorted cookies: \$3.50 per person

MORNING AND AFTERNOON TEA PACKAGES

Available for up to 45 minutes

Tea & Coffee Break with Homemade Cookie Selection \$10 per person

Tea & Coffee Break with 1 Savoury, Healthy or Sweet Selection \$11 per person

Tea & Coffee Break with 2 Savoury, Healthy or Sweet Selections \$15.50 per person

Tea & Coffee Break with 3 Savoury, Healthy or Sweet Selections \$19.50 per person

SELECT FROM THE FOLLOWING ACCOMPANIMENTS

Savoury: (\$4.50 each item outside of a package)

Herb & Cheddar Scones (G,D,V)

Mini Quiches (Select One) Florentine with Spinach or Lorraine with Bacon (G,D)

Warm Ham & Cheese Croissant (D,G)

House Made Sausage Rolls, Pies & Pasties (G,D)

Bacon & Egg Mini Sliders (D,G)

Selection of Sandwiches (G,D) Vegetarian, Dairy Free & Gluten Free Options Available

Feta & Spinach Filo Fingers (G,D,V)

Potato & Pea Samosas with Coconut Chutney (G,V,N)

Healthy: (\$4.50 each item outside of a package)

Seasonal Whole Fruit Bowls (V)

Seasonal Sliced Fruit Platter (V)

Fresh Fruit & Yoghurt (D,V)

Flourless Orange Muffins (D, V)

Date & Walnut Slice (G,D,N,V)

Coconut Bakewell Squares (G,D,N,V)

Fruit & Nut Loaf (G,D,N,V)

Banana Coconut Bread (G,D,N,V)

Sweet: (\$4.50 each item outside of a package)

Selection of Muffins (G,D,N,V) Vegetarian, Dairy Free & Gluten Free Options Available

Selection of Cupcakes (G,D,N,V) Vegetarian, Dairy Free & Gluten Free Options Available

Chocolate & Walnut Brownies (G,D,V)

White Chocolate Cheesecake Slice (G,D,V)

Scones with Jam & Cream (G,D,V)

Danish Pastries (G,D,V)

Chocolate Croissants (G,D,V)

Carrot & Walnut Cake with Cream Cheese Frosting (G,N,D,V)

Lemon Meringue Tartlets (G,V)

LUNCH

Minimum of 10 people

OPTION 1 \$35 PER PERSON

Baguettes, Wraps or Stone Baked Sour Dough Rolls (Select One) with Assorted Fillings

Served with

Cheese Selection with Lavosh (D,G)

Seasonal Fruit Platter

Orange Juice, filtered water & mineral water

OPTION 2 \$37 PER PERSON

Two hot fork dishes served with rice or pasta

Served with

Assorted breads with butter

Seasonal salad

Sliced seasonal fresh and whole fruits

Orange juice, filtered water & mineral water

OPTION 3 \$46 PER PERSON

Baguettes, Wraps or Stone Baked Sour Dough Rolls (Select One) with Assorted Fillings and Hot Handmade Mini Items (Select Two)

Served with

Cheese Selection with Lavosh (D,G)

Seasonal Fruit Platter

Orange Juice, filtered water & mineral water

Handmade Mini Item Selection (Select Two):

Quiche Lorraine (D,G)

Spinach Quiche (D,G,V)

Asparagus Quiche (D,G,V)

Mushroom Quiche (D,G,V)

Beef & Mushroom Pie (D,G)

Beef & Green Peppercorn Pie (D,G)

Chicken & Leek Pie (D,G)

Chicken & Porcini Pie (D,G)

Ratatouille Vegetable Pie (D,G,V)

Spinach & Fetta Pie (D,G,V)

Potato & Parmesan Frittata (D,V)

Montaditos with Various Toppings (D,G)

NETWORKING STAND UP BUFFET

Minimum of 10 people

\$46 PER PERSON

Hot Fork Dishes (Select Two)

