

Premium Menu Package

Premium meal selection can also include any requested items from the standard menu.

Morning/afternoon tea & supper also included.

All lunch & dinner services are interchangeable and include fresh green salads & sauces.

Breakfast (every day): Includes cereal buffet, juice + 1 of the following options:

- Smoothie – with banana, mixed berries & yoghurt
- Housemade honey granola with local yoghurt
- New York bagels - plain and/or philly cheese
- French toast with cinnamon and pure maple syrup
- Bircher muesli – housemade with fresh fruits & yoghurt
- Baked eggs with lamb, spiced tomatoes, yoghurt & flatbread
- 'Breakfast Buffet' - help yourselves to eggs, bacon, fruit salads, bagels etc...

Lunches:

- Toasted Panini rolls/wraps - with selection of meatballs, chicken, roast veg, salads
- Pizza hand stretched base - margherita and/or hawaiian
- Housemade vegetable tartlets – seasonal fillings
- NY Bagels – toasted grilled chicken, ham, roast veg...
- Fried rice with sweet corn, eggs, spring onion & ginger
- Cheeseburger – premium beef (or veg), salad, fries
- Moroccan chicken DIY 'salad' - grilled chicken, roast pumpkin, spiced basmati rice, yoghurt sauce, tomato, cucumber... baked flatbread
- Soup – housemade, seasonal with toasted focaccia

Dinners:

- Crispy skin pork belly with roast butternut pumpkin
- Lamb shanks – slow cooked with crushed potatoes
- Ravioli - roast cauliflower & cheddar with chicken ragu
- "Roast" - slow cooked lamb shoulder with roast potatoes, pumpkin...
- Duck leg confit with potato gratin
- Housemade semolina gnocchi with sautéed mushrooms, truffle oil
- Beef pies- individual with braised beef & puff pastry lids
- Orecchiette pasta with blistered cherry tomatoes, ricotta, basil
- Baked rockling fillet, potato rosti, & tomato, corn salsa
- QLD prawns - baked with chilli, lemon, tomato, feta and risoni
- Cannelloni – housemade with spinach, ricotta & sugo
- Middle Eastern "feast" - 7hr pulled lamb shoulders, cous cous, roast baby beets & feta, spiced basmati rice with currents & herbs, 'sabih'
- Roast eggplant, tomato, cucumber & boiled egg salad, flat bread, yoghurt.....

Dessert:

- Crème brulee
- Galaktoboureko – vanilla custard baked in filo, lemon syrup
- Chocolate pudding with vanilla ice cream