





**WORKING LUNCH**

(Minimum of 20 delegates)

**GOURMET DELI**

\$40.00 per person

**Sandwich Selection - please choose 3 options**

- Reuben on rye, shaved pastrami, Dijon mustard, sauerkraut, Swiss cheese
- Chermoula chicken wrap, tahini yoghurt, Moroccan spiced slaw
- Smoked salmon baguette, pickled cucumber, horseradish cream cheese, baby capers
- Heirloom tomato, buffalo mozzarella & basil mayonnaise (v)
- Sliced grilled veg, goats cheese, pesto, rocket (v)
- Curried egg and garden greens (v)

- Chef's selection of three gourmet salads
- Assorted gourmet mini quiches
- Selection of sliced seasonal fruit
- Chef's selection of individual desserts

- Selection of soft drinks
- Freshly brewed filtered coffee and a selection of traditional and herbal teas

**ITALIAN FEAST**

\$40.00 per person

- Warm garlic ciabatta
- Chef's selection of three gourmet salads
- Chicken saltimbocca, mixed mushroom ragu (gf)
- Spicy chorizo, roasted tomato, ricotta and chilli penne pasta
- Wild mushroom arancini
- Chef's selection of individual desserts
- Selection of soft drinks
- Freshly brewed filtered coffee and a selection of traditional and herbal teas

Valid from 1 July 2015 until 31 August 2016. Prices are GST inclusive and quoted in Australian dollars. A \$5 per person surcharge is applicable for events held on public holidays. Every possible effort will be made to maintain menus and prices, however these are subject to change.



**WORKING LUNCH**

(Minimum of 20 delegates)

**TASTES OF ASIA**

\$40.00 per person

- Chef's selection of three gourmet salads
- Chinese red roast pork, hoisin honey sauce, Chinese broccoli
- Malaysian chicken curry
- Wok fried vegetables
- Nasi goreng
- Chef's Selection of individual desserts
- Selection of soft drinks
- Freshly brewed filtered coffee and a selection of traditional and herbal teas

**MODERN AUSTRALIAN**

\$40.00 per person

- Crusty bread, butter
- Chef's selection of three gourmet salads
- Bbq roasted chicken, peri peri mayonnaise
- Roasted pork belly, caramelised apples
- Roasted kipfler potatoes, garlic, thyme
- Steamed seasonal vegetables
- Chef's selection of individual desserts
- Selection of soft drinks
- Freshly brewed filtered coffee and a selection of traditional and herbal teas

**SMALLER GROUPS**

Groups with less than 20 delegates are welcome to choose our Express Lunch or Brasserie on the River Buffet

**EXPRESS LUNCH**

\$30.00 per person

**Sandwich Selection - please choose 3 options**

- Reuben on rye, shaved pastrami, Dijon mustard, sauerkraut, Swiss cheese
- Chermoula chicken wrap, tahini yoghurt, Moroccan spiced slaw
- Roast beef ciabatta, mustard aioli, onion jam, rocket
- Heirloom tomato, buffalo mozzarella, basil mayonnaise (v)
- Sliced grilled veg, goats cheese, pesto, rocket (v)
- Curried egg and garden greens (v)

Selection of sliced seasonal fruit

Freshly brewed filtered coffee and a selection of traditional and herbal teas

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**RESTAURANT LUNCH MENUS**

**THE BRASSERIE ON THE RIVER BUFFET**

\$49.00 per person

Create your own seafood platter from the fresh seasonal bounty. Enjoy a wide variety of delicious hot and cold dishes, roasted and steamed vegetables taking inspiration from all over the world. Finish with an extensive array of mouth watering house made desserts, Australian cheeses, fresh sliced seasonal fruit, ice cream and more

Freshly brewed filtered tea and coffee

**COURTYARD BBQ GRILL MENU**

\$49.00 per person

Crusty bread, butter  
Chef's selection of three gourmet salads

**Hot Selection**

Chermoula chicken skewers, tahini yoghurt (gf)  
Smoked jalapeno and cheese pork sausages, tomato and fennel seed chutney  
Char grilled minute steaks, béarnaise sauce (gf)  
Assorted mustards, gourmet relishes

Freshly brewed filtered tea and coffee

**KABUKI TEPPANYAKI LUNCH MENU**

\$49.00 per person

Teppanyaki offers a unique culinary and cultural experience for everyone. Enjoy the sizzling drama as your personal chef puts on a theatrical Teppanyaki show. Indulge on a range of delicious meat and vegetable dishes prepared in an authentic Japanese style.  
(Can be customised to suit a 30 or 60 minute lunch break)

Cold appetiser  
Garden salad

Your choice of teriyaki chicken or premium beef fillet

Fried rice  
Miso soup  
Mixed vegetables  
Fresh fruits

Freshly brewed filtered tea and coffee



**STAMFORD TO GO MENU**

**BREAKFAST BOX**

\$35.00 per person

Freshly baked French pastry  
Chilled fruit juice  
Natural yoghurt  
Seasonal whole fruit

**Choose one of the following:**

French croissant with bacon, Swiss cheese  
Zucchini and goats cheese frittata (v, gf)  
English muffin with smoked bacon, fried egg, chilli relish  
Bagel with crème cheese, smoked salmon, rocket

**LUNCH BOX**

\$35.00 per person

Seasonal whole fruit  
House made cookie  
Stamford spring water

**Choose one of the following:**

Reuben on rye – shaved pastrami, Dijon mustard, sauerkraut, Swiss cheese  
Chermoula chicken wrap – tahina yoghurt, Moroccan spiced slaw  
Grilled veg Panini – goat's cheese, pesto, rocket