



BREAKFAST MENU

\$34.00 per person

* Minimum 20 guests

PLATED BREAKFAST

To Share

Freshly baked croissants

Danish pastries

Fresh fruit platter

Plated

The Heritage big breakfast, creamy scrambled eggs, cured bacon, weisswurst sausages, potato rosti, herb & cheese crusted tomato

Or

Ricotta pancakes, whipped salted caramel olivani, maple grilled pineapple, vanilla bean yoghurt

Or

Eggs benedict with herb & cheese crusted tomato & hash browns

Or

Corn & vegan mozzarella fritters, avocado, caponata & roast portobello with salsa verde

Freshly brewed coffee

Selection of blended & herbal teas

Chilled fruit juices

\$25.00 per person

* Minimum 20 guests

CONTINENTAL BREAKFAST

Selection of cereals

Fresh fruit & compotes

Natural & fruit yoghurts

Assorted sliced toast breads

A selection of cold meats

Sliced edam cheese

Bakers basket of croissants, danishes, muffins

Jams & preserves

Freshly brewed coffee

Selection of blended & herbal teas

Chilled fruit juices

gluten free

vegetarian

vegan

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BREAKFAST MENU

\$32.00 per person

* Minimum 30 guests

HERITAGE BUFFET

Bake house

Bakers basket of croissants, danishes & muffins

Fresh assorted sliced toast breads

Jams & preserves

Butter & olivani spread

Continental Selection

Selection assorted cereals

Stewed fruits

Sliced fresh seasonal fruit

Natural & fruit yoghurt

Low fat, full cream & soy milk

Shaved cured ham, pastrami & edam cheese

Hot Selection

Creamy scrambled eggs with fresh chives

Prime griddle cooked bacon

Mini weisswurst sausages

Herb crusted tomato

Sautéed baby potato with peppers

Freshly brewed coffee

Selection of blended & herbal teas

Chilled fruit juices

Silent Option

BUFFET

Grilled flat mushrooms

Poached free range eggs

Spanish tortilla with potato, spinach & low fat ricotta

Baked beans

Middle bacon

\$28.00 per person

* Minimum 15 guests

RAW PLANT BASED BUFFET BREAKFAST

(require seven days notice for this choice of menu for larger numbers)

Raw bircher muesli with coconut yoghurt

Raw almond & cabbage bread

Raw nutri granola

Coconut yoghurt

Raw almond milk

Raw sunflower seed crackers

Raw compotes & preserves

Sliced avocado

Fruit salad

Cold drip percolated coffee shots

Kombucha

Additional Hot Items

Corn fritter with smashed avocado, salsa verde
\$8.00

Scrambled tofu, tomato salsa on sourdough, grilled mushroom \$8.00

gluten free

vegetarian

vegan

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BREAKFAST MENU


\$34.00 per person



* Minimum 25 guests


PLATED WELLNESS BREAKFAST



To Share

Seasonal fruit platter 


High fibre banana & bran muffins 

Low GI sweet yoghurt cups  


Multigrain toast 

Olivani spread  



Plated



Toasted sourdough, spinach, & smashed peas with mint,
poached eggs with truffled potato gratin, herb crusted
tomato, salsa verde 

Or

Corn & vegan mozzarella fritters, avocado caponata &
roasted portobello with salsa verde 

