



All Day Conference Packs

Breakfast Grab & Graze

❖ Cold

Sheep's milk yoghurt, granola, berries
Chia pudding, coconut yoghurt, banana & maple
Bircher Muesli, steel cut oats, granny smith apple, toasted almonds
Pastries - Pain au chocolate / Seasonal fruit Danish / Cheese twists
Croissant – Pancetta, manchego, pepperade / wild greens, whipped feta / Plain
Hot smoked salmon bagel, preserve lemon, crème fraiche, pickled cucumber, dill
Breakfast tart – free range eggs, ricotta, pancetta, salsa verde

❖ Hot

Eggs and Soldiers, coddles egg, pomme puree, hollandaise, demi bagette
Wild green pie, feta, ricotta, dill
Breakfast burrito, scrambled eggs, pica de gallo, potato rosti, monterey jack cheese
BLT – cold smoked bacon, baby gem lettuce, smoked tomato chutney, fried eggs aioli, potato bun

“Keep it simple and cook with naturally produced ingredients just as Mother Nature intended.”

Excerpted from What's for Dinner? by Curtis Stone. Copyright © 2013 by Curtis Stone. Excerpted by permission of Ballantine Books, a division of Random House LLC. All rights reserved. No part of this excerpt may be reproduced or reprinted without permission in writing from the publisher.

Menu

All Day Conference Packs



Plated breakfast

Fruit, yoghurt, granola (to share)

❖ Choice of the following:

Baked eggs, roasted tomato salsa, Otway shiitake mushrooms, cold smoked bacon, brioche
Country style baked beans and wild greens, barrel aged feta, chimichurri, potato focaccia
Potato pave, olive poached eggs, smoked and confit peppers, whipped farmers cheese
Ploughman breakfast, soft boiled eggs, hummus, pickled vegetables, whole meal flat bread,
blood pudding, bush tomato chutney

Break Items

❖ Something sweet

Banana and walnut bread
Date and apricot bread
Treacle tart
Blueberry FSA bar
Cookies – choc chunk, oatmeal,
peanut butter & miso
Muffins – Quince & wattle seed /
Hazelnut & white chocolate / Ricotta
& honey
Croissants - Burnt honey and almond
croissant / Chocolate Crèmeux and
hazelnut
Treacle tart
Blueberry FSA bar
Basque cheesecake, caramelized
apple

❖ Something savory

Whipped farmers cheese, raw
vegetables
Ancient grain salad, roasted
cauliflower, feta, pomegranate
Pumpkin and ricotta Empanadas
Pork and Nduja sausage roll
Wagu meatballs, kasundi, smoked
yoghurt
Beef brisket and roasted shallot pie
Sandwich - Roast chick, tarragon
aioli / Gin cured ham, piccalilli,
mustard / Roasted vegetable,
buffalo mozzarella

Fruit – whole seasonal fruit available all day

Menu

All Day Conference Packs

Lunch Menu

Working lunch packages (choice 2 entrée and 2 main alternate drop or antipasto entre to share and 2 main alternate drop)

Entrée

Whipped Red Hill Dairy goats curd, raw vegetables, bottom of the salad dressing

Lime cured Western Port wild kingfish, pickled daikon, sweet potato, coriander

Compressed melon, sliced lardo, pink peppercorn labna

Pork and pistachio country terrine, pickles, stone ground mustard

Antipasto (sharing style only) citrus cured Mount Zero olives, stecca bread, pickled seasonal vegetables, whipped farmers cheese, Istra capocollo

Main course

Hot smoked Buxton trout, pumpernickel, burnt cucumber yoghurt, dill

Roasted Milking Yard chicken, white bean cassoulet, parmesan crumble

Grilled Western plains pork scotch, melted leeks, quandong chutney

Roaring forties 12-hour lamb shoulder, yellow wax beans, radish, miso, lamb jus gras



“Keep it simple and cook with naturally produced ingredients just as Mother Nature intended.”

Excerpted from What's for Dinner? by Curtis Stone. Copyright © 2013 by Curtis Stone. Excerpted by permission of Ballantine Books, a division of Random House LLC. All rights reserved. No part of this excerpt may be reproduced or reprinted without permission in writing from the publisher.