Butter Chicken* (D)
Thai Green Curry of Chicken* (S)
Red Beef Curry* (S)
Lamb Rogan Josh*
Barramundi Tomato & Tamarind Curry* (S)
Tarator of Ocean Trout, Walnut & Parsley Salad with Yoghurt Dressing (D,S,N)
Beef Bourguignon with Steamed Parsley Potatoes
Navarin of Lamb with Chat Potatoes
Lamb Ragout with Potato Gnocchi & Shaved Parmesan(D,G)
Chicken Cacciatore with Spinach Mac n Cheese (G,D)
Coq au vin with Steamed Rice
Chicken & Mushroom Pie(G,D)
Goat Cheese & Pumpkin Ravioli with Napolitana Sauce (D,G,V)
Penne with Roasted Pumpkin, Pine Nuts & Sage(D,N,G,V)
Orecchietti with Thyme, Mushrooms and Bacon(G)
Grilled Asparagus Frittata with Dried Tomato Aioli (D,V)
Eggplant Parmigiana (D,G,V)
**All curries served with rice*

Salads (Select Two)

Golden Couscous with Moghrabieh, Almonds & Dried Apricots (G,N)
Greek Salad with White Balsamic Dressing & Creamy Fetta (D)
Tossed Leaves of Fresh Mesclun Salad, Dressed with Olive Oil & Balsamic Vinegar
Thai Style Salad with Iceberg Lettuce & Aromatic Herbs
Rice Vermicelli, Asian Herbs & Peanuts with Nam Jim Dressing (S,N)
Mediterranean Roasted Vegetable Salad with Herbs & Balsamic Vinegar
Roasted Beetroot with Rocket, Yoghurt & Nigella Seeds (D)
Orange, Rocket & Fennel Salad
Potato Salad with Ricotta, Parmesan & Cider Vinegar Dressing (D)

Dessert (Select One)

Raspberry Brûlée Tarts (D,G)
Chocolate Merlot Tart(D,G)
Apricot & Almond Slice (D,G)
Tiramisu (D,G)
Orange Syrup & Polenta Cake (D)
Lemon Meringue Tart (D,G)

Served with

Seasonal Fruit Platter
Bread Rolls
Orange Juice and mineral water
Freshly Brewed Coffee & Selection of Madura Teas

Optional Extras

Antipasto Platter \$20.00 per person
Cheese Platter - \$20.00 per person

COCKTAIL SELECTION

Minimum of 10 people

Cocktail menus are available between 4 pm and 7 pm for a maximum of 2 hours

Cocktail functions held after 7 pm or over 2 hours' service require a more substantial menu. Please contact our Functions Manager.

UP TO 30 MIN. SERVICE (4 ITEM SELECTION) \$29 PER PERSON

UP TO 1 HRS SERVICE (6 ITEM SELECTION) \$43 PER PERSON

UP TO 1.5 HRS SERVICE (8 ITEM SELECTION) \$57 PER PERSON

UP TO 2 HRS SERVICE (10 ITEM SELECTION) \$70 PER PERSON

ADDITIONAL ITEMS \$7 PER ITEM, PER PERSON

SUBSTANTIAL ITEMS \$10 PER PERSON, PER ITEM

Packages above are not inclusive of substantial items. Substantial items may be added to any of the above packages and are not available as a standalone item.

Cold Items

Handmade Sushi Selection (S)
Seared Rare Tuna with Sesame Dressing, Radish & Seaweed Salad (S)
Woodside Goats Curd Tartlet with Roast Capsicum & Pesto(G,N,D)
Buckwheat Blini with Salmon Rillettes & Avocado Cream(S,G,D)
Natural Oysters with Spanish Shallot Dressing(S)
Chettinad Lamb Loin with Coconut Chutney(N,D)
Vine Leaf Dolmades with Currants & Pine Nuts with Olive Oil Yoghurt (N,D)
Mussels in Half Shell with Guacamole(S)
Smoked Lamb Loin with Zaalouk and Lemon
Drunken Chicken with Cucumber, Shallot & Herb Salad
Rare Beef Fillet in Sumac on Green Pepper Wafers(G)
Master Stock Pork Belly with Kimchi & Gochujang Mayonnaise (S)
Smoked Beef with Horseradish Cream(G)
Steamed Chicken with Ssamjang Sauce

