

Seasonal Menu

Conference Menu

Spring / Summer
2019-2020



CONFERENCE MENU

COMPLIMENTARY INCLUSIONS

- Note pad & pen for each guest
- Chilled filtered water
- Mints

ON ARRIVAL

Organic fairtrade coffee & a selection of Temple teas

MORNING TEA & AFTERNOON TEA ITEMS

Organic fairtrade coffee & a selection of Temple teas

SWEET ITEMS

Chocolate brownie

Salted pretzel crumb, whipped butter cream (v)

Baby honey granola

Vanilla yoghurt, summer berries, lemon balm (v)

Buttermilk scones

Vanilla cream, strawberry preserve (v)

Lemon yoghurt cake

Sweet icing & lemon thyme (v)

White chocolate slice

Popcorn, rice bubbles, marshmallow (v)

Seasonal fruit platter (gf, v)

SAVOURY ITEMS

Prawn & crab brioche roll

Chive mayonnaise, chervil

Silverbeet & feta parcel

Tzatziki, crisp chickpea (v)

Pork & fennel sausage roll

Apple sauce, crisp greens

Croque Monsieur

Ham, cheese and béchamel toasties

Warm jam doughnuts

Cinnamon sugar (v)

Golden syrup granola bar

Pepitas, honey, sunflower seeds (v)

Baby macaron selection (gf, v)

Mini pavlova

Vanilla cream, summer fruits, petals (v)

Petite lamington selection (v)

French pastries selection (v)

Mini muffin selection (v)

Cheese & bacon quiche

Chives & herb mayonnaise

Chicken pillow sandwich

Herb mayonnaise, baby cress

Savoury mini muffin selection

Chorizo & goats cheese tart

Baby basil

Thai chicken & chilli sausage roll

Spiced tomato relish

STAND UP BUFFET LUNCH

THE BAKERY

Assorted breads such as wraps & rolls, all with a selection of delicious fillings, including vegetarian, gluten friendly options available on request

THE HOT THINGS

FROM THE FARM

Chicken tender schnitzel

Parmesan crumb, herb mayonnaise

Pork & fennel sausage roll

Butter puff pastry, apple sauce, crisp greens

Mexican chicken empanada

Black bean salsa, coriander

Baby quiche Lorraine

Butter pastry, cress salad

Beef & burgundy pie

Tomato relish

FROM THE FIELD

Tomato & mozzarella tart

Herb mayonnaise & cress (v)

Summer vegetable frittata

Rocket, pear & parmesan salad (v, gf)

Roasted pumpkin arancini

Herb mayonnaise, parmesan (v)

Filo parcel

Ricotta & spinach, tzatziki dip & cresses (v)

Miso glazed zucchini bao bun

Pickled cucumber & chilli sauce (v)

FROM THE SEA

Kataifi prawn

Honey chilli soy dipping sauce & lime

Smoked salmon fish cakes

Horseradish cream, crisp capers & cress

accompanied by

Please select two salads

Spring salad

Salad of zucchini, baby spinach, baby peas, thyme baked ricotta & lemon olive oil dressing (v, gf)

Heirloom

Heirloom tomato, green olive, rocket and risoni pasta salad with capers, basil & parmesan (v)

Soba noodle salad

Soy mushroom and radish salad, crisp greens, kewpie dressing & sesame seeds (v)

Seasonal fruit platters (gf, v)

BEVERAGES

- Organic fairtrade coffee & a selection of Temple teas
- Chilled filtered water
- Bisleri Sparkling water
- Orange juice

SOME GREAT ADDITIONS

Only available in conjunction with a conference package, price per person

Barista (minimum three hours)

Please note, 2 baristas required for up to 200 guests

Coffee on consumption
Additional coffee cart

CONTINUOUS BEVERAGES

Continuous all-day service during conference of Bisleri Sparkling Water & orange juice

CONTINUOUS TEA & COFFEE

Continuous all-day service during conference of freshly brewed organic fairtrade coffee & a selection of Temple teas
Espresso & hot chocolate

POST CONFERENCE - *duration for up to one hour*

Only available in conjunction with a conference package, price per person

Beverages

ZINC selection of beverages; sparkling, wine, beer, soft drinks

COCKTAILS

Please select one item

Cosmopolitan

Vodka, triple sec, cranberry juice & lime juice

Cinnamon mule

Cinnamon vodka, ginger beer, fresh mint & granny smith apple juice

Dark & stormy

Dark rum, ginger beer & slice

PLATTERS

ZINC cheese station

Australian & European artisan cheeses, quince paste, walnuts, lavosh, grissini & crisp flat bread (v)

Nibbles

A variety of specialties placed around the room including crispbread, cheese twists, mixed spiced nuts, white bean & truffle puree, free range prosciutto, buffalo mozzarella, green olive tapenade & marinated olives

(g) (gluten friendly*) indicates no gluten has been intentionally added
(nut friendly*) indicates no nuts have been intentionally added
(v) vegetarian (may contain egg, dairy products and/or honey)
(vg) vegan (contains no animal products)