



CONFERENCE LUNCH MENU

SANDWICHES & WRAPS

Assorted ham & chicken wraps with vegetarian
Assorted club sandwiches with various cold meats & salad
vegetarian, vegan & gluten free options available

OR BUILD YOUR OWN FRESH ROLLS OR CROSSANTS

Assorted salads - mixed leaf, sliced tomato, beetroot, sliced cucumber, sliced red onions, shredded carrot served with cheese slices and a selection of meats: sliced moroccan chicken breast, ham, salami, corned beef all served with a variety of different sauces.

\$18.5

CONFERENCE MORNING TEA

Mixed platters of assorted cakes and mini muffins

\$12.5

Mixed platters of warm pastries, sausage rolls, mini pies, quiches

\$13.5

dairy & gluten free options available

CONFERENCE AFTERNOON TEA

Assorted cheese platter and salami with fresh crackers & mini toast

\$8.5

Fresh fruit platters

\$7.5

For more information or to book please contact us on explore74@exploregroup.com.au

We can accommodate dietary requirements please discuss with us at time of booking

All prices are per person and inclusive of GST



EVENING COLD PLATTERS

FRESH BREAD PLATTER

Fresh bread platter – fresh toasted breads with dips, hummus, beetroot & fetta, pesto & romesco dipping sauces with fresh vegetable crudité.

\$14

MEZZE

Artichoke hearts, sundried tomato, mixed olives, fire roasted capsicum, grilled eggplant, grilled zucchini, fresh seasonal fruits and toasted rustic ciabatta bread. With hummus, baba ghanoush fetta beetroot.

\$16

ANTIPASTO

Cured meats of prosciutto, salami and shaved ham with fresh rock & dew melon, gherkins, pickled onions, blue vein, goats' cheese & brie served with freshly toasted rustic ciabatta bread.

\$18

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