



CONFERENCE CATERING SAMPLE MENU

Discover a taste of excellence with our sample menu, specially curated to complement our Conference Delegate Package at Robertson Gardens Functions.

281 KESSELS ROAD, NATHAN, QLD 4111
functions@robertsongardens.com.au
0417 649 790

Robertson Gardens Functions
Catering Sample Menu

STANDARD FULL DAY DELEGATE [Morning Tea, Cold Lunch, and Afternoon Tea]: \$65 PP

STANDARD HALF DAY DELEGATE [Morning Tea & Cold Lunch OR Cold Lunch & Afternoon Tea]: \$50 PP

PREMIUM FULL DAY DELEGATE [Morning Tea, Warm Lunch, and Afternoon Tea]: \$75 PP

PREMIUM HALF DAY DELEGATE [Morning Tea & Warm Lunch OR Warm Lunch & Afternoon Tea]: \$60 PP

Tea & coffee at morning tea, lunch & afternoon tea.

MORNING TEA

Choice of 1 item.

- Energy protein bites choc chip, almonds, cashews, rice malt & dark chocolate
- Energy protein bites dates, almond, rice malt, coconut & cacao
- Low sugar orange and almond cake V, GF
- Kale and spinach frittata
- Coconut, Chia seed and fresh berry pots
- Granola, Greek yoghurt, fruit compote pots
- Fruit and nut slice **vegan**
- Blueberry muffin

COLD LUNCH [STANDARD]

SANDWICHES, WRAPS & ROLLS

Choice of 1 item.

- Ciabatta with tomato Mozzarella and Pesto Mayonnaise
- Mini white baguette, Chive Cream Cheese, onion and Smoked Salmon
- Roast beef with red onion and mustard on a Rye roll sprinkled with Caraway
- Three seed baguette with grilled vegetables and sun-dried tomato mayonnaise
- New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing on rye
- Whole wheats square with Oats, Italian Salami and Provolone
- Smoked salmon, cream cheese, cucumber & spinach wrap
- Glazed leg ham, Swiss cheese, tomato, iceberg on whole meal bread
- Poppy seed scroll with Italian salami, butter crunch lettuce, brie cheese, tomato & mayo
- Roast chicken, bacon, avocado, tomato, coz, & herb mayonnaise wrap
- Babaganoush, grated carrot, vine ripened tomatoes, radish, basil pesto, coral lettuce wrap
- Cheese scroll with watercress, tomato, cucumber, red onion and Dijon butter

WARM LUNCH [PREMIUM]

All served as individually as warm dishes on the buffet

Choice of 1 item.

- Braised veal and pork meatballs with rich tomato sauce, shaved Pecorino Romano cheese and fresh basil
- Thai chicken curry with jasmine rice and fried shallots
- Spinach and Ricotta Cannelloni, Roast Tomato Sauce & parmesan gratin
- Roast duck and cherry pie
- Italian braised chicken with olives & soft polenta
- Chinese-style seafood noodle bowl, glass noodle fresh herbs, veg, seafood stock condiment bar
- Salmon fillets filled with baby shrimp, cherry tomato, tarragon, caper mayo
- Stir-fry Asian vegetables, crispy tofu, egg noodles & soy glaze
- Moroccan spiced lamb, herbed cous cous, yoghurt and mint

GF = gluten free | V = vegetarian | VE = vegan | VEO =vegan option | DF= dairy free | DFO= dairy free option

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SALADS

Choice of 1 item.

- French Beans, Tuna and Red Onion, Dijon Vinaigrette
- Grilled Portobello Mushrooms, Roasted Red Peppers, Italian Dressing
- Traditional Greek salad
- White Bean Salad with Chorizo, Chopped Mint and Sherry Vinaigrette
- Orecchiette with Goat Cheese and Poached Pears, Toasted Walnuts
- Roasted butternut pumpkin, pepitas seed, cumin and walnut oil
- Dukkah Roo, quinoa tabouleh, parsley, mint, tomato, minted yoghurt dressing
- Chinese chicken, water chestnuts, cucumber, coriander, corn, Asian greens, rice noodles
- Green salad, forum chardonnay vinaigrette
- Beetroot, quinoa, rocket & Persian fetta
- Artichoke, fennel, tatsoi & orange
- Potato, egg and chive

AFTERNOON TEA

Choice of 2 items.

