



CONFERENCE & EVENTS MENUS

Prices listed in the following pages are inclusive of 10% GST



Menu selections need to be confirmed 14 days in advance.
The chefs will make these selections if this timeframe is not met.

All menus are subject to seasonal change

PEBBLES BREAKFAST BUFFET

Served in Pebbles Restaurant daily between 7.00am and 10.00am

Continental Selection

Bircher Muesli
Fresh Seasonal Fruit Salad
Poached Fruit
Danish Pastries & Croissants
Selection of Breads
Selection of Jams & Spreads
Fruit & Natural Yoghurt
Assorted Cereals

Hot Selection

Farm Fresh Eggs - Any Style
Bacon
Chipolata Sausages
Sautéed Mushrooms
Grilled Seasoned Tomato
Crispy Hash Browns
Baked Beans

Coffee

Cappuccino
Latte
Flat White
Mocha
Chai - Vanilla or Spice
Short Black / Short Macchiato
Long Black / Long Macchiato

Tea

English Breakfast
Earl Grey
Camomile
Peppermint
Green Tea & Jasmine
Sencha Green Tea
China Jasmine

MORNING TEA & AFTERNOON TEA

Please select one item from the menu below for each break.

This will be served with a seasonal fruit bowl, freshly brewed coffee & selection of tea.

Savoury

Ham & Cheese Croissants / Tomato & Cheese Croissants

Cheddar & Spinach Cornbread Muffins

Chicken Florentine Puff Pastries

Vegetarian Lentil Sausage Rolls

Bacon, Spring Onion & Cheese Scones w Butter

Petite Lamb & Rosemary Pies

Egg & Bacon English Muffins

Roasted Pumpkin & Parmesan Arancini

Sweet

Selection of Danish Pastries

White Chocolate & Macadamia Cookies

Mixed Fruit & Seed Muesli Slice

Scones w Jam & Cream

Apple & Cinnamon Muffins

Dark Chocolate & Pecan Brownies

Belgium Waffles w Maple Syrup & Cream

Lemon & Coconut Slice

Additional Options

Fresh Fruit Platter (\$5.00 per person) each break.

Cheese Platter w Dried Fruit, Walnuts & Water Crackers (\$10.00 per person) each break.

Nespresso Pod Machine (\$6.00 per person, maximum 20 guests)

LUNCH PACKS

\$20.00 per person

For our guests undertaking recreational activities during the day such as golf or team building activities, we can provide a take away lunch pack per person containing.

Virginian Ham & Salad Turkish Roll

Piece of Fruit

Freshly Baked Muffin

Beverage

Gluten free & Vegetarian options available upon request.

LUNCH

Suited for both busy conference groups and those who like to take a break for lunch.

Lunch can be provided in your conference room or alternatively if you wish to take a break, it can be served in Pebbles Restaurant.

Please select 5 items from the menu below.

This will be served with a selection of soft drinks.

Virginian Ham Focaccia, Lettuce, Tomato, Spanish Onion, Cheddar, Beetroot Relish
Rye Sourdough Vienna w Smoked Salmon, Spanish Onion, Capers, Roquette, Cream Cheese
Roast Beef Turkish Rolls, Lettuce, Tomato, Caramelised Onion, Swiss Cheese, Tarragon Aioli
Multigrain Vienna w Pastrami, Sauerkraut, Pickles, Cheddar & Dijon Mustard
Middle Eastern Lamb Wraps (Spiced Lamb, Cos Lettuce, Tomato, Spanish Onion, Garlic Aioli)
Smoked Turkey Focaccia, Cos Lettuce, Cucumber, Camembert, Cranberry Sauce
Multigrain Vienna w Egg, Mayonnaise, Parmesan & Basil (v)
Turkish Rolls w Hungarian Salami, Spinach, Capsicum, Goats Cheese & Sweet Mustard Pickle
Wholemeal Wraps w Roasted Eggplant, Pumpkin, Semi-Dried Tomatoes, Rocket, Hummus (v)
Bruschetta (Rustic French Baguette, Roma Tomato, Spanish Onion, Fresh Basil) (v)
Bacon, Zucchini, Leek & Mozzarella Quiche
Butternut Pumpkin, Caramelized Onion, Sage & Chevre Tart (v)
Baby Spinach, Red Pepper, Ricotta & Nutmeg Quiche (v)
Vegetarian Rice Paper Rolls, Peanut Dipping Sauce (gf) (v)
Classic Caesar Salad (Romaine Lettuce, Crispy Bacon, Croutons, Parmesan, Garlic Dressing)
Wild Roquette, Corella Pear, Walnuts, Parmesan, Honey Mustard Dressing (gf) (v)
Mixed Leaf Garden Salad, Balsamic Vinaigrette (gf) (v)
Pasta Salad w Grilled Vegetables, Bocconcini, Basil Pesto (v)
Waldorf Salad (Apple, Celery, Toasted Walnuts, Citrus Vinaigrette) (gf) (v)
Fruit Salad, Low Fat Fruit Yoghurt (gf) (v)

Hot Options Available

(additional \$10.00 per person, requires a minimum of 10 people)

Please select 1 item from the menu below.