Hot Items

Hakka Eggplant with Prawn Filling(S,G)
Seared Scallop with Roasted Cauliflower Puree & Pea Crush(S,D,G)
Moroccan Chicken Briouat with Date Chutney(D,G)
Popcorn Chicken with Buffalo Hot Sauce(D)
Vegetable Pakoras with Tomato Kasundi (V)
Zucchini Feta Fritter with Pesto(V,D,N)
Button Mushroom Parmys (V,G,D)
Flat Head Tacos with Pebre Salsa(G,S)
Sesame Chicken Balls with Yuzu Dipping Sauce(G)
Chicken & Fresh Asparagus Pie (G,D)
Spanish Paella Balls with Rouille (V,G,D)
Pork & Prawn Spring Rolls with Cucumber Soy(S,G)
Latke with Sour Cream Leek & Mushrooms (V,D,G,)
Quinoa & Chickpea Falafels with Yoghurt & Tahini Sauce (V,D)

Hot Items cont.

Tandoori Prawns with Cucumber Raita (G,S)
Pork Tostadas With Guacamole
Chorizo Empanada With Gazpacho Salsa(G)
Mini Pizza with Roasted Tomato, Tapenade & Scamorza Cheese (D,G)

Sweet Items

Little Portuguese Tarts(D,G)
Chocolate & Salted Caramel Tarts (D,G)
Chocolate Hazelnut Dacquoise Fingers(D,N,G)
Mini Jam Filled Donut Balls (G,D)
Lemon Meringue Tarts(D,G)

Substantial Items

Chicken Sliders with Avocado Aioli(G)
Herb Crumbed Lamb Cutlets with Salsa Verde(D,G)
Chinese Steam Buns with Bbq Duck & Gochujang(G)
Mini Pork Belly Bahn Mi(G,S)
Vietnamese Chicken Salad Served in a Noodle Box(S,G)

PLATTER MENU

Platters are suitable to serve up to 10 people each, unless stated otherwise.

Pricing listed per platter.

For stand-alone functions, a minimum order of 1 platter for every 10 people is required

Tray Service for platter menu: Min. 3.5hrs / \$45 per hour / per staff member.

Antipasto Platters	\$150
Beef Satay Platters (30 items per platter)	\$150
Cheese Platters	\$150
Chicken Satay Platters (30 items p/platter)	\$150
Dips & Crudités Platter	\$120
Hot Asian Trio Platter (30 items p/platter)	\$150
Hot Pastry Platter (30 items p/platter)	\$150
Seafood OR Prawn Platter	POA
Sushi Platter	\$150
Assorted cold canapes (36 pieces)	\$90
Assorted hot canapes (24 pieces)	\$95
Salt and pepper prawns with lemon and lime aioli (24 pieces)	\$95
Crisps & Nuts Platter	\$25
Sandwiches Platter (30 items p/platter)	\$150
Baguette Platter (30 items p/platter)	\$150
Assorted mini muffins (15 pieces)	\$67.5
Assorted Danish pastries (15 pieces)	\$67.5
Sliced seasonal fresh fruit (serves 10)	\$95
Seasonal Whole Fruit - Bowl (10 pieces)	\$20 per bowl

