



# MONDAY & SATURDAY

Please note: This menu is built on seasonality. Elements of Dishes are likely to change.

## JUMP START

- Croissant, Butter, Jam (V)
- Smoked Salmon Bagels, Cream cheese, Dill
- Seasonal Whole Fruit
- Green Gut Cleanse
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic Tea Varieties

## EASTERN CONNECTION LUNCH

- SALADS & STARTERS
  - Tabbouleh, Parsley, Lemon, Tomato, Cous Cous (V)
  - Fattoush Salad, Fried Pita, Cucumber, Peppers, Onion (V)
  - Hummus , Olives, Pickles (V)
- HOT DAMM
  - Chicken Shish Tawook, Lemon, Oregano, Garlic
  - Grilled Lamb Kofte, Secret Spices
  - Maghmour, Chickpeas, Eggplant, Tomato (V)
  - Rice Pilaf / Grilled Pita / Tahini Sauce
- SWEET TOOTH
  - Coconut & Semolina Cake
  - Turkish Brownie
- THIRST QUENCHING
  - Soft Drinks, Juice, Still & Sparkling Water
  - Nespresso Coffee, Tea Tonic Tea Varieties

## AFTERNOON DELIGHT

- Warm Cinnamon Buns, Cream Cheese Frosting (V)
- Sliced Seasonal Fruits
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic Tea Varieties

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# TUESDAY & SUNDAY

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## PICK ME UP

- Pain Au Chocolate
- Egg & Bacon Wrap
- Seasonal Whole Fruit
- Immunity Booster
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic, Tea Varietis

## THAI MARKET LUNCH

- SALADS & STARTERS
  - Corn Salad, Vermicelli, Cherry Tomato, Carrot, Coriander
  - Spicy Minced Chicken, Coriander, Toasted Rice, Lime, Chili
  - Not So Thai Salad, Crisp Asian Slaw, Satay Sauce (V)
- HOT DAMM
  - Yellow Thai Curry, Seasonal Vegetables, Thai Basil, Lime (VG)
  - Gai Yang, Thai Style Grilled Chicken, Sweet Chili Sauce
  - Tom Yum Nam Khon, Sour & Spicy Seafood Soup, Rice Noodles
  - Steamed Rice (V)
- SWEET TOOTH
  - Thai Style Tea Cake
- THIRST QUENCHING
  - Soft Drinks, Juice, Still & Sparkling Water
  - Nespresso Coffee, Tea Tonic Tea Varieties

## TO FINISH

- Coconut Panna Cotta, Mango
- Assorted Centric Finger Sandwiches
- Sliced Seasonal Fruits
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic Tea Varieties

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# WEDNESDAY

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## EARLY BIRD

- Bircher Muesli, Berries, Pistachio
- Brioche French toast, Sour Cream, Maple Syrup
- Seasonal Whole Fruit
- Fruit Frappe
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic, Tea Varietis

## VIVA I'ITALIA LUNCH

- SALADS & STARTERS
- Caprese, Buffalo Mozzarella, Seasonal Tomatoes, Balsamic, Basil (V)
- Panzanella, Marinated Peppers, Spanish Onion, Cucumber, Fried Bread, Capers (V)
- HOT DAMM
- Chicken Milanese, Lemon, Burnt Butter
- Grandmas Meat Balls, Rich Tomato Sauce
- Spinach & Ricotta Tortellini, Mushroom & White Wine Sauce (V)
- Roasted Seasonal Veg (V)
- SWEET TOOTH
- Langland’s Tiramisu
- Biscotti
- THIRST QUENCHING
- Soft Drinks, Juice, Still & Sparkling Water
- Nespresso Coffee, Tea Tonic Tea Varieties

TRUFFLE MASH (V)

## EVENING NOSTALGIA

- Warm Scones, Raspberry Jam, Chantilly Cream
- Sliced Seasonal Fruits
- Selection of Chilled Juices

Nespresso Coffee, Tea Tonic Tea Varieties

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THURSDAY

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RISE & SHINE

- Oat & Chai Seed Pudding, Mango (DF)
- Banana Bread, Chantilly Cream, Berry Compote (GF)
- Seasonal Whole Fruit
- Berry, Banana, Soy, Smoothie (V)
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic Tea Varieties

