



conference

breakfast

Minimum of 10 per item

Fresh fruit skewer (gf df vg)

Frosted petite Danish collection (v)

Mini apple turnover, cinnamon sugar (v)

Cinnamon spiced banana bread, whipped
maple butter (v)

Raspberry, pear bar cake (gf df v)

Vanilla Greek yoghurt, raspberry coulis,
granola (gf)

Bacon, gruyere, egg tartlet (gf)

Honey ham, cheese, relish petite croissant

Feta, fresh tomato, spinach petite
croissant (v)

Sweet potato, feta, caramelised onion
frittata (gf v)

INDIVIDUAL BREAKFAST BOX

Honey ham, cheese, relish petite croissant

Sweet mini muffin (v)

Vanilla Greek yoghurt, raspberry coulis,
granola (gf v)

Whole fruit (gf df vg)

CUISINE ON CUE CONFERENCE MENU 2025

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morning and afternoon tea

Minimum of 10 per item

SWEET

Classic cookie collection – choc chip,
Anzac, apricot & almond (v)
Signature cookie collection – melting
moments, jam drops, white choc &
macadamia (v)
Fresh fruit skewer (gf df vg)
Petite sweet muffin variety (v)
Mini donut assortment (v)
Dainty buttermilk scone, cream, raspberry
preserve (v)
Frosted petite Danish collection (v)
Chef's selection of cakes and slices (v)
Lemon, coconut delicious slice (gf v)
Chocolate, walnut brownie (gf v)
Mini almond croissant (v)

SAVOURY

Soft herb, cheddar scone, citrus cream
cheese
Antipasto skewer- bocconcini, sundried
tomato, olive, salami, basil (gf)
Honey ham, cheese, relish petite croissant
Feta, fresh tomato, spinach petite
croissant (v)
Sweet potato, ricotta, caramelized onion
frittata (gf v)
Savoury mini muffin, beetroot hummus
(gf v)
Mini smoked chicken, rocket, pesto mayo
bagel
Butter puff, beef sausage roll, tomato
relish*
Spinach, ricotta pastizzi* (v)
Petite quiche collection – bacon & chive,
spinach & cheese, roast vegetable*

*Ask us about a warm delivery.

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lunch

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SANDWICH

Classic point sandwich, variety of fillings
(4 triangles)

Ribbon sandwich, variety of fillings (3
ribbons)

Assorted collection – point, Turkish,
baguette, rolls

Tortilla wraps, variety of fillings

Brasserie sourdough collection, variety of
fillings*

**Minimum 48 hours notice*

SHARE SALADS

Shaved point cabbage slaw, green bean,
radish, herb Dijon mayonnaise (gf df v)

Desiree potato, boiled egg, lemon parsley
dressing (gf df v)

Pasta salad, kalamata olive, balsamic onion,
roast capsicum, sundried tomato pesto (v)

Cos leaf, crisp prosciutto, shaved parmesan,
toasted bread, ranch dressing (v)

Greek salad, marinated olives, feta,
cucumber, tomato, mixed leaf balsamic
vinaigrette (gf v)

Tri colour quinoa, roast pumpkin, cranberry
salad, green goddess dressing (gf df vg)

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lunch

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INDIVIDUAL BOWLS (SERVED COLD)

Thai beef noodle salad – glass noodle, bean sprouts, carrot, tomato, basil, mint, sweet chili soy dressing *(gf df)*

Chicken Caesar – Marinated chicken, cos lettuce, parmesan, prosciutto, crouton, citrus mayonnaise

Smoked salmon poke - tamari rice, pickled ginger, wakame, edamame, sesame emulsion *(gf)*

Ploughman's bowl – sliced leg ham, aged cheddar, hardboiled egg, pickled onion, crusty bread, relish, dressed salad leaves
Olive lamb cous cous -slow braised olive lamb, feta, roast capsicum, cous cous, green goddess dressing

Chickpea falafel nourish - quinoa, broccoli, sweet potato, kale, avocado, beetroot hummus, coconut yoghurt *(gf df vg)*

LUNCH BOX

Gourmet lunch roll (1 roll)

Chef's selection salad

Sweet slice

Fresh whole fruit

ADD ON SHARE PLATTERS

EACH SERVES 10 - 15

Fresh sliced seasonal fruit

Trio of dips, fresh and toasted bread selection

Cheese, selection of Australian cheeses, dried fruits, grapes, quince, candied nuts, wafers

Sushi variety, soy sauce, pickled ginger, wakame (30 pieces)

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cold grazing

Minimum of 15 guests required

MAIN (SELECT 2)

Lemon thyme roast chicken, grilled lemon (gf df)

Native pepper berry roast beef, pesto mayonnaise (gf df)

Bay leaf corned silverside, mustard pickles (gf df)

Glazed leg ham, bush tomato relish (gf df)

Sweet corn, zucchini fritters, beetroot chutney (gf v)

SALADS (SELECT 2)

Shaved point cabbage slaw, green bean, radish, herb Dijon mayonnaise (gf df v)

Desiree potato, boiled egg, lemon parsley dressing (gf df v)

Pasta salad, kalamata olive, balsamic onion, roast capsicum, sundried tomato pesto (v)

Cos leaf, crisp prosciutto, shaved parmesan, toasted bread, ranch dressing (v)

Greek salad, marinated olives, feta, cucumber, tomato, mixed leaf balsamic vinaigrette (gf v)

Tri colour quinoa, roast pumpkin, cranberry salad, green goddess dressing (gf df vg)

Add bread rolls and butter

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beverages

FRESHLY BREWED COFFEE AND TEA

Brewed coffee and tea, milks, sugars

COFFEE CART

Barista made coffee, biodegradable cups

Coffees charged on consumption

Requires barista

JUICE

Selection of orange and apple juice

SOFT DRINKS

Assorted soft drinks - Coke, Coke No Sugar,

Lemonade

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CUISINE ON CUE

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