CANAPE MENU

A SELECTION OF CANAPES TO START @ $20PP FOR THREE CANAPE OPTIONS

PLANT BASED

CUCUMBER WITH CARROT CASHEW PATE.
(V/VG/NAD/NAG)

HOUSE-MADE PESTO STUFFED MUSHROOMS.
(VG/NAG)

HOUSE-MADE MIXED SEED CRACKERS, WITH LEMON AND HERB RICOTTA AND CRISPY CAPERS.
(VG/ NAG)

SEAFOOD

NEW ZEALAND SALMON AND AVOCADO MOUSSE BILINI.
(GFA)

WASABI PRAWN SKEWER.
(NAG/NAD)

BACON WRAPPED SCALLOPS.
(NAG/NAD)

MEAT

CHICKEN CRANBERRY AND BRIE PUFFED TARTS.

STICKY PORK BELLY SKEWERS.
(NAD/NAG)

POACHED FIG, BLUE CHEESE MOUSSE AND PROSCIUTTO CROSTINI.
(GFA)

NAG ~ No Added Gluten **GFA** ~ Gluten Free Available	**NAD** ~ No Added Dairy **DFA** ~ Dairy Free Available	**VG** ~ Vegetarian	**V** ~ Vegan

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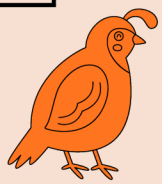

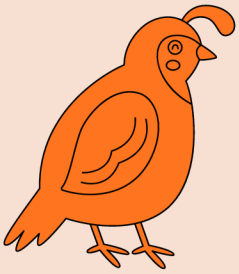

GRAZING PLATTERS

QUAIL'S NEST GRAZING BOARD

A SELECTION OF HOT FINGER FOODS, WITH DIPPING SAUCES.
(GFA)

SMALL SERVES UP TO 4	40
MEDIUM SERVES UP TO 8	70
LARGE SERVES UP TO 12	100

FROM THE SEA

A SELECTION OF FRESH AND COOKED SEAFOOD DELIGHTS WITH DIPPING SAUCES AND TOASTED BREADS.
(GFA)

44	SMALL SERVES UP TO 4
78	MEDIUM SERVES UP TO 8
112	LARGE SERVES UP TO 12

CHEESE BOARD

THREE CHEESES WITH TOASTED BREADS, HOUSE-MADE MIXED SEED CRACKERS, GRAPES AND HOUSE-MADE DIPS.
(GFA/VG)

SERVES UP TO 4 — 68

PAVLOVA BOARD

HOUSE-MADE MINI PAVLOVAS WITH CREAM, WHITTAKER'S DARK CHOCOLATE GANACHE AND SEASONAL FRUITS.
(NAG)

15PP — MINIMUM OF 10 PEOPLE

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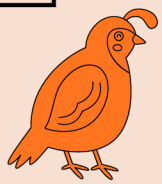

BANQUET MENU

70PP BANQUET

INCLUDES CHOICE OF -TWO OPTIONS FROM THE PROTEIN SECTIONS, TWO OPTIONS FROM THE SIDES SECTION, AND ONE OPTION FROM THE DESSERT SECTION.

ALL SERVED SHARING-STYLE FOR THE TABLE.

WITH ADD-ON OPTIONS AVAILABLE

MINIMUM BOOKING OF 20PAX - A 72 HOUR NOTICE PERIOD IS REQUIRED.

PROTEIN

BEEF - CLASSIC HERB AND GARLIC ROAST BEEF *(NAG/NAD)*

LAMB - ROAST LAMB WITH CRANBERRY AND MINT SAUCE *(NAG/NAD)*

PORK - ROAST PORK, WITH CRACKLING AND APPLE SAUCE *(NAG/NAD)*

CHICKEN - SLOW-COOKED MOROCCAN APRICOT CHICKEN *(NAG/NAD)*

VEGETARIAN - VEGETARIAN CHILLI, SERVED WITH STEAMED RICE AND SOUR CREAM *(NAG/VG/DFA)*

DESSERTS

ALL SERVED WITH WHIPPED CREAM AND/OR CUSTARD.

WHITTAKER'S DARK CHOCOLATE AND MIXED BERRY BROWNIE *(NAG/VG)*

MINI PAVLOVAS AND SEASONAL FRUIT *(NAG/DFA/VG)*

CLASSIC NEW YORK BAKED CHEESECAKE *(VG)*

SIDES

NEW POTATOES WITH HERB BUTTER *(NAG/VG/DFA)*

MAPLE ROASTED ROOT VEGETABLES SERVED WITH TOASTED ALMONDS *(NAG/NAD/VG/V)*

STEAMED GREEN BEAN AND BABY PEA, WITH MINTED BUTTER *(NAG/VG)*

SEASONAL GARDEN SALAD WITH LEMON VINAIGRETTE DRESSING AND PARMESAN *(NAG/VG/DFA)*

RAINBOW SLAW WITH TAHINI DRESSING AND SERVED WITH CRUSHED TOASTED PEANUTS *(NAG/NAD/VG)*

MEDITERRANEAN ORZO PASTA *(VG)*

ADD- ON OPTIONS INCLUDE

SELECTION OF CANAPES TO START @ $20PP FOR THREE CANAPES OPTIONS

ADDITIONAL PROTEIN @ $15PP

ADDITIONAL SIDES @ $12PP

ADDITIONAL DESSERTS @ $7PP

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ALL THE BELLS AND WHISTLES BANQUET

90PP BANQUET - INCLUDES CHOICE OF -TWO OPTIONS FROM THE PROTEIN SECTIONS, THREE OPTIONS FROM THE SIDES SECTION, AND TWO OPTIONS FROM THE DESSERT SECTION.

