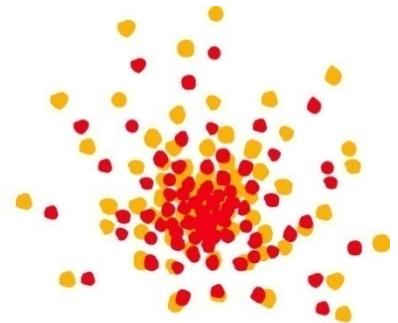


ADELAIDE. AUSTRALIA'S CONVENTION CITY

2010 LUNCH MENU



ADELAIDE
CONVENTION
CENTRE



ADELAIDE CONVENTION CENTRE 2010 MENUS

WORKING LUNCHES

We've designed a range of lunch options to suit all requirements, from a working or buffet lunch, to a more formal networking business luncheon. All prices are per person

OPTION 1 - Perfect for an informal seminar

Light buffet – served stand up only: \$29.00 per person

Two sandwich selections with your choice of bread and fillings
Two salads
Seasonal fruits, whole and sliced
Orange juice and mineral water

OPTION 2 - A more substantial lunch

Served stand up: \$34.00 per person

Two fork dish items
Two salads
Dessert or cheese
Orange juice, mineral water

OPTION 3 - An interactive lunch

Served stand up from the buffet \$39.00 per person

Can also be served with platters to the table for an additional cost of \$4.00 per person

Two sandwich selections with your choice of bread and fillings
Two hot items
Two salads
Chef's selection of desserts or cheese platter
Orange juice, mineral water

OPTION 4 - Themed menus

Served stand up \$43.00 per person

Please refer to specific themed lunch menu options

OPTION 5 - Networking business luncheon

\$52.00 per person

Menu options include a choice of any 2 courses and a 2 hour soft drink package.

\$62.00 per person

Menu options include a choice of any 2 courses and a 2 hour vineyard beverage package.

Select from menu items marked ** in the banquet menu list.



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NOW FOR THE GREAT RANGE OF CHOICES (OPTIONS 1-3)

BREAD SELECTION

Additional item: \$5.00 each

Turkish rolls
Kaiser rolls
Light rye rolls
French rack baguettes
Focaccia
White and wholemeal wraps
Breads - mix of wholemeal and white

FILLINGS

Roasted chicken with lemon mayonnaise and fennel salad
Greek style herb chicken with hummus and salad
Barossa double smoked ham with capsicum jam and cos lettuce
Tuna with Thai dressing and roasted bean sprouts
Tassal smoked salmon with lemon, dill and caper mayonnaise
Roasted sirloin of beef with mustard, crisp parsnips and salad greens
Thai beef salad
Red gum smoked turkey fillet with guacamole and cranberry jam
Cajun ocean trout with preserved lemon salsa
Tandoori roasted lamb with mint yoghurt and salad

Vegetarian

Marinated slow-cooked vegetables and cottage cheese
Vine-grown tomato, cos lettuce, avocado and pine nut
Eggplant and charred mushroom with pesto and parmesan
Avocado, sweet red pepper, Spanish onion and balsamic dressing

FORK DISH SELECTION

Additional item: \$6.00 each

Butter chicken and pilaf rice
Nepalese chicken curry served with mint yoghurt and basmati rice
Moroccan spiced lamb served with fruit cous cous
Malay style lamb curry with pita bread and achar
Chicken fillet with mushroom and white wine
Penne pasta with veal ragout
Braised beef in Coopers beer and with pancetta
Stir fried beef fillet with Chinese mushroom, bamboo shoots, Asian greens and jasmine rice

Vegetarian

Vegetable lasagne
Stir fry vegetables and Chinese mushrooms served with steamed rice
Mixed vegetable biryani with cucumber and onion raita
Pad Thai noodles with vegetables and bean curd
Singapore noodles with Chinese greens
Cheese rotolo with basil, cream and Napolitaine sauce
Indonesian vegetable nasi goreng with tofu
Spinach and pumpkin risotto



ADELAIDE CONVENTION CENTRE 2010 MENUS

HOT ITEMS

Additional item: \$5.00 each

- Seafood chowder with herb bread
- Tom yum shooter – vegetarian, chicken or prawn
- Fried fish with chips
- Thai style fish cakes with sweet chilli dipping sauce
- Crab and leek quiche
- Mini Thai red curry kangaroo pie
- Pandan chicken with sweet chilli and ginger sauce
- Duck and caramelised onion pie
- Turkey, ricotta and apricot strudel
- Chunky steak pies
- Cornish pasties with tomato relish
- Filo parcels with Moroccan lamb
- Mini steak sandwiches with English mustard
- Char siu pork loin with bean sprouts