CENTRIC STYLE LUNCH

- SALADS & STARTERS
- Rocket Salad, Apple Cranberry, Walnut, Parmesan (V)
- Greek Salad, Feta, Tomatoes, Cucumbers, Olives, Red Onion (GF, V)
- Tomato Bruschetta, Olive, Capers, Basil
- HOT DAMM
- Slow Cooked Lamb Shoulder, Roasted Pumpkin, Red Pepper Chutney (GF)
- Rice Pilaf, Spiced Cauliflower, Greek Yoghurt (GF, V)
- Green Beans & Broccoli, Lemon, Garlic (V)
- SWEET TOOTH
- Lemon Meringue Tart (V)
- Red Velvet Cake (V)
- THIRST QUENCHING
- Soft Drinks, Juice, Still & Sparkling Water
- Nespresso Coffee, Tea Tonic Tea Varieties

AFTERNOON TEA

- Mortadella Focaccia, Pesto, Tomato
- .....

Sliced Seasonal Fruits

Selection of Chilled Juices

Nespresso Coffee, Tea Tonic Tea Varieties

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# FRIDAY

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## HAPPY FRIYAY

Coconut Yogurt, Homemade Granola (DF)

Apple Danish

Seasonal Whole Fruit

Immunity Booster

Selection of Chilled Juices

Nespresso Coffee, Tea Tonic, Tea Varietis

## LITTLE INDIA LUNCH

SALADS & STARTERS

Papadam, Chutney (V)

Kachumber Salad (V)

Kathi Roll, Chicken, Pickled Chili, Yogurt, Coriander

HOT DAMM

Chicken Tikka Masala

Palak Paneer (V)

Vegetable Biryani

Naan Bread / Achaar / Lachha Pyaaz

SWEET TOOTH

Cardamom Sticky Date Pudding (V)

Kheer, Pistachio, Berries (V)

THIRST QUENCHING

Soft Drinks, Juice, Still & Sparkling Water

Nespresso Coffee, Tea Tonic Tea Varieties

THE LAST HOORAH

Uncle Owens Cinnamon Doughnuts (V)

Sliced Seasonal Fruits

Selection of Chilled Juices

Nespresso Coffee, Tea Tonic, Tea Varietis

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Smoked Salmon Bagels, Cream cheese, Dill

Seasonal Whole Fruit

Green Gut Cleanse

Selection of Chilled Juices

Nespresso Coffee, Tea Tonic Tea Varieties

EASTERN CONNECTION LUNCH

SALADS & STARTERS

Tabbouleh, Parsley, Lemon, Tomato, Cous Cous (V)

Fattoush Salad, Fried Pita, Cucumber, Peppers, Onion (V)

Hummus, Olives, Pickles, Grilled Pita (V)

Chicken Shawarma, Yoghurt Dressing, Lettuce, Tomato, Onion

SWEET TOOTH

Coconut & Semolina Cake

Turkish Brownie

THIRST QUENCHING

Soft Drinks, Juice, Still & Sparkling Water

Nespresso Coffee, Tea Tonic Tea Varieties

AFTERNOON DELIGHT

Warm Cinnamon Buns, Cream Cheese Frosting (V)

Sliced Seasonal Fruits

Selection of Chilled Juices

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Pain Au Chocolate

Egg & Bacon Wrap

Seasonal Whole Fruit

Immunity Booster

Selection of Chilled Juices

Nespresso Coffee, Tea Tonic, Tea Varietis

### THAI MARKET LUNCH

#### SALADS & STARTERS

Noodle Salad, Tofu, Cabbage, Carrot, Peanut Sauce (V)

Spicy Minced Chicken, Coriander, Toasted Rice, Lime, Chili

Thai Baguette, Pork Belly, Sirichai Mayo, Pickled Daikon, Coriander

#### SWEET TOOTH

Coconut Panna Cotta, Mango

Thai Style Tea Cake

#### THIRST QUENCHING

Soft Drinks, Juice, Still & Sparkling Water

Nespresso Coffee, Tea Tonic Tea Varieties

### TO FINISH

Assorted Centric Finger Sandwiches

Sliced Seasonal Fruits

Selection of Chilled Juices

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- Seasonal Whole Fruit
- Fruit Frappe
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic, Tea Varietis

## VIVA I'ITALIA LUNCH

- SALADS & STARTERS
- Caprese, Buffalo Mozzarella, Seasonal Tomatoes, Balsamic, Basil (V)
- Panzanella, Marinated Peppers, Spanish Onion, Cucumber, Fried Bread, Capers (V)
- The Roman Sub, Deli Meats, Pickles, Tomato, Lettuce, Mustard
- SWEET TOOTH
- Langland's Tiramisu
- Biscotti
- THIRST QUENCHING
- Soft Drinks, Juice, Still & Sparkling Water
- Nespresso Coffee, Tea Tonic Tea Varieties

