

2012 Star room Standard Day Conference Package

Arrival tea & coffee

Freshly brewed coffee & selection of black, green & herb teas

Morning tea break

Freshly brewed coffee, selection of teas, orange juice & soft drinks
1 x Sweet & 1 x Savoury selection

Working Lunch

Choose 1 Working lunch menu from 6 selections

Freshly brewed coffee, selection of teas, orange juice & soft drinks

Afternoon tea break

Freshly brewed coffee, selection of teas, orange juice & soft drinks
1 x Sweet & 1 x Savoury selection

Standard sweet pastry selections

Assorted iced cup cake
Butter fly cup cakes
Assorted filled puff pastries (Red cherry, chocolate, raspberry or mixed fruit)
Apple crumble
Chocolate cherry
Caramel
Sticky rice donut
American brownie
Orange & poppy seed
Lamingtons
Sticky rice twist
Sticky rice donut
Danish pastries (Apple, apricot or custard & fresh fruits)
Fruit scones w/ cream & preserves
Apple & blueberry muffin
Banana & pecan muffin
Raspberry & white chocolate muffin
Raspberry tea cake (GF)
Blue berry tea cake (GF)
Orange & almond tea cake (GF)
Apple tea cake (GF)
Peach tea cake (GF)

Standard savoury pastry selections

Onion & bacon quiche
Sandwich finger w/ smoked salmon & cream cheese
Vegetarian spring rolls sweet & sour sauce (V)
Cream cheese & sundried tomato crostini (V)
Roasted pumpkin & tomato tart (V)
Cheese kranisky sausage roll
Shaved ham & brie cheese croissant
Blue cheese & chorizo tart w/ pear relish
Mushroom & onion Quiche (V)
Mini spinach & feta cheese triangle (V)
Leek & kumera frittata (V/GF)



Working lunch 1

Sandwich option (Please select 3 sandwich types)

Chef's Selection of multi grain, dark rye, ciabatta, whole meal sour dough, sun dried tomato & olive champagne roll, crusty baguette, wraps whole meal & white, Turkish, sandwich breads- low GI whole meal, white, multi grain

Master butchers selection

Roast beef w/ herbs, lettuce & wasabi
Herb marinated lamb w/ garlic yoghurt, cucumber & lettuce
Shaved Virginia ham w/ gruyere cheese, tomato & pickles

Vegetarian

Marinated grilled vegetable w/ chick pea spread
Avocado & baby spinach w/ sprouts & sundried tomato relish

Poultry

Roasted chicken w/ avocado, swiss cheese & honey mustard
Smoked turkey w/ roasted pumpkin & semi dried tomatoes

Seafood

Smoked salmon, cream cheese, capers, Spanish onion
Tuna w/ rocket & mustard mayonnaise

Gourmet salads (Please select 2)

Smoked salmon salad w/ spring onion shaved bay fennel, caper dressing
Apple, celery, walnut and whit loaf salad
Rocket, pear & parmesan salad
Traditional Greek salad w/ tomato, cucumber, red onion, olives & feta
Chorizo, cannellini bean, feta and frisee salad
Ratatouille mixed roasted vegetable salad w/ tomato & roasted garlic oil
Assorted mesculun leaves, citrus dressing
Coriander chicken & noodle salad w/ Asian sprouts & oriental vinaigrette
Asian noodle salad w/ fragrant herbs & spices
Tomato, cucumber & onion salad w/ lemon & lime dressing
Curried baby chat potato w/ turmeric & garlic dressing
Chick pea, green lentil, red & green chilli and coriander & mint salsa



Working lunch 2 **European working lunch**

European selection of breads
baskets of assorted crusty rolls & country butter

Gourmet salads

Smoked salmon salad w/ spring onion shaved bay fennel, caper dressing
Apple, celery, walnut & whit loaf salad
Rocket, pear & parmesan salad

Hot specialities (Please select 3)