Vegetarian

- Vegetarian minestrone soup with garlic croutons
- Jerusalem artichoke soup with bread sticks
- Grilled haloumi and zucchini tart with pesto
- Mixed vegetable risotto balls
- Chinese spring rolls
- Roast pumpkin and asparagus quiche

HEALTHY SALADS

Additional item: \$2.50 each

- European salad mix with feta cheese, cherry tomatoes, cucumber, olives and Greek dressing
- Roasted baby potato salad with a light curry mayonnaise
- Tabouleh salad
- Asian broad bean, baby corn and roasted sweet potatoes with herbed infused oil dressing
- Baby corn, barlotti beans, roasted capsicum, Italian parsley lemon vinaigrette dressing
- Fattoush – rocket with toasted pita bread, cucumber, spring onion and radish
- Vegetarian caesar salad-mayonnaise, parmesan, croutons, cos lettuce and egg
- Traditional coleslaw

DESSERT

Additional Item: \$5.00 each

- Assorted mini ice cream cones
- Greek fruit yoghurt and chocolate swirls
- Mini pavlova with mixed fruits
- Sticky date and ginger slice with toffee sauce
- Berry cobbler
- Tiramisu
- Rich mud cake with B-d Farm Paris Creek fresh cream
- Rhubarb and apple strudel
- Apricot and berry crumble tart
- Lemon meringue pie
- Sliced seasonal fresh fruit

Chefs selection of desserts platter

\$120 platter for 10

Cheese and fruit platter

\$120 platter for 10

Freshly brewed Tea/Coffee

\$5.00 per person

Orange juice and mineral water can be exchanged for tea and coffee at no extra cost in the packaged menus.



ADELAIDE CONVENTION CENTRE 2010 MENUS

THEMED LUNCHES

These menus have been designed specifically for conferences that run over multiple days with a view to cater for delegates with different tastes and backgrounds, creating variety and a point of difference. The food is served from themed buffets and is designed for buffet style service only.

All themed menus include orange juice and mineral water for a maximum duration of 90 minutes and are priced at **\$43.00 per person**.

AUSTRALIAN AND NATIVE

- Damper rolls with roast beef, coleslaw and rosella flower relish
- Northern Territory barramundi salad with native mint and roma tomato salsa
- Braised lamb rump with roasted sweet potato
- Bunya nut and warrigal spinach quiche
- Red cabbage and raisin salad with lemon myrtle dressing
- Roasted potatoes with desert lime and dill mustard dressing
- Wattle seed pavlova

NATURE AND ORGANIC

- Forest mushroom pate on organic Turkish bread
- Kingfish slices with beetroot relish
- Free range cajun spiced roast chicken with meat jus
- Wagyu beef patties with glass house tomato sauce
- Free range egg and corn kernel salad with olive oil mayonnaise
- Celery, apple and walnut salad
- Kangaroo Island honey custard tart with B-d Farm Paris Creek fresh cream

ASIAN AND ORIENTAL

- Squid and mussel salad with diced cucumber, ginger and nam pla fish dressing
- Tandoori chicken and mint yoghurt wrap
- Roasted five spice pork scotch with plum sauce
- Stir fried chicken leg fillet with chilli, sesame oil and soy glaze
- Chat potatoes with fresh coriander, cumin and tamarind dressing
- Mixed lentil and bean sprout salad with light vinaigrette
- Gulab jamun (served warm)

MIDDLE EASTERN AND MEDITERRANEAN

- Marinated octopus, dolmades and olives
- Pita bread with hummus, babaganoush and warm fetta
- Beef koftas with tomato and red capsicum coulis
- Moroccan chicken
- Black eyed bean and green salad
- Pumpkin and pine nut salad
- Date, pistachio and honey strudel



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REGIONAL AND LOCAL

Barossa smallgoods platter – includes ham, salami, chorizo and pate
Aldinga roast turkey with Beerenberg mustard cream on sour dough slice
San Remo pasta with clean seas tuna and lemon pressed olive oil
Mayura Station Wagyu beef ragout with South East mushrooms
Adelaide Plains hussey salad with 90 mile desert olive oil
Mixed pickled vegetables
Woodside Cheese platter with lavosh and Angas Park glazed fruits

LOW FOOD MILES AND GO FOR GREEN

Skala bakery focaccia with roasted chicken and avocado pate
South Eastern rare beef with Virginia Plains olive pesto
Coorong mullet with mild laksa sauce
Local pasture lamb with rosemary and wine jus
Broccoli, pasta and capsicum salad with herb lemon oil dressing
Joyson apple, celery and walnut salad
Riverland orange panna cotta



