

“Mantra makes room for business and pleasure”



Breakfast and tea break options



Networking breakfast

\$20* per person

Welcome your delegates with a networking breakfast to be enjoyed in the pre-function foyer.

- freshly brewed Vittoria coffee, premium teas and herbal infusions
- vanilla bean yoghurt, house made granola and berries
- locally sourced juices
- seasonal fruit skewers

Plus, selection of one of the below:

- smoked salmon, dill and caper mini bagel
- mini ham and cheese toasties
- assorted mini quiches
- mushroom, rocket and fetta wraps



Plated breakfast

(Minimum 20 guests)

\$28* per person – served alternate drop in your function room.

- freshly brewed Vittoria coffee, premium teas and herbal infusions
- locally sourced juices

Plus, selection of two of the below:

- coconut chia super bowl, freeze dried fruits, açai and house-made granola
- scrambled eggs, hash brown, crispy bacon and roasted tomato on sourdough
- sautéed mushrooms, spinach, fetta and balsamic on grilled ciabatta
- smashed avocado, wild rocket and cherry tomatoes on toasted rye
- house beans, chicken chipolata and fried eggs on grilled brioche



Upgrade any of our breakfast packages with the following (\$6 each per person)

- chia bowl, caramelised walnuts, coconut, freeze dried fruits
- fresh baked croissant with butter and preserves
- mini bacon and egg brioche with house chutney
- smashed avocado and fetta on toasted ciabatta

Trader hot buffet breakfast

\$28* per person

Enjoy a full buffet breakfast at our on-site restaurant before your event from 6am to 10am.

Varying menu of hot breakfast items, along with seasonal fruits, yoghurt, breads and pastries.

Continental breakfast can be enjoyed for \$22* per person.

Morning and afternoon tea breaks

Included in our day packages or at \$15* per person

Enjoy a selection of our seasonal house-made treats that provide sustenance and comfort in our pre-function foyer.

A selection of two catering items is served at each tea break.

All breaks served with freshly brewed Vittoria coffee, premium teas and herbal infusions.

Lunch and canape menus



Gourmet buffet lunch

Included in day packages or \$35* per person

Our chef's prepare a selection of hot and cold dishes along with seasonal salads and fruits.

All lunches are served buffet style in our Trader café, restaurant and bar so that you can sit down in comfort and relax.



Business style lunch

Designed to be consumed while you continue to work through the day.

Includes a chef's selection of gourmet filled rolls, bagels and wraps, served with seasonal salads, fruits and accompaniments.

Served in your function room, or in our pre-function foyer.

Upgrade your package

Enhance your breakout options with one of our premium selections.

Mini ice-creams \$5.5 per person
Fresh juice station \$7 per person
Red Bull Cans \$5 per person
Berocca Twist'n'Go \$6 per person



Canapé menu

All canapé packages are based on a minimum of 20 guests, served over 1.5 hours. All items are catered at 1.5 pieces per person.

Select 4 canapé options for \$22* per person:

Cold:

- crisp vegetable and mint rice paper rolls (GF, V)
- goats cheese and red onion tartlets (V)
- lemon and herb prawn skewers (GF)
- smoked salmon and caper blinis
- sweet chilli chicken tarts

Hot:

- chicken and spring onion skewers (GF)
- angus beef and red wine pies, tomato chutney
- parmesan arancini, truffle mayo (V)
- Mediterranean falafel skewers, chipotle relish (V)
- salt and pepper squid, tomato tartare

Sweet:

- apple pie bites
- choc-hazelnut empanadas

Substantial options available at \$9* each

- Mushroom and chive risotto (GF, V)
- Mild chicken curry, coconut rice (GF)
- Beer battered fish and chips, tartare and lemon
- Sautéed gnocchi, spinach, pesto and pine nuts (V)

Dinner menu



Gourmet buffet

*Minimum numbers apply

\$79* per person

- freshly baked bread selection
- seasonal antipasto selection
- chef's selection of salads with condiments and dressing

And your choice of:

- one dish from the traditional roast selection
- two hot dish selection

Accompanied by mixed seasonal vegetables and chef's selected potato dish.

