



CHEF'S DAILY MENU

Let us do the work for you with our Chef's Daily Menus. Seasonally driven menus offering a daily selection of our most popular items is a stress free and cost effective option for busy organisers.

Who wants to eat the same food every day? Use our experience and simultaneously save your precious time by streamlining the process of providing a balanced and varied menu for your guests.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2019.

MONDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MORNING TEA \$10.3

Plain and fruit scones v

Chicken, pistachio sausage rolls

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations


LUNCH \$40.5

To sit down add \$4.5


SANDWICHES, WRAPS AND ROLLS


New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

Thai chicken wrap, Asian slaw, nam jim dressing, fried shallots

-  Charred and marinated vegetables, whipped goat's cheese, basil, olive spread v

SALADS


-  Smoked lamb loin, salad of heirloom baby beets, rocket, fetta, fig vincotta **GF, NF**

-  Mixed greens, eshallot, carrot, cucumber, rice noodles, cherry tomatoes, spicy peanuts, fresh herbs, toasted sesame seeds, yuzu miso vinaigrette **v, GF, DF**

Grilled chicken, spinach leaves, roasted red peppers, black beans, eshallots, blue cheese dressing, chipotle honey drizzle **GF, NF**

HOT ITEMS

Indian butter chicken, basmati rice, cucumber yoghurt **GF**

-  Pumpkin, cauliflower and lentil curry, brown rice **GF, DF, VEGAN**

Crusty bread rolls v

DESSERT

French pastries v

-  Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

AFTERNOON TEA \$10.3

-  Lemon myrtle tea cake v

Chewy chocolate lavender brownie v

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

TUESDAY

CHEF'S DAILY MENU


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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MORNING TEA \$10.3



-  Spinach and fetta muffins v
- Blueberry custard brioche v

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations


LUNCH \$40.5

To sit down add \$4.5




SANDWICHES, WRAPS AND ROLLS

-  Roasted Cajun chicken, avocado, corn and black bean salsa, pepper jack cheese, chipotle mayonnaise **NF**
-  Grilled vegetables, King Island brie, hummus, spinach **v, NF**
- Roasted ham, caramelised apple, goat's cheese, mixed leaves, pineapple chutney **NF**


HOT ITEMS

-  Seafood paella, prawns, crab, mussels, tomato, chorizo **GF, DF**
- Ricotta and spinach tortellini, mushroom ragout, parmesan, basil **v**
- Crusty bread rolls **v**

SALADS

-  Roast pumpkin, cauliflower, cardamom spiced yogurt, pepita seeds and spinach **v, GF**
-  Rare roast beef, charred asparagus, fetta, peppers, risoni, rocket dressing
-  Grilled chicken, cos lettuce, applewood smoked bacon, blue cheese, avocado, cherry tomatoes, fresh herbs, Champagne vinaigrette **GF**

DESSERT

-  Banoffee pie **v, GF**
- Chocolate fudge brownie **v, GF, DF**
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

AFTERNOON TEA \$10.3

In-house patisserie selection of cookies **v**
Baked chocolate mousse cheesecake tart **v**

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WEDNESDAY

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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MORNING TEA \$10.3

 Muffin selection: lemon ricotta and blackberry, white chocolate and macadamia nut, apple and pecan crumble v
Ham and gruyere brioche toasties

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

LUNCH \$40.5

To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS


Grilled mushrooms, Swiss cheese, sauerkraut, tomato mayonnaise, rocket v

Prosciutto, shaved parmesan, pear slaw, rocket, balsamic
Roasted harissa chicken, spicy Moroccan pickled carrots, red onion, cucumber, rocket DF

SALADS


Roasted squash, raw cauliflower rice, shio koji, cucumber, orange, cabbage, chia seeds, sunflower, sesame seeds, fresh herbs, tamari citrus vinaigrette v

Jerk marinated beef, baby cos, avocado, charred corn, beans, vine ripened tomatoes GF, DF

 Vietnamese chicken salad, mango, snowpeas, cucumber, kaffir lime and chilli dressing GF, DF

HOT ITEMS

Aromatic Thai green chicken curry, jasmine rice, fresh Thai herbs GF, DF

 Prawn pad Thai, stir fried rice noodles, tamarind, crisp shallots, fresh coriander, lime GF, DF

Crusty bread rolls v

DESSERT

Classic baked cheesecake v

Orange custard choux buns v

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

AFTERNOON TEA \$10.3

Salted caramel popcorn brownie v

 Sliced seasonal and tropical fruit GF, DF, NF, VEGAN

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THURSDAY

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COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MORNING TEA \$10.3

Vanilla apricot friands v



Zucchini and roast vegetable slice v, GF, DF

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations




LUNCH \$40.5

To sit down add \$4.5



SANDWICHES, WRAPS AND ROLLS

-  Smoked ham, green tomato relish, mustard mayonnaise, cheddar cheese, rocket
Smoked salmon, cucumber, avocado, dill and horseradish mayonnaise, rocket
-  Charred and marinated vegetables, whipped goat's cheese, basil, olive spread v


