

Day Packages Luncheon Menus

All Buffet Lunches served in Tre Sorelle Restaurant

Monday

(Minimum 10 Delegates)

Morning Tea

Home made Lamingtons
Freshly brewed coffee and tea

Lunch Menu

Antipasto

A selection of cured meats, char grilled and marinated vegetables

Hot Preparations

Quiche Lorraine
Moroccan chicken with cumin couscous

Salads

Nicoise salad
Greek salad with lemon dressing

Desserts

Home made apple crumble
Selection of sliced fresh fruit

Santa Vittoria mineral water, orange juice, freshly brewed coffee and tea

Afternoon Tea

Home made chocolate brownies
Freshly brewed coffee and tea

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Tuesday

(Minimum 10 Delegates)

Morning Tea

Freshly baked muffins
Freshly brewed coffee and tea

Lunch Menu

Antipasto

A selection of cured meats, char grilled and marinated vegetables

Hot Preparations

Slow cooked veal in a white sauce with pilaf rice
Seasonal vegetable tart

Salads

Potato salad with capers and spring onions
Green salad

Desserts

Lemon tart with double cream
Selection of sliced fresh fruit

Santa Vittoria mineral water, orange juice, freshly brewed coffee and tea

Afternoon Tea

Fruit tarts
Freshly brewed coffee and tea

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Wednesday

(Minimum 10 Delegates)

Morning Tea

Lilianfels home made cookies
Freshly brewed coffee and tea

Lunch Menu

Antipasto

A selection of cured meats, char grilled and marinated vegetables

Hot Preparations

Butter chicken served with jasmine rice
Spinach and ricotta quiche

Salads

Garden salad
Caesar salad

Desserts

Chocolate mousse
Selection of sliced fresh fruit

Santa Vittoria mineral water, orange juice, freshly brewed coffee and tea

Afternoon Tea

Banana cake
Freshly brewed coffee and tea

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Thursday

(Minimum 10 Delegates)

Morning Tea

Danish pastries
Freshly brewed coffee and tea

Lunch Menu

Antipasto

A selection of cured meats, char grilled and marinated vegetables

Hot Preparations

Lemongrass scented market fish with Asian greens
Thai style chicken stir fry

Salads

Mixed salad leaves
Rocket, feta and cherry tomatoes

Desserts

Pear amandine
Selection of sliced fresh fruit

Santa Vittoria mineral water, orange juice, freshly brewed coffee and tea

Afternoon Tea

Chocolate tart
Freshly brewed coffee and tea

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Friday

(Minimum 10 Delegates)

Morning Tea

Home made muesli bar
Freshly brewed coffee and tea

Lunch Menu

Antipasto

A selection of cured meats, char grilled and marinated vegetables

Hot Preparations

Slow cooked veal in tomato based sauce with pumpkin mash
Indian vegetable curry with pappadums

Salads

Beetroot, orange and spinach
Potato, old grain mustard and crispy bacon

Desserts

Orange and almond cake
Selection of sliced fresh fruit

Santa Vittoria mineral water, orange juice, freshly brewed coffee and tea

Afternoon Tea

Carrot cake
Freshly brewed coffee and tea

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Saturday

(Minimum 10 Delegates)

Morning Tea

Almond croissant
Freshly brewed coffee and tea

Lunch Menu

Antipasto

A selection of cured meats, char grilled and marinated vegetables

Hot Preparations

Roast pork served with crackling and apple sauce
Vegetable frittata

Salads

Rocket, feta and cherry tomatoes
Garden Salad

Desserts

White chocolate mousse with raspberry coulis
Selection of sliced fresh fruit

Santa Vittoria mineral water, orange juice, freshly brewed coffee and tea

Afternoon Tea

Homemade scones with jam and cream
Freshly brewed coffee and tea

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Sunday

(Minimum 10 Delegates)

Morning Tea

Caramel slice
Freshly brewed coffee and tea

Lunch Menu

Antipasto Selection

A selection of cured meats, seasonal seafood, char grilled and marinated vegetables

Hot Preparations

Roast lamb with seasonal vegetables
Nasi Goreng

Salads

Mediterranean with basil dressing
Cos lettuce and chicken with garlic mayonnaise

Desserts

Blueberry cheese cake
Selection of sliced fresh fruit

Santa Vittoria mineral water, orange juice, freshly brewed coffee and tea

Afternoon Tea

Chef's Tart of the Day
Freshly brewed coffee and tea

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Sandwich Selection

(Minimum 10 Delegates)

*Sandwiches may be used as a substitute for the lunch antipasto.
Please select two from the following list.*

Roast capsicum, Persian feta and asparagus on tomato bread

Roast beef, basil mayonnaise and goats cheese on a poppy seed roll

Tuna with Spanish onions, haloumi and tatziki on white

Roast Mediterranean vegetables on ciabatta

Smoked salmon with horseradish and Spanish onions on baguette

Chicken breast with garlic mayonnaise on a tomato roll

Smoked ham, brie and cranberry sauce on wholemeal

Beetroot, spinach and asparagus with hommus on baguette