TABLE PLATTER SELECTION

Minimum of 25 people

1 ITEM PER COURSE + 1 SALAD \$79 PER PERSON

2 ITEMS PER COURSE + 1 SALAD \$94 PER PERSON

Starters

Vegetable Pakoras with Tomato Kasundi (V)
Quesadillas with Refried Beans & Fresh Pecorino (D,G,V)
Spinach & Ricotta Ravioli with Napolitana Sauce (D,G,V)
Vegetable Spring Rolls with Sweet Chilli Sauce (V,G)
Meze Selection (D,S,G)
Salmon Tarator with Tahini & Yoghurt Sauce (D,S,N)
Lime & Soy Roasted Kingfish with Cucumber Ribbon & Herb Salad (S,G,N)
Salmon Rillettes with Sour Cream & Chive Dough Crostini (S,D,G)
Lamb Loin Marinated in Spices & Molasses with Chickpea Tahini Dressing & Parsley Oil (N)
Lamb Kebab with Mango Amba Sauce
Smoked Chicken, Roasted Corn & Avocado Salsa En Croute (G)
Grilled Chicken Caesar Salad (D,G)
Pear, Spinach & Parmesan Salad with Prosciutto (D)

Main

Kingfish, Tomato & Coconut Curry (S,N)
Salmon with Hollandaise & Grilled Asparagus (S,D)
Barramundi in Turmeric & Coconut Broth (N,S)
Tandoori Roast Chicken Thigh with Tomato Masala & Jasmine Rice (D)
Grilled Chicken with Orange & Coriander Salad
Chicken, Green Olive & Pickled Lemon Tajine
Lamb Rogan Josh & Jasmine Rice
Slow Roasted Lamb Shawarma with Tabouleh & Hummus (G)
Keralan Chicken Curry & Lemon Rice
Red Curry of Beef & Jasmine Rice (N)
Roasted Beef Fillet, Potato Smash & Sliced Mushroom Jus (D)
Snapper Vera Cruz (S)
Asado (Beef Short Ribs) in Red Mole (N)
Chicken Cacciatore
Eggplant Parmigiana (D,G,V)
Propetoni Italian Meat Loaf Stuffed with Spinach & Parmesan (D,G)
Vegetable & Chickpea Tajine (V)
Lamb Cutlets with Za'attar(N)
Chermoula Roasted Salmon (S)
Slow Roasted Lamb with Sultan's Delight (D,G)

Salads

Cauliflower with Pine Nuts & Raisins (N)
Tabouleh (G)
Caprese Salad (D)
Orange & Fennel Salad
Mixed Lettuce & Herb Salad
Issan Mushroom Salad
Kachumber Salad (N)
Freekeh, Raisin, Rocket & Cherry Tomatoes (N,G)
Fatoush (G,N)*All Salads Vegetarian

Dessert

Strawberry & Watermelon Salad with Honey Yoghurt & Pistachio Rose Brittle (D,N)
Baklava (N,G, D)
Watalappam (N, D)
Tiramisu (D,G)
Almond, Pistachio & Honey Kataifi Pastry (N,G,D)
Pandan Crêpes with Coconut Anglaise (G,D)
Fresh Fruit with Lime & Tequila Panna Cotta (D)
Chocolate & Hazelnut Torte with Raspberry Coulis (N,D)
Opera Gateaux (N,D,G)
Chocolate, Chilli & Sour Cherry Tart with Cinnamon Cream (D,N,G)
Eton Mess Cups (D)
Pear & Macadamia Frangipane Tart (D,N,G)

SEATED LUNCH & DINNER

Minimum of 25 people

LUNCH SET TWO COURSE \$64 PER PERSON

LUNCH SET TWO COURSE WITH OUR SILVER BEVERAGE PACKAGE \$81 PER PERSON

** Offer available only for seated lunches for up to 2 hours' service*

DINNER SET TWO COURSE MENU \$64 PER PERSON

DINNER SET THREE COURSE MENU \$83 PER PERSON

All meals are served with bread rolls and butter, finishing with table served freshly Brewed Coffee, Selection of Madura Teas & chocolates.