SALADS

-  Romaine lettuce, shaved parmesan, avocado, radish, garlic herb croutons, savoury herbs, vegetarian caesar dressing v
-  Grilled chicken, cos lettuce, applewood smoked bacon, avocado, cherry tomatoes, fresh herbs, Champagne vinaigrette GF
-  Harissa grilled lamb, roasted vegetables, quinoa, basil pesto, goat's cheese GF

HOT ITEMS

-  Crisp chickpea battered reef fish, roasted rosemary potatoes, coriander tartare sauce GF
-  Braised lamb, white beans, rosemary cassoulet, penne pasta DF
Crusty bread rolls v

DESSERT

-  Sliced seasonal and tropical fruit GF, DF, NF, VEGAN
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

AFTERNOON TEA \$10.3

Mini doughnuts v

Steamed vegetarian buns v

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FRIDAY

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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MORNING TEA \$10.3

Almond croissants **v**

 Mini egg and bacon pie


Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

LUNCH \$40.5


To sit down add \$4.5


SANDWICHES, WRAPS AND ROLLS

New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

 Grilled vegetables, King Island brie, hummus, spinach **v**
Roasted turkey, avocado, bacon, balsamic onion relish, aioli, rocket

SALADS

 Baby spinach, cabbage, avocado, cucumber, chickpeas, carrot, celery, fresh herbs, ginger vinaigrette, chia seeds **V, GF, DF**

 Smoked lamb loin, salad of heirloom baby beets, rocket, fetta, fig vincotta **GF, NF**
Smoked trout, avocado, pickled kohlrabi, mustard, apple, rocket **GF, DF**

HOT ITEMS

Indian butter chicken, basmati rice, cucumber yoghurt **GF**

Vegetable curry, seeded mustard, fried onions **VEGAN**

Crusty bread rolls **v**

DESSERT

French pastries **v**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

AFTERNOON TEA \$10.3

Ice cream break

Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites **v**

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SATURDAY

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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MORNING TEA \$10.3


Mini chicken and leek pie
Apple and cinnamon scones v

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations




LUNCH \$40.5

To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS

-  Smoked mushrooms, fetta cheese, sauerkraut, tomato mayonnaise, rocket v
- Chicken tikka, pickled onion, tamarind chutney, cucumber, yoghurt dressing
- Roast beef, grilled portobellos, caramelised onion, tomato chutney, spinach DF


SALADS

-  Grilled chicken, spinach leaves, roasted red peppers, black beans, eshallots, blue cheese dressing, chipotle honey drizzle GF, NF
-  Harissa grilled lamb, roasted vegetables, quinoa, basil pesto, goat's cheese GF
-  Vietnamese chicken salad, mango, snowpeas, cucumber, kaffir lime and chilli dressing GF, DF



HOT ITEMS

- Ricotta and spinach tortellini, mushroom ragout, parmesan, basil v
- Aromatic Thai green chicken curry, jasmine rice, fresh Thai herbs GF, DF
- Crusty bread rolls v

DESSERT

-  Sliced seasonal and tropical fruit GF, DF, NF, VEGAN
- Chocolate caramel pots v, GF
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

AFTERNOON TEA \$10.3

-  Mini lamington v
-  Mushroom and corn quiche v

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SUNDAY

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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MORNING TEA \$10.3



Lemon raspberry cupcakes **v**
Ham and Gouda croissant

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations




LUNCH \$40.5

To sit down add \$4.5



SANDWICHES, WRAPS AND ROLLS

-  Roast beef, pickled onions, Swiss cheese, rocket
-  Grilled vegetables, King Island brie, hummus and spinach **v**
Roasted turkey, avocado, bacon, balsamic onion relish, aioli, rocket

SALADS

-  Smoked lamb loin, salad of heirloom baby beets, rocket, fetta, fig vincotta **GF, NF**
-  Mixed greens, mango, carrot, cucumber, rice noodles, cherry tomatoes, spicy peanuts, fresh herbs, toasted sesame seeds, yuzu miso vinaigrette **v, GF, DF**
-  Grilled chicken, kale, mixed greens, applewood smoked bacon, apple, sharp cheddar, avocado, toasted almonds, savoury herbs, balsamic vinaigrette **GF**

HOT ITEMS

-  Crisp chickpea battered reef fish, roasted rosemary potatoes, coriander tartare sauce **GF**
-  Braised lamb, white beans, rosemary cassoulet, penne pasta **DF**
Crusty bread rolls **v**


DESSERT

Ice cream break

Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

AFTERNOON TEA \$10.3

-  Passionfruit vanilla cake **v, GF, DF**
Cannoli with chocolate custard **v**

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