



WORKING LUNCHES

Premium working lunch packages. Prices listed are per person. These selections can be chosen as part of a daily delegate package for an extra \$5 per person.

Asian Buffet

\$25.00

Pick any two dishes: Served with jasmine rice and pappadums plus chutney, condiments, fresh fruit, juice, coffee and tea.

Mild Malaysian chicken curry

North Indian lamb curry – spicy but not too hot

Indian vegetarian dhal with vegetables (vg)

Thai fish curry

Marinated beancurd and bok choy in black bean sauce

Cantonese sweet and sour pork

Harbourmaster's Catch

\$25.00

Freshly-breaded fish served from the dock side plus seasoned roast chicken legs, thick seasoned hot chips, served with salads, bread rolls, condiments, sliced fruit, juice, coffee and tea.

Taste of Italy

\$25.00

Pick any 2 dishes – served with bread roll, marinated mushrooms, Mediterranean salad selection, fruit platter, juice, coffee and tea.

Traditional beef lasagne

Spinach and ricotta cannelloni

Vegetarian lasagne (v)

Ricotta cheese tortellini (v)

Penne pasta with fresh tomato, garlic & hint of chilli (vg)

Tagliatelle with smoked salmon in a cream and dill sauce

Spaghetti with pesto (spinach, basil, parmesan & pine nuts) (v)

The Highland Lunch

\$25.00

Tasmanian highland beef in a slow cooked casserole with country vegetables, lamb ragout, roast potatoes, tomato salad with fresh basil and fetta cheese, mixed leaves with a French dressing, bread rolls, and lamingtons with jam and cream, juices, coffee and tea.

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