

2022 MENU

DAY DELEGATE

HEALTHY CHOICES LUNCH

\$48 PER PERSON
MINIMUM 30 GUESTS

Includes: Data projector, screen, WIFI, mints and waters, conference pad, pen.

DURING THE BREAKS

Please select two items for morning and two for afternoon tea:

Sweet

Freshly baked cookies

Freshly baked gourmet muffins

Mango macadamia bread (GF/Vegan)

Freshly baked scones with jam
& chantilly cream

Raspberry white choc slice

Mini belgian waffle w/ lemon cream cheese

Greek shortbread

Assorted petite cupcake (GF)

Whole fresh fruit bowl

Savoury

Pumpkin, spinach calzone w/ curry mango
aioli (V)

Pulled beef brisket croquette w/ salsa verde

Traditional cornish pastie w/ spiced ketchup (V)

Beef bourguignon pie / smoked tomato relish

Chicken tikka samosa w/ mint yoghurt

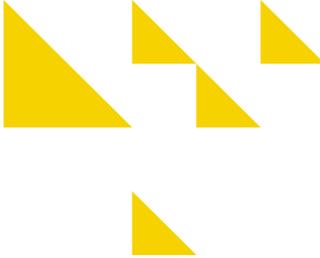
Truffled mushroom parmesan arancini
w/ garlic aioli (V)

Vegetable crudités served w/ hummus (V/GF)

Lunch poke bowl options next page

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LUNCH POKE BOWLS

Choose two poke bowls and one sweet bowl. Served with bread rolls, fresh fruit platter, sparkling water, orange juice, tea and coffee.

Char grilled chicken breast, sumac roast sweet potato, lime pickled cucumber, crisp chickpeas, rocket, tea soaked fig yoghurt. (VOA/GF)

Cajun crusted salmon flakes, garlic roasted fennel, green beans, vine ripened cherry tomatoes, roast almonds, orange chili vinaigrette. (VOA/GF)

Harissa roast lamb, pearl couscous, tabouleh, fire roasted capsicum, roast pepitas, sultanas, beetroot hummus. (VOA/GF)

King prawns, glass noodle, asian slaw, pickled radish, coriander, crisp eschallots & peanuts, black bean honey dressing. (VOA/GF)

Slow roast shaved rib eye, charred corn, black beans, turmeric rice, crisp okra, chipotle aioli. (VOA/GF)

Grilled chorizo, silverbeet, honey roast carrot, pickled spanish onion, spiced pinenuts, balsamic caramel. (VOA/GF)

Confit button mushrooms, citrus roasted cauliflower, quinoa, charred red cabbage, roasted sunflower seeds, black garlic mascarpone. (VOA/GF)

Sweet Bowls

Coconut chia pudding w/chargrilled pineapple, pepper and mint infused honey (V/GF)

Rice custard w/mango, lychee and lime leaf compote, toasted coconut (V/GF)

Vanilla yoghurt w/blueberry sage jam, pumpkin seed praline (V/GF)



V = Vegetarian, GF = Gluten Free, VOA = Vegetarian Option Available

While NEX Newcastle Exhibition & Convention Centre will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

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