## EVENING NOSTALGIA

- Warm Scones, Raspberry Jam, Chantilly Cream
- Sliced Seasonal Fruits
- Selection of Chilled Juices
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- Banana Bread, Chantilly Cream, Berry Compote (GF)
- Seasonal Whole Fruit
- Berry, Banana, Soy, Smoothie (V)
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic Tea Varieties

## CENTRIC STYLE LUNCH

- SALADS & STARTERS
  - Rocket Salad, Apple Cranberry, Walnut, Parmesan (V)
  - Greek Salad, Feta, Tomatoes, Cucumbers, Olives, Red Onion (GF, V)
  - Caesar Wrap, Chicken, Egg, Bacon, Lettuce, Caesar Dressing
- SWEET TOOTH
  - Lemon Meringue Tart (V)
  - Red Velvet Cake (V)
- THIRST QUENCHING
  - Soft Drinks, Juice, Still & Sparkling Water
  - Nespresso Coffee, Tea Tonic Tea Varieties

## AFTERNOON TEA

- Mortadella Focaccia, Pesto, Tomato
- Sliced Seasonal Fruits
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic Tea Varieties

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## HAPPY FRIYAY

## LITTLE INDIA LUNCH

- Coconut Yogurt, Homemade Granola (DF)
- Apple Danish
- Seasonal Whole Fruit
- Immunity Booster
- Selection of Chilled Juices
- Nespresso Coffee, Tea Tonic, Tea Varietis

- SALADS & STARTERS
- Kachumber Salad (V)
- Spiced Cauliflower Wrap, Pickled Chili, Yogurt, Coriander (V)
- Tandoori Club, Lettuce, Cheese, Avocado
- SWEET TOOTH
- Cardamom Sticky Date Pudding (V)
- Kheer, Pistachio, Berries (V)
- THIRST QUENCHING
- Soft Drinks, Juice, Still & Sparkling Water
- Nespresso Coffee, Tea Tonic Tea Varieties

THE LAST HOORAH

- Uncle Owens Cinnamon Doughnuts (V)
- Sliced Seasonal Fruits
- Selection of Chilled Juices
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Breakfast Canape

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SAVOURY CANAPE

- Assorted Finger Sandwiches (V)
- Smoked Salmon Bagels, Arugula, Cream cheese & Dill
- Assorted Vegetarian Mini Quiche (V)

SWEET CANAPE

- Banana Bread, Ricotta, Berry Compote
- Chocolate Brownie, Chocolate Cremeux (V)
- Assorted Bakeries - Croissants, Danish, Pain Au Chocolate

Egg & Bacon Centric Muffins

Ham & Cheese Toasties

Assorted Muffins

House Made Granola, Compote, Coconut Yoghurt (VG, DF)

Scones, Raspberry Jam, Chantilly Cream

Seasonal Fruit Salad Cup, Fresh Berries

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# PLATED BREAKFAST

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## TO SHARE

Fresh Whole Seasonal Fruits (GF, VG)

Selection of Freshly Baked Pastries (V)

## ALTERNATING PLATED BREAKFAST

Fresh Scrambled Eggs with Vine Tomato, Sourdough Toast (GFO)

Smashed Avocado, Poached Egg, Greek Feta, Sundried Tomato, Dukkha & Balsamic Glaze (GFO)

Pumpkin & Goats Cheese Frittata, Spinach, Tomato Relish, Sourdough (V)

French Toast, Maple Syrup, Chocolate Sauce, Whipped Cream and Fresh Seasonal Berries (V)

Bacon & Egg Toast, Fried Sunny Side Up, Middle Cut Bacon, Tomato, Tomato Relish (GFO)

Bellarine Granola Poke Bowl, Berry Smoothie, Fresh Cut Fruit & Coconut Yoghurt (VG)

## SIDES

Cured Middle Cut Bacon

Pork Sausages

Mushrooms (V)

Hash Browns (VG)

## BEVERAGES

Selection of Seasonal Chilled Juices

Nespresso Coffee, Tea Tonic Tea Varieties

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# PLATED LUNCH / DINNER

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## ALTERNATING STARTERS

- THAT'S AMORE BURRATA, Heirloom Tomatoes, Tomato Relish, Basil (V, GF)
- HOUSE CURED SALMON, Sour Cream, Horseradish, Fennel, Dill, Rye
- CONFI PORK BELLY, Apple, Fennel, Pear Chutney
- BABY COS LETTUCE, Parmesan, Crispy Bacon, Chives (V)
- BEEF TONNATO, Chives, Pickled Onion, Baguette
- BRUSCHETTA, Prosciutto, Mozzarella, Sauce Vierge, Basil
- YELLOW FIN TUNA, Green Bean, Cherry Tomato, Olive, Herbs (GF)