OR 95 BANQUET - INCLUDES A CHOICE OF THREE OPTIONS FROM THE PROTEIN SECTION, THREE OPTIONS FROM THE SIDES SECTION AND TWO OPTIONS FROM THE DESSERT SECTION.

ALL SERVED WITH DINNER ROLLS AND BUTTER.

PROTEIN

BEEF - FILLET OF BEEF WITH HORSERADISH SAUCE. *(NAG/NAD)*

LAMB - ROAST LAMB WITH MERLOT GLAZE AND CHERRY REDUCTION. *(NAG/NAD)*

HAM - HOUSE-GLAZED HAM. *(NAG/NAD)*

CHICKEN - HERB AND FETA STUFFED CHICKEN IN MAPLE GLAZED BACON. *(NAG)*

SALMON - ROAST NEW ZEALAND SALMON, WITH POMEGRANATE GLAZE. *(NAG/DFA)*

VEGETARIAN - CHICKPEA AND PUMPKIN CURRY WITH YOGURT RAITA AND STEAMED RICE.*(NAG/VG/DFA)*

DESSERTS

ALL SERVED WITH WHIPPED CREAM AND/OR CUSTARD.

WHITTAKER'S DARK CHOCOLATE AND MIXED BERRY BROWNIE *(NAG/VG)*

MINI PAVLOVAS AND SEASONAL FRUIT *(NAG/DFA/VG)*

CLASSIC NEW YORK BAKED CHEESECAKE *(VG)*

SIDES

NEW POTATOES WITH HERB BUTTER. *(NAG/VG/DFA)*

ROASTED BABY VEGETABLES WITH HONEY BALSAMIC GLAZE AND TOASTED ALMONDS. *(NAG/NAD/VG/V)*

STEAMED GREEN BEAN, FIG AND FETA SALAD. *(NAG/VG)*

CLASSIC CAESAR SALAD, SERVED WITH BACON, CROUTONS, EGG, PARMESAN AND CAESAR SALAD DRESSING. *(GFA/DFA)*

FETA, PUMPKIN AND ROQUETTE SALAD WITH COUSCOUS. *(VG)*

SUNDRIED TOMATO, BASIL, AND CASHEW PASTA SALAD. *(VG)*

ADD- ON OPTIONS INCLUDE

SELECTION OF CANAPES TO START @ $20PP FOR THREE CANAPES OPTIONS

ADDITIONAL PROTEIN @ $15PP *(EXCLUDING SALMON WHICH IS $23PP)*

ADDITIONAL SIDES @ $12PP

ADDITIONAL DESSERTS @ $7PP

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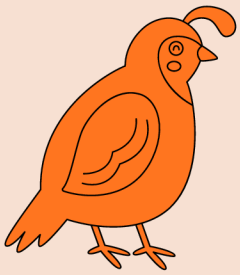

RIVER ROOM CONFERENCE FUNCTION MENU

$40PP

MORNING TEA

$10 TWO SMALL ITEMS PER PERSON

CHOICE OF 2 OPTIONS

Fresh baked muffins ~ filled with Chef's choice, served with butter.
Fresh baked scones ~ filled with Chef's choice, served with butter.
Carrot cake ~ topped with cream cheese icing and assorted nuts, fruits and seeds.
Whittaker's chocolate brownie ~ served with Greek Yoghurt. *(NAG)*
Jalapeno corn poppers ~ served with tomato relish. *(NAG)*
Small rosti ~ loaded with cheese, relish and onion. *(NAG/VG)*
Breakfast pastry ~ filled with Chef's choice.

LUNCH

$22 THREE SMALL ITEMS PER PERSON

CHOICE OF 3 OPTIONS

Wrap of the day ~ filled with Chef's choice of meat and seasonal vegetables. *(GFA)*
House-made sausage roll ~ served with tomato relish.
Loaded vegetable frittata ~ freshly baked with seasonal vegetables and free-range eggs. *(NAG/VG)*
House-made meat pie ~ filled with Chef's choice.
House-made quiche ~ filled with Chef's choice. *(NAG)*
Loaded savoury pancake ~ topped with seasonal pesto, vegetables and cheese. *(VG)*
Breakfast pastry ~ filled with Chef's choice.

AFTERNOON TEA

$8 ONE SMALL ITEMS PER PERSON

CHOICE OF 1 OPTIONS

Salted caramel slice ~ with and oaty base and creamy caramel filling.
Cream filled lamingtons.
Seasonal fudge slice ~ Chef's choice, made to suit the seasons.
Whittaker's chocolate brownie ~ served with Greek Yoghurt. *(NAG)*

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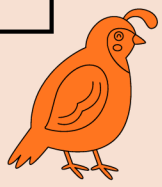
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