Beef Korma, Basmati Rice, Pappadums
Chicken & Wild Mushroom Stroganoff, Roasted Chat Potatoes (gf)
Lamb & Chickpea Casserole, Saffron Pilaf Rice (gf)
Chicken & Bacon Lasagna, Paprika Seasoned Potato Wedges
Lamb & Mint Meatball Tagine, Couscous, Natural Yoghurt
Vegetable Stir-Fry, Singapore Noodles, Hoisin, Cashews (v)
Southern Fried Chicken Strips, French Fries, Garlic Aioli
Penne Bolognese, Grana Padano, Garlic & Herb Ciabatta

Gluten Free (gf), Vegetarian (v)

CANAPES

Selection of 4 Canapés - \$16.00 per person
Selection of 8 Canapés - \$32.00 per person

Selection of 6 Canapés - \$24.00 per person
Selection of 10 Canapés - \$40.00 per person

Cold

Rare Beef, Yorkshire Pudding, Horseradish Mascarpone
Pumpernickel, Camembert, Pear Compote, Pistachio (v)
Chicken & Lup Chong San Choy Bow, Wonton Cups
Roma Tomato, Basil & Chevre Bruschetta (v)
Vegetarian Rice Paper Rolls, Peanut Dipping Sauce (gf) (v)
Tasmanian Oysters, Sake Pickled Ginger (gf)
Smoked Salmon, Herb Blini, Wasabi Crème Fraiche
Caramelised Shallot & Feta Tarts, Green Olive Tapenade (v)

Hot

Roasted Pumpkin & Parmesan Arancini, Garlic Aioli (v)
Middle Eastern Spiced Lamb Kofta, Tzatziki
Chinese Vegetable Spring Rolls, Nuoc Cham (v)
Tempura Prawns, Ginger-Ponzu Dipping Sauce
Malaysian Style Chicken Satay Skewers
Grilled Halloumi Crostini, Lemon & Mint Labna (v)
Japanese Pork & Chive Gyoza, Black Vinegar
Vegetarian Lentil Sausage Rolls (v)

Sweet

Baked Lemon & Mascarpone Tarts
Dark Chocolate & Pecan Brownies
Crème Patissiere Tartlets, Orange Marmalade
Apple & Amaretto Crumbles
Chocolate Strawberries, Violet Fragments (gf)
Raspberry Daiquiri Shots (gf)
Walnut Shortbread Cookies
Pineapple & Strawberry Skewers, Passionfruit Coulis (gf)

Substantial Canapes

(additional \$10.00 per person, per item - requires a minimum of 20 people)

Mini Black Angus Slider, Swiss Cheese, Tomato Relish
Beer Battered Barramundi, French Fries, Caper Remoulade
Chicken Caesar Salad w Smoked Bacon, Garlic Crostini
Baharat Spiced Lamb, Couscous Tabbouleh, Cucumber Raita
Wild Mushroom & Spinach Risotto, Grana Padano (gf) (v)
Salt & Pepper Squid, Wild Roquette, Garlic Aioli
Haloumi Slider, Grilled Pumpkin, Mizuna, Chilli Jam (v)
Stuffed Roasted Red Pepper w Spiced Freekeh, Tzatziki (v)

Private dining in lodges - Room hire charges apply.

Gluten Free (gf), Vegetarian (v)

DINNER MENU

2 Course Alternate drop \$55.00 per person (sides not included)

Please select 2 items from Entrées and Mains, or Mains and Desserts.

3 Course Alternate drop \$70.00 per person (sides not included)

Please select 2 items from Entrées, Mains and Desserts.