Dessert:

- chef's selection of desserts, freshly sliced seasonal fruits
- assortment of local and international cheeses, crackers and chutney
- freshly brewed tea and coffee



Choose from the following menu options:

Traditional roasts

All served with condiments and jus.

Choose one option:

- beef sirloin with mustard and garden herbs
- leg of lamb with garlic and rosemary
- slow braised lamb shoulder
- honey-glazed pork neck with apple sauce
- roast chicken with sage and onion stuffing

Hot dish selection

Choose two options:

- pulled lamb shoulder with tzatziki
- pork and fennel meat balls
- beef, eggplant and roast capsicum lasagne
- free range chicken cacciatore
- Moroccan chicken tagine
- Shepherd's pie
- roast salmon with fennel and lemon
- roast barramundi with salsa verde
- spiced chickpea and tofu curry

Ask us about our BBQ buffet dinner for \$85* and our live BBQ cooking station.

Dinner menu



Plated dinner

Minimum numbers apply

Served alternate

2 course - \$65* per person

3 course - \$75* per person



Entrées

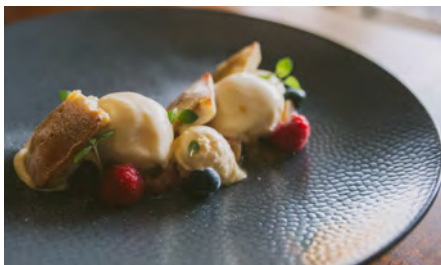
- confit salmon, asparagus, crisp potato, honey mustard vinaigrette (GF)
- marinated chicken, sweet potato hummus, cucumber, crisp kale (GF)
- tomato and vegetable ratatouille tart, pesto oil and pea shoots (V)
- prosciutto, blue cheese and pear, garden greens and toasted walnuts (GF)

Mains:

- braised beef cheek, confit garlic potato puree, charred onions and truss tomato (GF)
- atlantic salmon, crushed potato, asparagus, tomato and olive salsa (GF)
- chargrilled chicken breast, Jerusalem artichoke, leek and pickled carrot (GF)
- buffalo ricotta gnocchi, burnt butter, sage and parmesan crisp (V)

Desserts:

- coffee crème brûlée, almond wafer, toffee dust (GF)
- coconut and maple pannacotta, raspberry jam, roasted walnuts (GF, VE)
- passionfruit curd, meringue kisses, vanilla cream, raspberries and mint (GF)
- chef's cheese selection, fruit gel, house made lavosh (GF available on request)



Additional options

Compliment your dinner menu with:

- chef's selection of canapés – served prior to your meal.
\$18 per person
- cheese platter selection – served after dessert.
\$12 per person
- Vittoria Coffee and premium tea station
\$5 per person

Beverage packages



Republic Tavern Beverage Package

2 hours \$30 per person

3 hours \$39 per person

4 hours \$48 per person

- Cascade Premium Light, Beer Republic Lager (Tap), Beer Republic Pale Ale (Tap)
- Bay of Stones Brut, Tatachilla Chardonnay, Tatachilla Shiraz Cabernet
- Soft drinks and juices



Republic Tavern Premium Package

2 hours \$40* per person

3 hours \$49 per person

4 hours \$58 per person

- Cascade Premium Light, Asahi, Beer Republic Lager (Tap), Beer Republic Pale Ale (Tap)
- Bay of Stones Brut, Dal Zotto Prosecco
- Tatachilla Chardonnay, 821 South Sauvignon Blanc
- Tatachilla Shiraz Cabernet, Tropo Pinot Noir
- Soft drinks and juices



Additional upgrade options:

- Add two additional beer or wine varieties for \$7 per person
- Add spirits to any package for \$10 per person, per hour
- Arrival cocktail for \$10 per person





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