Pre-Dinner Canapes

Chefs selection of 3 canapés - \$16.50 per person

Entree

Gin & Lime Cured Salmon Rillettes with Avocado Crema, Prosciutto Crumbs, Salmon Roe & Caper Bread (S,D,G)
Ceviche of Whiting on Watermelon with Sweet Potato Crisps & Amarillo Vinaigrette (S)
Turmeric Fried Flat Head on Butter Lettuce & Rice Noodles with Dill & Lime Dressing (S)
Marinated Chicken Salad with Crispy Curry Leaves & a Coconut Sweet Chilli Jam Dressing (N,S)
Grilled Annatto Chicken with Tomatillo Dressing & Roasted Corn Salsa
Gochujang Marinated Chicken with Cucumber Ribbons & Radish Kimchi (S)
Grilled Lamb & Freekeh Tabouleh Salad with Hummus & Pomegranate Molasses (G)
Tataki of Beef Fillet with Soba Noodles, Asparagus Salad & Sesame Dressing (G,N)
Marinated Feta with a Blue Lentil, Roasted Cauliflower & Almond Salad, Roasted Kale & Yoghurt Dressing (D,N,V)
Grilled Eggplant with Zucchini Fritters, Tomato Kasundi, Yoghurt & Rocket Leaves (N,V)

Entree - Pasta

Roasted Pumpkin, Fried Sage, Pine Nuts & Brown Butter on Orecchiette (N, D, G,V)
Spinach & Ricotta Cannelloni with Tomato Basil Sauce & Parmesan Cheese (D, G,V)
Potato Gnocchi with Veal Ragout (D, G)
Traditional Ravioli with Napolitana Sauce & Grana Padano (D, G)
Tortellini Alla Panna with Bacon Bits, Fleurieu Peninsula Cream & Grated Parmesan (D, G)

Main

Salmon Fillet Sauced With Tomato, Pickled Jalapenos & Capers on Green Herb Rice with Avocado & Coriander Salsa (S)
Barramundi Marinated in Miso with Ginger Glazed Eggplant, Pickled Green Beans & Steamed Rice (S,G)
Kingfish with Spiced Potatoes, Herb Salad, Finger Lime Dressing & Roasted Peanuts (S,N)
Chicken Breast with Sofrito Orzo, a Tomato & Capsicum Confit & Green Olive Salad (D,G)
Grilled Chicken Breast on Aligot Potato, Asparagus, Porcini Mushroom Sauce & Leek Crisps(D)
Chicken with Bacon Succotash & Sage Fritters (G)
Crumbed Lamb Cutlets, Roast Pumpkin Smash & Beetroot, Feta, Rocket & Pine Nuts (N,D,G)
Slow Cooked Lamb Shoulder with Chickpea & Roast Vegetable Tajine, Broccolini & Labneh (D)
Beef Fillet on Leek Colcannon with Steamed Beans, Carrots & Green Peppercorn Jus (D)
Beef Fillet with White Bean Mash, Horseradish Gremolata & Roasted Tomato Sauce
Slow Cooked Beef Brisket with Braised Vegetables & Liquor, Sweet Potato Puree & Roasted Kale (D)

Dessert

Coconut Panna Cotta with Grilled Pineapple, Coconut Crumb & Kithul Treacle (D,N, G)
Matcha Green Tea & Black Sesame Cheesecake with Sesame Nougatine & Orange Gel (G, D, N)
Chocolate & Salted Caramel Tartlet with Rocher Almonds & Orange Mascarpone (G, D, N)
Mango Mousse Dome with Raspberry Macaroon & Raspberry Coulis (D,N,G)
Slow Cooked Meringue with Chocolate Mousse & Mixed Berry Anglaise (D)
Blueberry & Pistachio Frangipane Tart with a Rich Cream & Blueberry Cassis Sauce (D,N,G)

Surcharges

Alternate menus: \$6.50 per person per course

Choice menu: price on application

BEVERAGE PACKAGES

LUNCH / COCKTAIL PRICE PER PERSON

	1 hour	1.5 hours	2 hours
Silver package	\$18	\$23	\$26
Gold package	\$23	\$27	\$31

**Every subsequent half hour will be charged at \$2.50pp*

DINNER PRICE PER PERSON

	2 hours	3 hours	4 hours
Silver package	\$29	\$37	\$44
Gold package	\$35	\$43	\$44