Freshly brewed coffee  

Selection of blended & herbal teas  

Chilled fruit juices  


gluten free


vegetarian


vegan

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MORNING & AFTERNOON TEA


\$8.00 per person – tea/coffee & 1 item


\$12.00 per person – tea/coffee & 2 items


\$16.00 per person – tea/coffee & 3 items


SWEET


Raspberry white chocolate crunch muffins


Dark chocolate brownie 


Fruit danishes 

Banana cake with icing 

Selection of cookies 


Mini apple turnovers 

Sultana date scones with fresh cream & strawberry preserve 

Chocolate scones with fresh cream & strawberry preserve 

Mini tubs of ice cream 

SAVOURY

Tomato, basil & cream cheese savoury muffin 

Smoked salmon & chive cream finger sandwiches

Chicken & brie mini croissant, tomato chutney

Lamb meatball sliders with aribiatta sauce


Spinach & feta quiche 

Ham & cheese twists

Sausage rolls

Sushi selection

Selection of gourmet savoury pies & tarts

Cheese scones 

RAW SELECTION

\$7 per person, per item

Raw linseed bread with avocado & carrot lox  

Raw cacao bar with crisp mandarin  

Raw mango & vanilla coconut  

Raw vanilla macaroons  

Raw nut biscotti  

All served with freshly brewed coffee & selection of blended & herbal teas

Arrival tea & coffee- \$4.00pp

Half day tea & coffee- \$11.00pp (up to 4 hrs)

Full day tea & coffee- \$16.00pp (up to 8 hrs)


gluten free


vegetarian


vegan

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LUNCH BUFFET MENUS

Please Note: Any change in the menu to another day's menu will incur a surcharge of \$5.50 per person. A minimum of 15 people is required- under this number would be offered the Hector's lunch menu.

\$29.00 per person

*Minimum 15 guests





MONDAY BUFFET LUNCH MENU

Bread rolls
Pumpkin and charred red onion salad with avocado and toasted pine nuts 
Turkish pide of hummus, feta cheese, olives & chicken
Beef & mushroom stroganoff 
Herb polenta chips 
Roasted medley of vegetables 
Opera cake 
Seasonal fruit platter 

\$29.00 per person

*Minimum 15 guests








TUESDAY BUFFET LUNCH MENU

Bread rolls
Chicken caesar
Salad wrap of Cajun salmon, yoghurt & cucumber
Authentic butter chicken
Basmati rice and poppadoms 
Cranberry, almond & brocolli 
Black forrest 
Seasonal fruit platter 

\$29.00 per person

*Minimum 15 guests






WEDNESDAY BUFFET LUNCH MENU

Bread rolls
Green herb, slaw with soy glazed nuts 
Prawn rice paper rolls 
Slow roast harissa lamb, mint honey glaze 
Roasted cauliflower with green beans & pancetta 
Grilled root vegetables with thyme, feta sprinkle 
Carrot cake with cream cheese topping 
Seasonal fruit platter 

\$29.00 per person

*Minimum 15 guests

THURSDAY BUFFET LUNCH MENU

Bread rolls
Gourmet potato, bacon & spring onion salad 
Shaved roast beef & horse radish ficelle
Chicken nasi goreng
Ginger egg noodles 
Stir fried vegetables with sesame seeds 
Tiramisu 
Seasonal fruit platter 