Poached catch of the day w/ lemon butter
Chicken cacciatore w/ garlic & rosemary roasted baby chats
Mediterranean vegetable frittata w/ Persian feta & basil
Veal tortellini w/ rich basil & tomato sauce, shaved parmesan cheese
Slow braised beef burgundy w/ crispy speck, shallots, mushrooms & creamed potatoes
Lamb navarin w/ roasted root vegetables & creamy polenta

Dessert

Seasonal tropical fruits w/ rose water syrup
Passion fruit & cream cheese slices
Australian cheese selection w/ crisp bread



Working lunch 3

Southern Mediterranean working lunch

Bread basket w/ Turkish & herb foccacia fingers & tzatziki dip

Gourmet salads

Traditional Greek salad w/ tomato, cucumber, red onion, olives & feta

Chorizo, cannellini bean, feta & frisee salad

Ratatouille mixed roasted vegetable salad w/ tomato & roasted garlic oil

Hot specialities (Please select 3)

Pan seared salmon fillet w/ olive oil green pesto

Corsican chicken ragout w/ rigatoni

Goat cheese ravioli w/ baby spinach & roasted butternut

Moroccan lamb casserole w/ preserved lemon & vegetable cous cous

Creamy potato gnocchi w/ sundried tomato & parmesan cheese

Ratatouille – roasted vegetable fruits w/ tomato & garlic

Dessert

Seasonal tropical fruits w/ rose water syrup

Tiramisu slices

Australian cheese selection w/ crisp bread



Working lunch 4 **Austral Asian working lunch**

Baskets of prawn crackers

Gourmet salads

Assorted mesculun leaves, citrus dressing
Coriander chicken & noodle salad w/ Asian sprouts & oriental vinaigrette
Asian noodle salad w/ fragrant herbs & spices

Hot specialities (Please select 3)

Poached chicken in Thai green curry sauce w/grilled eggplant & basil
Stir fried Asian vegetables tossed w/ hokkein noodles in a chilli soy sauce
Wok fried shanghai noodles w/ beef fillet & scallions
Massaman beef curry w/ yellow rice
Vegetable curry w/ lentil wafers & jasmine rice
Sweet & sour pork w/ fried rice

Dessert

Seasonal tropical fruits w/ rose water syrup
Green tea & red bean butter cream roulade
Australian cheese selection w/ crisp bread



Working lunch 5 **Indian inspired working lunch**

Breads & spreads

Pappa dams & plain Naan bread basket
Coriander raita, mixed chilli pickles

Gourmet salads

Tomato, cucumber & onion salad w/ lemon & lime dressing
Curried baby chat potato w/ turmeric & garlic dressing
Chick pea, green lentil, red & green chilli and coriander & mint salsa

Hot specialities (Please select 3)

Mixed vegetable curry

Dhal curry

Vegetable korma

Potato curry

Vegetable jalfrezi

Lamb Korma

Butter chicken

Served w/ steamed basmati rice

Dessert

Seasonal tropical fruits w/ rose water syrup

Coconut & raspberry slices

Australian cheese selection w/ crisp bread



Working lunch 6

Create your own working lunch

Our lunch menus have been designed with a wide selection and flexibility to create your own menu.

Gourmet salads

Please select 3 gourmet salads from any of our working lunch menu's 2, 3, 4 & 5

Hot specialities

Please select 3 hot specialities from any of our working lunch menu's 2, 3, 4 & 5

Dessert

(Please select 2 dessert options below to be served with 1 cheese or fruit option)

Coconut & raspberry slices

Green tea & red bean butter cream roulade

Tiramisu slices

Passion fruit & cream cheese slices

Baked cheesecake with berry compote & fresh cream

Black forest cake log

Strawberry, passion fruit & Kiwi fruit pavlova w/ lashings of cream

Seasonal tropical fruits with rose water syrup

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Australian cheese selection w/ crisp bread