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NETWORKING BUSINESS LUNCHEON

APPETISER

Cold

	per person
**Hickory glazed roasted chicken on apple walnut and celery salad	\$15.00
** Sliced quail breast with prosciutto and fennel salad	\$15.00
** Red gum smoked turkey loin with grilled chorizo and berry and orange compote	\$15.00
** Local Adelaide smallgoods platter of smoked meats, pate and pickled vegetables	\$15.00
** Smoked ocean trout pate with preserved lemon and salsa verde	\$15.00
** Thai beef salad	\$15.00

Vegetarian

- **Marinated bocconcini on tomato confit with zucchini basil salad
- **Baked ricotta tart with vine ripened tomatoes and Virginia olives
- **Marinated soft bean curd in green ginger and lime pickle
- **Artichoke filled with eggplant pate on blood orange salad

Soup

**Indian mulligatawny soup	\$12.00
**Potato and leek vichyssoise	\$12.00
**Chicken and wonton soup	\$12.00
**Roasted pumpkin and carrot soup with creamed coriander	\$12.00
**Traditional minestrone soup	\$12.00
**Beef goulash soup with garlic bread sticks	\$12.00
**Duck broth with vegetables, orange peel, black pepper and Chinese mushrooms	\$12.00
**Mixed seafood laksa with roasted coconut and fried tofu	\$14.00

ENTRÉE

Hot

	per person
**Soy chicken with Asian greens and citrus ginger glaze	\$15.00
**Thai spiced chicken breast on a bed of rice noodles with roasted peanuts & sweet chilli sauce	\$15.00
**Whole honey glazed roasted quail with cucumber, tomato and onion salad	\$15.00
**Squid and chorizo ragout with ribbon pasta	\$15.00
** Ham and cheese pasta roll with baby spinach and creamy pasta sauce	\$15.00
**Curried chilli beef or lamb with saffron rice	\$15.00

Vegetarian

- **Pumpkin, onion and blue cheese frittata
- **Layered grilled eggplant and mozzarella sandwich with herb pesto
- **Mixed mushroom ragout with white wine on a puff pastry pillow
- **Potato gnocchi with grilled vegetables and roasted capsicum sauce
- **Ricotta, asparagus and leek tart with rich tomato glaze

MAIN COURSE

Poultry

	per person
**Char grilled chicken breast on sautéed greens with Spanish onion and green pepper glaze	\$31.00
**Baked chicken fillet with pancetta, mushroom and Marsala cream	\$31.00
**Turkey steaks with confit potatoes and cranberry white wine jus	\$32.00
Slow cooked duck leg on wasabi mash with sour cherry sauce	\$33.00
Oven baked duck breast, roasted sweet potato, bok choy and orange cumquat jam	\$35.00

Meat

**Walnut crusted lamb loin on braised spinach with rosemary jus	\$32.00
**Char grilled sirloin steak with lyonnaise potatoes, herb mushrooms and red wine sauce	\$32.00
** Veal picatta with potato roesti, demerara pumpkin and red cherry wine sauce	\$32.00
** Grilled pork steaks with cabbage rolls, pineapple and calvados sauce	\$32.00



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Seafood

- **Char grilled seafood shaslicks with a piquant tomato sauce **\$32.00**
- **Northern Territory barramundi fillets with preserved lemon, tomato salsa and harissa dressing **\$32.00**
- **Grilled salmon with red peppers, broccolini and lemon dill emulsion **\$32.00**

Vegetarian

- **Pumpkin and asparagus risotto
- **Moussaka
- **Yellow noodles with vegetables, tofu and greens
- **Baked vegetable and pasta roll with basil tomato cream
- **Indian style spiced vegetables and lentils with rice and pappadum

DESSERT

- | | |
|--|-------------------|
| | per person |
| **Frangipane pear tart with vanilla bean ice cream | \$14.00 |
| **Double chocolate rich cake with red cherry compote | \$14.00 |
| **Seasonal fruit trifle with almond biscotti | \$14.00 |
| ** Apricot and ginger cake with brandy anglaise | \$14.00 |
| **Cream caramel with Bavarian cream and strawberries | \$14.00 |
| **Adelaide Hills berry and double cream soufflé | \$14.00 |
| **Passion fruit panna cotta with orange glaze | \$14.00 |
| **Warm Vienna apple strudel with cinnamon anglaise | \$14.00 |

CHEESE AND PETIT FOURS – Platter per table for 10 people

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|--|-------------------|
| ** Selection of ripened semi matured Australian cheese with lavosh and muscatel grapes | per person |
| | \$12.50 |