Entrees

Venison & Duck Terrine, Red Onion & Rhubarb Marmalade, Brioche Croutes

Spinach & Persian Fetta Cigarillo, Roasted Beetroot Hummus, Limon Cress Leaves (v)

Whiskey & Muscovado Cured Salmon, Soda Bread, Quail Egg, Caper Berries, Crème Fraiche

Tiger Prawn Cutlets, Pickled Fennel, Ruby Grapefruit, Watercress, Avocado Aioli (gf)

Butternut Pumpkin & Vanilla Veloute, Gorgonzola Crostini (v)

Wood Smoked Chicken, Romaine Lettuce, Crispy Pancetta, Grana Padano, Garlic Dressing (gf)

Japanese Style Beef Tataki, Pickled Daikon, Cucumber, Bean Shoots, Green Papaya, Ponzu (gf)

Mains

Black Angus Beef Fillet, Potato Galette, Koo Wee Rup Asparagus, Forest Mushroom Jus (gf)

Free Range Chicken Breast, Caraway Seed Panisse, Broccolini, Bois Boudran Sauce (gf)

Cone Bay Barramundi Fillet, Coconut Rice, Bok Choy, Black Bean Glaze, Coriander Sprouts

Tasmanian Salmon Fillet, Parsnip Puree, Sautéed Green Beans, Saffron & Herb Beurre Blanc (gf)

Lamb Noisette, Roasted Root Vegetable Tian, Peninsula Honey & Rosemary Reduction (gf)

Roasted Pumpkin & Parmesan Ravioli, Mustard Fruits, Sage Beurre Noir, Toasted Pecans (v)

Berkshire Pork Cutlet, Truffle Crushed Potatoes, Spiced Red Cabbage, Taleggio Veloute (gf)

Desserts

Sticky Date & Banana Pudding, Butterscotch Sauce, Double Cream

Coconut & Lime Cheesecake, Crystallised Ginger, Raspberry Coulis, Lemon Balm

Apple & Blackberry Crumble Tart, Frangelico Anglaise

Vanilla Bean Crème Brulee, Mixed Berry Compote, Rosemary Biscotti

Midori & Cointreau Infused Tropical Fruits, Lemon Sorbet, Candied Mint (gf)

Callebaut Chocolate Mousse, Morello Cherry Compote, Pistachio Tuile

Salted Caramel & Macadamia Tart, Spiced Chai Ice Cream, Pretzel Crumbs

Roaming Dessert (4 Sweet canapés per person would replace your dessert at no extra charge)

Side Dishes (additional \$5.00 per person, per side)

Roasted Chat Potatoes, Rosemary Salt (gf)

Local Steamed Greens, Miso Butter (gf)

Mixed Baby leaf Salad, Honey Mustard Dressing (gf)

Mashed Potato Infused w White Truffle (gf)

Private dining in lodges - Room hire charges apply.

Gluten Free (gf), Vegetarian (v)

DINNER MENU

Smaller Groups are welcome to dine from our A La Carte menu in Pebbles Restaurant. Please ask your Conference Coordinator for our current menus.

FULL A LA CARTE

Only available in Pebbles Restaurant with a maximum of 10 people, charged on consumption.

LIMITED A LA CARTE

Only available in Pebbles Restaurant with a maximum of 16 people.

2 Course Limited A La Carte - \$65.00 per person (sides not included)

3 Course Limited A La Carte - \$80.00 per person (sides not included)

6 COURSE DEGUSTATION

\$120 per person (Requires a minimum of 20 people)

Perfect for that special occasion that requires that unique touch. Whether it be a gala dinner, special event or celebration, this delightful 6 course degustation will surely impress your guests.

Available in Pebbles Restaurant or private dining in lodges.

Japanese Style Beef Tataki, Pickled Daikon, Cucumber, Bean Shoots, Green Papaya, Ponzu

Butternut Pumpkin & Vanilla Veloute, Gorgonzola Crostini

Whiskey & Muscovado Cured Salmon, Soda Bread, Quail Egg, Caper Berries, Crème Fraiche

Venison & Duck Terrine, Red Onion & Rhubarb Marmalade, Brioche Croutes

Lamb Noisette, Roasted Root Vegetable Tian, Peninsula Honey & Rosemary Reduction

Salted Caramel & Macadamia Tart, Spiced Chai Ice Cream, Pretzel Crumbs

INTERNATIONAL BUFFET

\$80.00 per person (Requires a minimum of 20 people)

Private dining in lodges - Room hire charges apply.

