



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.”

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Menu

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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

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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



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