

CONFERENCE PACKAGE MENU SELECTIONS 2026

The Monastery team take great pride in providing quality catering options for all occasions. The menu items below offer a versatile range designed around a busy working schedule.

- If we are notified at the appropriate time before booking, all dietary requirements will be covered by our chef. Dietary needs other than vegetarian will incur a surcharge per person, per day.
- House made biscuits will be served for afternoon tea.
- Groups 20 and under will receive chef's choice.

MORNING TEA

Select one option from below for your group. Extra selection available for \$6.00 per person

1. Cake of the Day
2. Selection of café style muffins
3. Scones with jam and cream
4. Seasonal fruit platter
5. Chef's Choice



LUNCH

All lunch mains are served with bread rolls and butter, a toss salad and either soup of the day or dessert.

Select two options from the lunch menu below.

*Extra selection of lunch available for \$12.00 per person.

1. Chicken Schnitzel with chips and roast pumpkin, rocket and walnut salad
2. Open Sandwiches: Rye with haloumi and avocado and Sourdough with roast beef, horse radish and rocket
3. Pasta Bake
 - Bolognese or Vegetarian
4. Middle Eastern spiced wedge of pumpkin served with hummus, tabouli, labneh, pomegranate molasses and warm pita (veg)
5. Beef and lentil curry served with rice, raita and pappadums
6. Beef Burger sliders with mustard dressed slaw, caramelised onions and cheese
7. Pork Loin Dijon with parmesan crust and apple coleslaw
8. Crumbed Fish with chips and tartare sauce
9. Cottage Pie
 - Beef or Vegetarian
10. Prosciutto wrapped chicken **or** Lemon atlantic salmon
Served with couscous with orange poached cranberries and toasted almonds
11. Classic Frittata (veg)
12. Soup of the day with crusty bread

DESSERT

Please choose one option for dessert or choose “soup of the day” (served as entrée). Extra selection available for \$8.00 per person

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| 1. Chocolate Brownies | 4. Cheese and Fruit Platter |
| 2. Cheesecake | 5. Classic Pavlova |
| 3. Chocolate Mousse | 6. Sticky date pudding |