- Mini lamingtons
- House made scones with double cream and jam
- Triple chocolate muffins
- Banana bread with coffee icing
- Eton mess cups
- Passionfruit & mango fool pots with almond crunch topping
- Mini vanilla slice
- Strawberry & vanilla pastry cream tart

OPTIONAL EXTRAS

SAVOURY

Add for \$4 per item per person

- Mini ham & gouda cheese croissant
- Sesame, honey & chicken rolls
- Cranberry, brie & filo tarts
- Selection of gourmet mini pies with island made spicy tomato relish
- Mini pancetta, herb & egg puff tart
- Spiced lamb meat balls with yoghurt dipping sauce
- Basil, sundried tomato and fetta tart
- Selection of gourmet mini pies and island made spicy tomato relish

FRESH JUICE SHOT

Add for \$5 per item per person

- *(Seasonal changes may be required)*
- Rockmelon, orange, pineapple, strawberry
- Watermelon, orange, apple, strawberry
- Pineapple, mango, banana, orange
- Mandarin, raspberry, blackberry, strawberry, apple
- Beetroot, celery, apple, ginger
- Raspberry, strawberry, apple

LUNCH BAG ALTERNATIVE: \$35 PP

Lunch Bags Include

- Orecchiette with Goat Cheese and Poached Pears, Toasted Walnuts
- Banana muffin
- Mini chocolate favourites
- Whole fruit
- Bottle of water
- Roast chicken, bacon, avocado, tomato, coz, & herb mayo wrap

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PLATTER Each platter is designed to cater for 10 guests. Available all day for delivery until midnight.

GRAZING BOARDS \$100 PER PLATTER

VEGETABLE CRUDITES

- with chef's house made mixed dips and pita (v, gf)

GOURMET MINI PIES

- chef's selection with mushy peas and sauce

MINI DOGS

- pork sausages, sides of sauerkraut, caramelised onions, mustards and sauce

MINI WAGYU BURGERS

- with Swiss cheese and tomato, beetroot & onion relish

ANTIPASTO

- selection of deli meats and antipasto with grissini

AUSTRALIAN CHEESE PLATTER

- three Australian cheeses, quince paste, crackers & dried fruits

MINI DESSERTS

- chef's selection of mini desserts

SLICED SEASONAL FRUITS

- selected from market fresh seasonal availability (v, df, gf)

SANDWICH PLATTER

- chef's choice from delegate menu

STANDARD BBQ SAMPLE MENU

Includes live BBQ cooking near our property pool (weather / venue dependant): \$65 PP
All buffets served with warm bread (baskets) to the table

- Scotch fillet of beef, green peppercorn sauce (gf)
 - Fresh local fish fillets with tomato lemon and parsley salsa (gf)
 - Honey & soy marinated chicken skewers (gf)
 - Mini baked potatoes with sour cream and chives (v, gf)
 - Buttered corn on the cob (v, gf)
 - Baked field mushroom topped with roasted chilli butter (v, gf)
- 2 x chef selections of salads (OR salads can be selected)

DESSERTS

- Seasonal fruit salad & honey yoghurt (v, gf)
- Chef's selection of tarts and cakes

UPGRADE OPTIONS

Available as an addition to existing buffet, BBQ or cocktail package only

- SEAFOOD ON ICE- # 1 \$25.00
Queensland prawns and fresh rock oysters cocktail sauce, lemon, mignonette
- SEAFOOD ON ICE - # 2 \$35.00
Queensland prawns, Moreton Bay bugs, fresh rock oysters, spanner crab, BBQ octopus cocktail sauce, lemon, mignonette
- OYSTER SHUCKING- \$25.00
Interactive chef shucking station (4 oysters per person), lemon, mignonette, Tabasco