**Every subsequent half hour will be charged at \$2.50pp*

OTHER PACKAGES PRICE PER PERSON

**minimum of 20 guests.*

Beverage Corkage & Handling (up to 2 Hours of Service) *	\$16
Beverage Corkage & Handling (up to 3 Hours of Service) *	\$20
Beverage Corkage & Handling (up to 4 Hours of Service) *	\$22
Beer & Soft Drink package (Client to Supply Wines) *	\$42
Non-Alcoholic Soft Drink Package (1-2 Hours)	\$15.50
Non-Alcoholic Soft Drink Package (2-5 Hours)	\$18.50

Wine packages include one sparkling, one white and one red wine. Selections to be made by the client for the Gold Package. Coopers Pale Ale, Clear & Light beers & Soft Drink included also. All beverages can be selected individual and charged on consumption per bottle, as priced below.

SILVER PACKAGE

Amadio Sparkling NV	\$35.50
Chain of Ponds Sauvignon Blanc	\$35.50
Tidswell Gun Traders Shiraz	\$35.50

GOLD PACKAGE - select one of each

Sparkling

Taylor's Sparkling Pinot Noir	\$41
Bridgewater Mill Pinot Chardonnay	\$41
Mr Mick 'Gela' Cuvee Brut	\$41

White

Kilikanoon Pinot Gris	\$42
Bent Creek Misty Lane Sauvignon Blanc	\$41
Majella Riesling	\$41
Macaw Creek Semillon Viognier	\$41
Lake Breeze Moscato	\$39

Red

Majella Musician Cabernet Sauvignon	\$42
Amadio Single Vineyard Merlot	\$42
Bethany Shiraz Cabernet	\$42
Shingleback South Coast Shiraz	\$42
Chafey Brothers La Resistance GSM	\$42

ADDITIONAL BEVERAGES

Beer, Ales & Cider

Coopers Premium Light beer (375ml)	\$8.25
Coopers Original Pale Ale (375ml)	\$9.50
Coopers Clear beer (355ml)	\$9.50
Hahn Premium Light (375ml bottle)	\$8.25
James Boags (375ml bottle)	\$9.50
Crown Lager (375ml bottle)	\$9.50
The Hills Cider Company (330ml bottle)	\$9.50

Juices & Soft Drinks

Orange juice (1L carafe)	\$15.00
Mineral water (1L carafe)	\$12.00
Soft drinks (1L carafe)	\$12.00

ADDITIONAL CHARGES

Staff

Service Staff (Over Standard Inclusions. Minimum 3.5 Hours*) \$45.00 per hour *Per Staff Member

On Site Chef (Minimum 3.5 Hours*) \$55.00 per hour *Per Staff Member

Equipment

Nespresso machine with coffee on consumption will be available for events under 15pax with no catering required only. (1 machine available only per day at no charge). Additional charges may apply should a second machine on the same day be required.

Should clients wish to hire a Nespresso machine for functions over 15 guests and/or with catering, a \$100 (Inc. GST) hire fee will be applicable. Nespresso pods will be charged on consumption @ \$5.00 each. (1 Nespresso machine will be required per 40pax.)

Coffee

Should additional coffee be required a minimum of 10pax will be charged for, per requested brew.

MENU NOTES

MINIMUM NUMBERS APPLY BASED ON FUNCTION TYPE.

DIETARY & MEDICAL INTOLERANCES WILL BE CATERED FOR SEPERATLEY IF CONFIRMED WITH YOUR EVENT

PLANNER 3 WORKING DAYS PRIOR TO YOUR BOOKING.

PLEASE NOTE DISHES MARKED WITH THE FOLLOWING -

(V) VEGETARIAN

(G) CONTAINS GLUTEN

(D) CONTAINS DAIRY

(S) CONTAINS SEAFOOD

(N) CONTAINS NUTS

MENU ITEMS REQRING A DEEP FRIER ARE SUBJECT TO AVAILABLE EQUIPMENT.

ALL PRICES INCLUSIVE OF GST.