## ALTERNATING MAINS

FREE RANGE CHICKEN BREAST, PUMPKIN PUREE, CABBAGE, BACON (GF)
CONE BAY BARRAMUNDI, SMOKEY EGGPLANT, FENNEL, CITRUS BURNT BUTTER (GF)
SOUTHERN RANGERS PORTERHOUSE, TRUFFLE MASH, GREEN BEANS, COGNAC & PEPPER JUS (GF)
PORCHETTA, CRISP CRACKLING, SEASONAL SLAW, REMOULADE, LEMON

GIPSLAND LAMB SHOULDER, GREEN PEA RISOTTO, ROAST ONION JUS (GF)

ROASTED CAULIFLOWER, LENTILS, ARTICHOKE, SPANISH ONION, PECORINO (V)

DUCK BREAST, PORCINI PUREE, BROCCOLINI, ORANGE SAUCE

## ALTERNATING DESSERTS

CLASSIC TIRAMISU

LATTE PANNA COTA, Dark Chocolate Soil, Caramel Coffee (GF)

NO BAKE CHEESECAKE, Oat Crumble, Seasonal Berries, Lemon Balm

CHOCOLATE MOUSSE, Brandy Snap, Caramel Sauce (GF)

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## CANAPES

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### COLD

ROCK OYSTER, Natural with Lemon (GF, DF)

BRA SCHETTA, Sauce Vierge, Stracciatella (V)

YELLOWFIN TUNA, Carpaccio Dressing, Radish

HAMACHI, Green Nam Jim

### HOT

CHICKEN SATAY, Red Curry, Peanut

WONDER PIE SAUSAGE ROLL,

SOUTHERN FRIED CHICKEN, Chipotle Mayo (GF)

MAC & CHEESE CROQUETTES, Truffle Aioli (V)

BEEF TARTARE, Mustard, Chives, Baguette  
.....  
MELLON & PROSCIUTTO, that’s it...  
.....  
PORK LARB, Cucumber, Mint, Chili  
.....  
RICE ROLLS, Tofu, Pickles, Herbs (V)  
.....

SUBSTANTIAL

PORK BELLY SSAM, Baby Cos, Chili, Mustard Relish (GF)  
.....  
ROYAL WITH CHEESE, B&B Pickles, Secret Sauce  
.....  
FRIED CHICKEN SLIDER, Srirachai, Daikon  
.....  
PORK BHAN MI, Pork Belly, Pickles, Chili  
.....  
MOO PING, Nam Jim Jaew  
.....  
VEGI BURRITO, Cauliflower, Pickled Chili, Rice Pilaf (V)  
.....

SPRING ROLLS, Sweet Chili (VG)  
.....  
FALAFELS, Hummus, Pickled Onion, Herbs (VG)  
.....

SWEET

TIRAMISU, Mascarpone, Coffee, Chocolate Cremeux (V)  
.....  
RED VELVET CAKE, Cream Cheese, Sponge (V)  
.....  
CHOCOLATE BROWN, Cream Cheese Frosting  
.....  
COFFEE & ALMOND SLICE  
.....

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PLATTERS

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GRAZING PLATTERS

PLATTER 1 - COLD MEZZE, Cheese, Cold Cuts, Hummus, Pickled Onion, Chili, Pita  
.....  
PLATTER 2 - CHEESE, Local Selections  
.....  
PLATTER 3 - COLD CUTS, Chefs Selection  
.....

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LIVE STATIONS

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SOUVLAKI LIVE STATION

- Falafels and Lamb
- Warm Pita Bread
- Tomato, Onion, Tabbouleh
- Hummus, Tzatziki, Garlic Sauce

TACO LIVE STATION

- Beef & Chicken Salsas
- Sauces
- Tomato, Onion, Coriander (Vegetarian Option Available)

ROAST SIRLOIN LIVE CARVING STATION

- All those good sauces

PORCHETTA LIVE CARVING STATION

- All those good sauces

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DF Dairy Free   CN Contains Nuts   GF Gluten Free   SF Contains Shellfish   VGN Vegan   V Vegetarian