

CONFERENCE

MORNING TEA/ AFTERNOON TEA

Chef's daily bake selection

1.5 pieces per person \$5.50pp – items may include:

- Mixed fruit and chocolate muffins
- Assorted fruit and custard mini danishes
- A range of homemade slices
- Triple chocolate fudge cookie

Additional considerations:

\$3.50pp

- Seasonal fresh fruit skewer
- Vanilla bean yoghurt and berry shot
- Native fruit and nut bar
- Assorted sandwich ribbons

\$4.50pp

- Petit ham and tomato croissant
- Roasted vegetable puffs
- Cheese and chive scones, herb butter
- Chorizo and spinach frittata

Gluten Free Delegates:

1.5 pieces per person \$10pp

- Gluten free cake or slice
- Seasonal fresh fruit skewer

Additional Gluten Free option

\$4.50pp

- Assorted sandwich ribbon
- Vegetable and feta frittata

Beverages:

Freshly brewed Vittoria coffee and a selection of Twinings Teas \$5.50pp

Juice selection (Orange, tropical, apple) \$5.00pp

Sparkling mineral water \$5.00pp



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LUNCH

Chef's Selection \$24pp

Hearty seasonal soup, crusty baguette
Roasted vegetable and spinach frittata, tomato relish
Roma tomato, avocado, mixed leaf salad, tarragon dressing
Pasta salad, roquette, feta, olive, capsicum, parsley oil

Sandwiches and Rolls \$25pp

Selection of mixed point sandwiches and dinner rolls with

- Double smoked gypsy ham, tomato, cheddar, sweet mustard pickle
- Tuna mayonnaise, red capsicum, roquette, preserved lemon
- Roast beef, caramelised onion, beetroot relish, leaves
- *Black Tie's signature chicken mix*, tasty cheese, mesculin
- Kashmir spiced egg, cucumber, spinach

Pide Selection \$27pp

Warm Turkish pides:

- Tender Hereford strip loin, caramelised onion, cheddar, roquette, relish
- Herb rubbed chicken breast, avocado, Swiss cheese, spinach, tomato
- Char grilled vegetables, olive tapenade, marinated feta

Crisp Asian slaw, wombok, cashew, shallot, nuoc cham

Baby chat potato salad, bacon, chive, seeded mustard mayonnaise

Hot Buffet \$30pp

Mild Thai green chicken curry, jasmine rice, wilted vegetables
Penne pasta, cherry tomatoes, pesto, pinenut, spinach, grana
Fresh garden leaves, cucumber, snow pea sprouts, mustard dressing
Moroccan cous cous salad, citrus, dates, coriander
French baguette

Additional Considerations

Seasonal fruit platter \$5.50pp

Seasonal whole fruits \$3.30pp

Beverages:

Freshly brewed Vittoria coffee and a selection of Twinings Teas \$5.50pp

Juice selection (Orange, tropical, apple) \$5.00pp

Sparkling mineral water \$5.00pp

