

GREENFIELDS
ALBERT PARK

Conference Menu

GREENFIELDS ALBERT PARK

hello@greenfieldsalbertpark.com.au • (03) 9510 8416

Cnr Lakeside Drive & Queens Road Albert Park Lake, Melbourne, VIC 3004







Cold Canapés

\$10 each

Macerated berries with yoghurt & paleo granola ^(GF)

Mini chocolate puff pastry twist ^(NF)

Mini croissants, served with butter and jam ^(NF)

Mini apple turnovers ^(NF)

Apple and cinnamon muffin with apple jam ^(NF, GF on request)

Chocolate & hazelnut muffin ^(NF, GF on request)

Hot Substantial Canapés

\$7 each

Scrambled egg & bacon buns with red onion jam and HP sauce ^(NF)

Fried egg & champagne ham bagel with cheddar cheese and BBQ sauce

Salted pretzel with warm cheese dipping ^(V)

Greenfields' famous melty cheese toastie ^(V, NF)

Quiches & Pies

\$7 each

Root vegetable and sweet potato quiche ^(V, NF)

Spinach and mushroom quiche ^(V, NF)

Lamb and rosemary pie

Beef and red wine pie

Salted pork sausage rolls with kasundi

NF - Nut Free

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

P - Pescatarian

VEGAN

Baguette Station

\$7 each

Smoked chicken breast with Caesar dressing and comté ^(NF)

La Pamplona salami with pickled red onion and truffle mayo ^(NF)

Honey leg ham with cheddar cheese and baby cos leaves ^(NF)

Cured smoke salmon with capers, onions and leaves ^(NF)

Egg butter lettuce with garlic aioli ^(V, NF)

Salads

\$12 per person

Select two salads from the below:

Zucchini and baby kipfler salad with caramelised garlic and lemon dressing ^(VEGAN, GF)

Roasted cauliflowers with quinoa, lentils and pomegranate ^(VEGAN, GF)

Smoked salmon with baby cavolo nero, BBQ corn, puffed rice and smoked almond dressing ^(GF, DF)

Poached chicken breast in master stock with soba noodle, nori, shallot and chili soy dressing ^(DF)

Marinated buffalo mozzarella with medley tomatoes, streaky bacon and shaved salted ricotta ^(GF, NF)

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Sit Down Breakfast \$35 per person

A selection of Danishes to share for the table. Select two options from the below to be served alternating.

Eggs benedict (poached) on tinned brioche, shaved aged wagyu bresaola and brown butter emulsion and woodland sorrel ^(NF)

“Falafel Hash” Split pea falafel hash with avocado, beetroot puree, red kale chips and poached eggs ^(V, NF, GF)

“Green Goreng” Zucchini noodles with French beans, choi sum, shredded iceberg, Thai basil, bean sprouts and fried egg ^(V, GF)

“Toasted Life Loaf” with avocado & green tomato kimchi ^(VEGAN)

“Black Pudding” with poached eggs & ratatouille ^(NF)

NF - Nut Free

V - Vegetarian

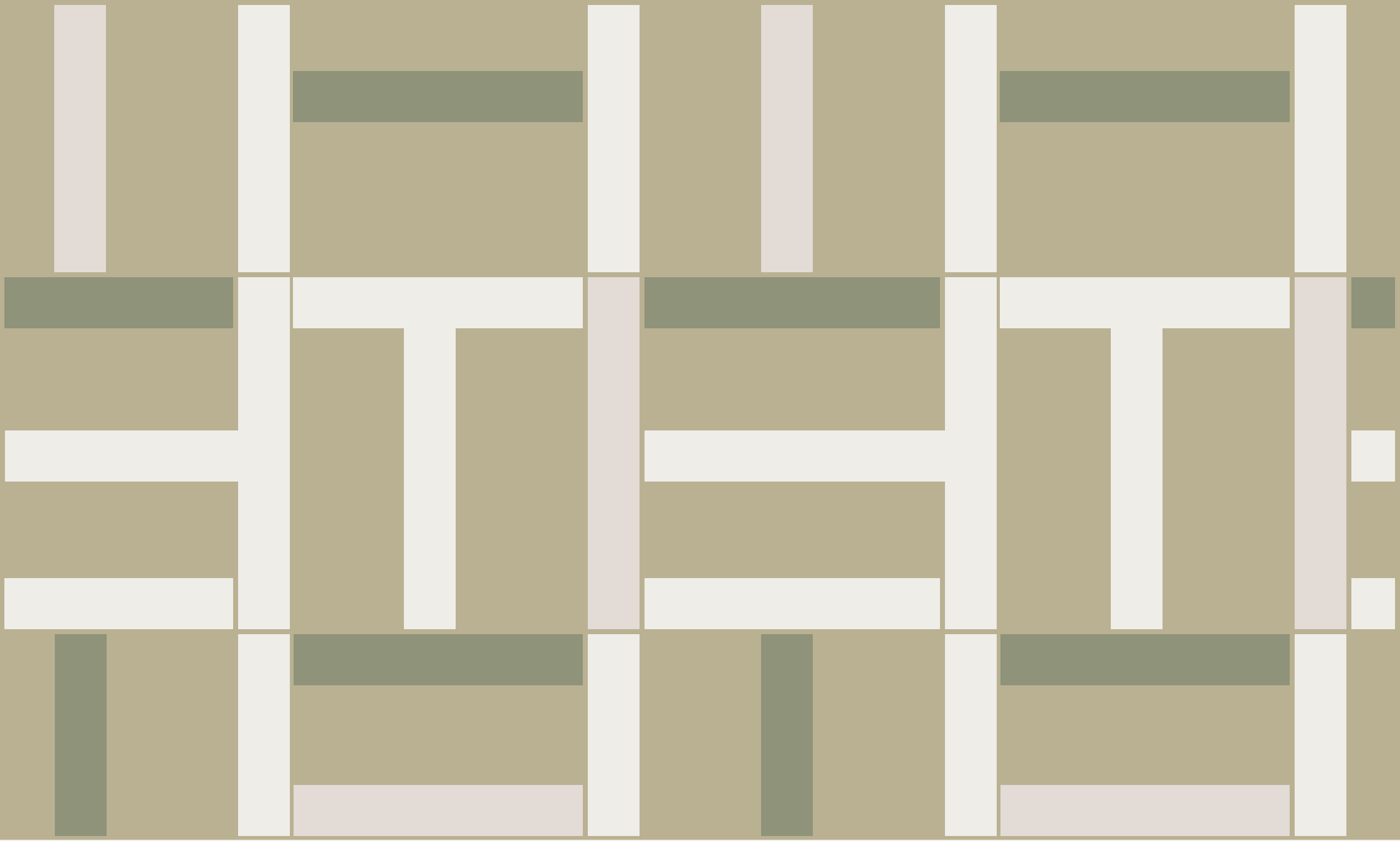
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