Mongolian Style Beef Kebabs

Honey & Sesame Glazed Chicken Wings

Crispy Barramundi, Chilli & Black Bean Sauce

Vegetable Stir-Fry, Singapore Noodles, Hoisin

Indonesian Nasi Goreng

Chicken Laksa Soup

Selection of Makizushi

Natural Tasmanian Oysters, Ponzu

Cassava Crackers

Pandan Crepes u Sticky Coconut

Thai Yellow Chicken Curry

Char Siu Pork Belly, Bean Shoots, Coriander

Coconut Mussels, Lemongrass & Ginger

Asian Greens u Miso Dressing

Steamed Coconut Rice

Gado Gado Salad

Vietnamese Rice Paper Rolls

Tiger Prawns, Coriander & Lime Dressing

Banana Fritters, Green Tea Ice Cream

Yuzu Curd Tart

BARBEQUE BUFFETS

Standard Barbeque

\$35.00 per person

Black Angus Striploin 100g
Barbeque Pork Sausages
German Style Potato Salad
Condiments

Satay Spiced Chicken Kebabs
Mixed Leaf Garden Salad, Citrus Dressing
Selection of Gourmet Breads
Fresh Fruit Platter

Open Barbeque

\$55.00 per person (Requires a minimum of 10 people)

Black Angus Striploin 150g
Pork & Fennel Sausages
Baked Potatoes, Sour Cream & Chives
Mixed Leaf Garden Salad, Citrus Dressing
Apple & Cabbage Slaw, Cider Vinaigrette
Condiments
Chocolate & Raspberry Pavlova

Satay Spiced Chicken Kebabs
Lamb Loin Chops
Char-Grilled Corn on the Cob
German Style Potato Salad
Selection of Gourmet Breads
Fresh Fruit Platter

Legends Barbeque

\$75.00 per person (Requires a minimum of 20 people)

Black Angus Striploin 150g
Lamb & Rosemary Sausages
Honey, Ginger & Chilli Pork Belly
Baked Potatoes, Sour Cream & Chives
Natural Tasmanian Oysters
Mixed Leaf Garden Salad, Citrus Dressing
Apple & Cabbage Slaw, Cider Vinaigrette
Selection of Gourmet Breads
Fresh Fruit Platter
Apple & Rhubarb Cobbler, Double Cream

Satay Spiced Chicken Kebabs
Tiger Prawn Skewers
Lemon & Thyme Lamb Cutlets
Char-Grilled Corn on the Cob
Crystal Bay Prawns, Marie Rose Sauce
German Style Potato Salad
Classic Caesar Salad
Condiments
Chocolate & Raspberry Pavlova

Private dining in lodges - Room hire charges apply.

CARVERY BUFFETS

Standard Carvery

\$40.00 per person

Beef Striploin w Dijon Mustard
Garlic & Herb Hasselback Potatoes
Mixed Leaf Garden Salad, Balsamic Vinaigrette
Selection of Gourmet Breads
Fresh Fruit Salad w Honey Vanilla Yoghurt

Tandoori Chicken Maryland
Steamed Seasonal Greens
Mediterranean Pasta Salad
Condiments

Open Carvery

\$60.00 per person (Requires a minimum of 10 people)

Beef Striploin w Dijon Mustard
Crispy Pork Belly w Baked Apple
Medley of Roasted Root Vegetables
Mixed Leaf Garden Salad, Balsamic Vinaigrette
Sweet Potato & Walnut Salad, Sesame Dressing
Selection of Gourmet Breads
Fresh Fruit Salad w Honey Vanilla Yoghurt

Lamb Leg w Aromatics
Garlic & Herb Hasselback Potatoes
Steamed Seasonal Greens
Mediterranean Pasta Salad
Yorkshire Pudding
Condiments
Peach & Coconut Crumble, Chantilly Cream

Legends Carvery

\$80.00 per person (Requires a minimum of 20 people)

Beef Striploin w Dijon Mustard
Crispy Pork Belly w Baked Apple
Garlic & Herb Hasselback Potatoes
Steamed Seasonal Greens
Natural Tasmanian Oysters
Mixed Leaf Garden Salad, Balsamic Vinaigrette
Sweet Potato, Tatsoi, Walnut, Sesame Dressing
Yorkshire Pudding
Condiments
Peach & Coconut Crumble, Chantilly Cream

Lamb Leg w Aromatics
Chicken Ballotine w Pancetta & Sage
Medley of Roasted Root Vegetables
Cauliflower Gratin
Crystal Bay Prawns, Marie Rose Sauce
Mediterranean Pasta Salad
Israeli Couscous Tabbouleh
Selection of Gourmet Breads
Fresh Fruit Salad w Honey Vanilla Yoghurt
Lemon Meringue Pie

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