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LUNCH BUFFET MENUS


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\$29.00 per person

*Minimum 15 guests


FRIDAY LUNCH MENU



Bread rolls

Sushi selection 



Garlic, fennel & pulled pork baps with apple sauce

Korean crispy fried chicken thigh

Kimchi fried rice 

Steamed green vegetables  

Mud cake 

Seasonal fruit platter  



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LIGHT LUNCH MENUS

\$32.00 per person

Inclusive of one sandwich, one salad, one hot & one dessert



Additional items are available at cost of \$5.50

BAGELS, SANDWICHES & WRAPS

Traditional club sandwiches

Tandoori chicken, mango chutney, mint & coriander cos bap

Avocado, bocconcini cheese, vine tomato, bagel



Rice paper rolls of grilled tofu, asian slaw & soy dipping sauce  

Turkish pide of hummus, feta cheese, olives & chicken



Shave roast beef & horse radish ficelle



Salad wrap of Cajun salmon, yoghurt & cucumber

SALADS


Apple, celery, walnut & cucumber salad  


Baby potato, gherkin, bacon salad 

Green herb, slaw with soy glazed nuts  

Pumpkin & charred red onion salad with avocado & toasted pine nuts  

Chicken Caesar salad

Spelt tabbouleh with jalapeno dressing 


Orange, chickpea, silverbeet & brown rice salad 


HOT DISHES

Beef & mushroom stroganoff

Smoked mushroom & penne pasta 

Korean crispy fried chicken


Vegetable nasi goreng 

Slow roast harissa lamb, mint honey glaze 


Authentic butter chicken 

DESSERTS

Black forrest cake 


Opera cake 

Tiramisu 

Carrot cake 

Blueberry cheesecake 

Apple pie 

Strawberry eclairs 

ADD

Raw juice power shots - \$3 per person


gluten free


vegetarian


vegan

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LUNCH & DINNER PLATED MENUS

Please note: If you require an extra choice with any of your courses, the additional cost are \$6.00 for entrée, \$8.00 for mains & \$6.00 for dessert.

All menus include freshly brewed coffee & blended tea, and bread rolls with olive oil.



2 course \$62.00 per person



3 course \$72.00 per person

*Choose one dish from each course

STARTERS

Poached chicken roulade with sundried tomato, parsley stuffing, sauerkraut, lavosh, beetroot hummus

Roasted beetroot with goat's cheese, frosted walnut salad & beet paint  


Cauliflower spinach cakes with coconut yoghurt and floral salad  

Spice glazed duck breast, quinoa & freekeh salad, buffalo yoghurt

Sambal spiced prawns, red quinoa, lime tzatziki


Salmon tartare with accompaniments


MAINS

Market fish with chargrilled cauliflower puree, braised fennel, pea hummus with a kimchi emulsion 

Twice cooked pork belly, kumara puree, green beans, date & apple stuffing, jus


Lamb shank on garlic mash, green beans and a port wine jus

Oven baked chicken breast, medly of herb roast courgette, parsnip, carrot, braised cabbage, soubis & jus 

Beef fillet with fondant potato, portobello mushroom duxelle, green peppercorn 


Dukkah crusted filo, spiced buffalo cauliflower, vine tomato and lime tzatziki 

DESSERTS

Lemon pannacotta with strawberry soup & lemon macaroon Sticky date pudding 

Coconut raspberry mousse cake 

Raw chocolate & Geranium delice  

Opera cake with pistachio cream 

Baked NY cheesecake with ice cream & coulis 

White chocolate mousse cake with passionfruit jelly 

Tiramisu with chocolate shavings 


gluten free


vegetarian


vegan


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FORK & BOWL FOOD




\$32.00

Select three items






*Minimum 25 people

Additional items can be arranged at \$8 per person, per item.








COLD SELECTION

- Peruvian ceviche with kumara & tortilla 
- Avocado bocconcini cheese vine tomato bagel 
- Rice paper rolls of grilled tofu asian slaw & soy dipping sauce 
- Turkish pide of hummus feta cheese, olives & chicken
- Shaved roast beef and horse radish ficelle
- Salad wrap of Cajun salmon yoghurt & cucumber
- Traditional club sandwiches
- Tandoori chicken mango chutney mint & coriander cos bap

HOT SELECTION

- Fish & chips with tartare sauce & lemon
- Lamb kofte skewers with yoghurt and sriracha 
- Pulled pork soft taco, guacamole
- Tempura battered fish sliders with aioli
- Garlic prawns on roasted kumara wedges & parmesan salad
- Korean crispy fried chicken with fried rice
- Tempura cauliflower bites with spicy buffalo sauce  
- Spinach & butternut arancini with pickled cucumber  

DESSERT SELECTION

- Coconut passion fruit cake 
- Apple pie 
- Selections of eclairs chocolate, pistachio, strawberry 
- Selections of fruit tart pineapple, kiwifruit, raspberry 
- Baked NY cheesecake with ice cream and coulis 
- White choc mousse cake with passionfruit jelly 
- Tiramisu with chocolate shavings 

Add carving station with dinner rolls & condiments for an additional \$7 per person.



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