

2022 MENU

DAY DELEGATE

HEALTHY CHOICES LUNCH

\$55 PER PERSON

MINIMUM OF 30 GUESTS

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

DURING THE BREAKS

*Please select **TWO** items for morning an **TWO** for afternoon tea:*

Sweet

Freshly baked cookies

Freshly baked gourmet muffins

Mango macadamia bread (GF/VGN)

Freshly baked scones with jam
& chantilly cream

Mini Belgian waffle w/ lemon cream cheese

Greek shortbread

Assorted petite cupcakes (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 aranchini
w/ garlic aioli (V)

Vegetable crudités served w/hummus (V/GF)

GF = Gluten Free, V = Vegetarian, VGN = Vegan
Vegetarian and Vegan options available on request.

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.

NEWCASTLE
EXHIBITION &
CONVENTION
CENTRE

NEX.

LUNCH POKE SALAD BOWLS

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

Savoury

Please Choose **TWO** Options

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

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

Harissa roast lamb, pearl cous cous tabouleh, fire roasted capsicum, roast pepitas & sultanas w/ beetroot hummus (VOA/GF)

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

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

Grilled chorizo, silver beet, honey roast carrot, pickled Spanish onion & spiced pinenuts w/ balsamic caramel (VOA/GF)

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

Sweet

Please Choose **ONE**

Coconut chia pudding w/ char grilled pineapple, pepper & 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)

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