CONFERENCE MENU

WATERFRONT
PANTRY

MORNING & AFTERNOON TEA

SAVOURY

Ricotta, caramelized onion & balsamic tart (veg, lg)

Baba ghanoush tart, smoked tomato concasse, dukkah (vegan, lg)

Spinach falafel, hummus, candied beet, puffed quinoa (vegan, lg)

Corn & red pepper frittata, avocado mousse (veg)

Salsa fresca, avocado mousse, crisp wonton (vegan)

Mini chicken brioche, cheese emulsion, pecan praline

Smoked salmon & chive cream cheese blini

Chia pudding cup, passionfruit, blueberries (vegan, lg)

Smashed avocado toast, goat's cheese Za'atar (veg)

Smoked salmon, dill & chevre roulade (lg)

Maki roll, nori, sushi rice, kewpie, avocado, carrot & cucumber (vegan, lg)

Cheese & jalapeno potato frico, cheddar emulsion (veg, lg)

Olive tapenade, herb & feta pinwheel (veg)

Prawn & ginger dumpling, ponzu, fresh Asian herbs

Beef mince pie, tomato sauce

Beef rendang curry puff, chimichurri

MORNING & AFTERNOON TEA

SWEET

Salted caramel mascarpone cheesecake (veg)
Lemon syrup & polenta cake (veg, lg)
Citrus curd tart, Italian meringue, rose & pistachio (veg)
White chocolate & cranberry cookie (veg)
Buttermilk scone, lemon curd, crème fraiche (veg)
Mini chocolate croissant (veg)
Assorted mini Danish pastry (veg)
Assorted macaron (low gluten)
Chocolate fudge brownie (veg, lg)
Little Basque cheesecake, berry compote (veg, lg)
Berry ripe protein ball (vegan, lg)
Puffed quinoa & peanut butter bar (vegan, lg)

LUNCH

SANDWICH

Assorted ribbon sandwiches, including classic chicken, American egg salad, cucumber & cream cheese

Chicken Caesar wrap, chicken breast, cos, bacon, egg, croutons, Caesar dressing

Spinach falafel wrap, tzatziki, tomato, cucumber, mint, pickled fennel (vegan)

Grilled pumpkin wrap, red peppers, avocado, beet hummus, mixed leaves, pecan praline (vegan)

Ham, tasty cheese & tomato sandwich, seeded mustard mayo, dressed leaves

Reuben Sandwich, corned beef, sauerkraut, Swiss cheese, pickled red onion & Russian dressing on rye

BBQ chickpea sandwich, chickpeas, smokey BBQ sauce, pickled red onion, coleslaw, rocket (vegan)

Chicken focaccia with chive & aioli, avocado, tasty cheese & lemon dressed rocket

Oven roasted tomato focaccia, for di latte, grilled eggplant, basil, baby spinach (veg)

Mediterranean panini, grilled zucchini, eggplant, red pepper, tomato, pesto mayo, cos (vegan)

Philly cheese steak, paprika spiced beef, red pepper & onions, American cheese sauce on a hoagie roll

Tofu banh mi, tempura fried tofu, julienned vegetables, red chilli, coriander, miso mayo (vegan)

LUNCH

COLD BOWL

Maple baked pumpkin, cranberry herb quinoa, Shirazi salad, beet hummus, seeds, young herbs (vegan, lg)

Tempura fried tofu, avocado, pickled red cabbage, daikon, bean shoots, green peas, ketchup manis (vegan, lg)

Lemon pepper chicken, pickled carrots, tomato, lemon & herb barley, cannellini bean puree

Harissa lamb, minted moghrabieh, baba ghanoush, grilled eggplant, spring onion, Tuscan kale, coconut

Tuna ceviche, black sesame, rice noodles, green papaya & carrot, peas, kimchi, cucumber ribbons (lg)

Pulled pork, grilled polenta, BBQ braised onions and red peppers, crisp tortilla, avocado, salsa fresca

Smoked salmon, coconut & nori rice, radish, carrot ribbons, snow peas, fried onions, nuoc cham (lg)

HOT BOWL

Chicken tikka masala, traditional Indian slow cooked tomato curry, saffron basmati (lg)

Spezzatino, slow cooked Italian beef stew, pancetta, sofrito, capers, tomato & herbs, Paris mash (lg)

Pork sausage cassoulet, white beans, mirepoix, tomato, toasted sourdough dipper

Coq au vin, traditional French chicken & mushroom stew, roasted rosemary potatoes

Vegetable gumbo, deep southern vegetables with a nutty roux & Southern spices, soft corn polenta (vegan, lg)

Gourmet mushroom ragout, sticky balsamic, onion & roasted peppers, herbed quinoa (vegan, lg)

ADDITIONS

SHARED SALAD

Italian rice salad, white rice, Italian beans, fresh herbs, red pepper, sofrito, orange vinaigrette (vegan, lg)

Shaved Brussel sprout salad, sultanas, parmesan, apple, rocket, green goddess dressing (veg, lg)

Garden salad, tomato, red onion, olives, carrot, cucumber, mixed leaves, lemon dressing (vegan, lg)

Moroccan salad, quinoa, paprika, dates, almonds, grapefruit, pomegranate, peas, harissa dressing (vegan, lg)

Grilled vegetable salad, eggplant, zucchini, sundried tomato, sugar snaps, pesto, sourdough (vegan)

Mint tabouli salad, cracked wheat, parsley, tomato, cucumber, red onion, mint, lime dressing (vegan)

Compressed melon salad, watermelon, honey dew, cantaloupe, mint, feta, olives, lime dressing (veg, lg)

English carrot salad, grated carrot & cheese, red onion, spinach chiffonade, mustard vinaigrette (veg, lg)

Mexican salad, grilled corn, paprika, cucumber, tomato, red pepper, parmesan, coriander, corn chips (veg, lg)

Asian greens rice vermicelli noodle salad, bean shoots, coriander, carrot, pickled ginger, nuoc cham (vegan, lg)

SHARED SALAD WITH PROTEIN

Caesar salad, cos, caramelized bacon, shaved parmesan, croutons, boiled egg, Caesar dressing

Salad nicoise, tuna, potato, beans, tomato, olives, cos, egg, lemon & herb dressing (lg)

The Estate lemon pepper calamari salad, tomato, spinach, radicchio, peppers, zucchini, feta, parsley, balsamic (lg)

ADDITIONS

SAVOURY HOT ITEM

Italian tomato arancini, basil mayo (vegan, lg)

Traditional sausage roll, tomato relish

Chicken & camembert pie, tomato relish

Chorizo empanada, peperonata dipping sauce

Spinach & ricotta quiche, tomato concasse (veg)

Quiche Lorraine, tomato relish

Capricciosa pizzetta, local smoked ham, olive, mushroom, bocconcini, sugo

Vegetable samosa, tamarind & date chutney (vegan)

Sweet potato croquette, minted herb mayo (vegan, lg)

PLATTER

Fruit platter, seasonal fresh fruit

Mezze platter, selection of dips, crudites & crackers

Charcuterie platter, charcuterie by local producers, olives & pickled veg

CONTACT US

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Book a table at the Waterfront Pantry cafe