

Monash Conference Centre

CATERING MENU

2025

Please supply your selections and dietaries at least 7 days prior to your event. Feel free to contact us with any queries as some variations are possible.

V= vegetarian GF = gluten free DF = dairy free NF = nut free VG = vegan

Monash Conference Centre
(03) 9903 8000
conferencecentre@monash.edu

Morning and Afternoon Tea – prices listed are per item unless otherwise indicated

Savoury

Tartlets (*min 6 per flavour*)

- Zucchini, feta and mint (V)
- Chorizo, leek & ricotta

Mini croissants (*min 6 per flavour*)

- Smoked ham, provolone & dijon
- Tomato, provolone & dijon (V)

Breakfast brioche buns (*min 6 per flavour*)

- Bacon, Emmenthal, relish and tabasco mayo
- Smoked ham, Gruyere, Dijon and Bechamel
- Folded egg, spring onion and spinach (V)

Savoury Crumpets (*min 6*)

- Smoked salmon, whipped ricotta, dill and crispy capers (NF)
- Heirloom tomato, goats curd & chimichurri (V, NF)

Pastizzi (*min 6*)

- Spinach & feta & green tomato relish (V)
- Spiced green pea & lemon yoghurt (V)

Sweet

\$6 Buttermilk scone with cinnamon sugar, plum jam and vanilla cream (*min 12*)

\$7 Petit Cannoli – assorted (*min 6*) *may contain nuts*

\$9 Petit Pastries – assorted (*min 6*) *may contain nuts*

Petit Bigne – assorted (*min 6*) *may contain nuts*

Brownies (*min 6 per flavour*)

- Caramel cornflake
- Peanut butter fudge (GF)

\$6 MCC biscuits (2 per serving)

Healthy and Dietary

\$6 Puffed quinoa, tahini, fruit and nut bar, vegan chocolate (*min 6*) (VG, GF)

\$6 Little lemon baked cheesecake (*min 6*) (GF, NF)

\$50 Fresh Fruit Platter (*5 pax serve*)

\$9.6 Date, honey and almond granola with spiced apple compote and ginger yoghurt (*min 6*)

\$9.6 Vanilla and coconut overnight oats with grated apple, strawberry compote and almonds (*min 6*)

\$6 Mini Vegan Savoury Tart – (*min 1 per flavour*)

- Maple glazed carrot & parsnip (GF, VG, FODMAP)
- Thyme & Mushrooms (GF, VG)

Lunch

Bread

25% automatically vegetarian unless otherwise stated or requested

Point sandwiches (*min 6*) \$13
- V, VG, GF available

Katsu Sando (2 pieces) (*min 6 per flavour*) \$13
- Panko Crumbed Chicken/ Pork/ Haloumi
- Served w cabbage, tonkatsu sauce, mayo, pickled chilli cucumber

Baby baguettes (*min 6 per flavour*) \$7.5
- Brie, red onion jam, butter lettuce and wasabi Kewpie (V)
- Roast beef, red onion jam butter lettuce and wasabi Kewpie

Reuben Bagels (*min 6 per flavour*) \$9
- Pastrami Reuben w/ B&B pickles, Swiss cheese, sauerkraut and horseradish mayo
- Tomato Reuben w/ B&B pickles, Swiss cheese, sauerkraut and horseradish mayo (V)

Small Banh Mi (*min 6*) \$9.5
Served w Asian herbs, carrot pickle, sriracha & chilli sesame mayo
- Crispy Chicken
- Pork Belly
- Egg

Salad and Soup

Salads serve 8-10 people as a side

Crispy lemongrass chicken & cellophane noodle salad, shredded green cabbage, Vietnamese mint, coriander, roasted peanuts, kewpie, sriracha & hot & sour dressing \$70

Rare Beef & Sugarloaf Cabbage (GF) \$70
Goat's curd, radicchio, pickled shallots, crispy baby capers & salsa verde

Harissa Pumpkin, Green Cous-Cous & Feta (V) \$65
Roasted pine nuts, watercress, pickled red onion, rocket, mint & sherry vinaigrette

Roasted Chicken, Avocado & Speck, baby cos, soft boiled egg, sourdough croutons & green goddess dressing \$70

Soup (*minimum 20 serve per flavour*) \$18 per serve
Extra flavours available on request
- Potato, Leek & Corn Chowder w Crispy Leeks (V)
- Mushroom, Mascarpone & Truffle w Crispy Enoki (V)
- Pork Sausage, Chickpea & Cavolo Nero Minestrone w Orzo, Parmesan & Chimichurri
- Optional dinner roll & butter \$5 ea

Lunch – Finger Food

Cold

Medium Rice Paper Roll (GF, contains nuts) *(min 6 per flavour)* \$6.5

- Chicken
- Prawn
- Beef
- Duck
- Tofu (VG, GF)

Sushi Tokyo Roll *(min 6 assorted or per flavour)* \$7

- Meat/Seafood - Vegetarian
- Vegan

Local Cheese Selection *(min 6 serve)* \$19 per serve

Berry's creek riverine buffalo blue, Maffra Ashed cheddar & Grand Fleuri double brie w sourdough fig loaf, lavosh, candied walnuts, muscatels, dried figs & quince paste – contains nuts

Charcuterie Board *(min 6 serve)* \$20 per serve

San Danielle prosciutto, Grandmother's ham, bresaola, Casalinga salami, onion jam, Dijon, caperberries, cornichons, baby capers, zucchini pickle & sourdough

Hot

Sliders *(min 6 per flavour)* \$9.5

- Beef Brisket w/ American Cheese, Dill Pickle, Tomato Relish & Yellow Mustard Mayo
- Buttermilk Fried Chicken w/ Provolone, Dill Pickles & Tabasco Mayo
- Crumbed Haloumi, Jalapeño, Red Onion Jam & Chimichurri Mayo (V)

Sausage rolls – Mini Traditional *(min 6)* \$6

- Kasundi

Zucchini and Manchego arancini (V) *(min 12)* \$6

- Green Goddess Sauce

Bamboo skewers *(min 6 per flavour)* (all GF)

- Red curry beef w peanut/lime satay \$12
- Chimichurri lamb w mint yoghurt \$10.5
- Korean chicken w gochujang kewpie (DF) \$9.5
- Chilli paneer, capsicum and red onion w lemon yoghurt (V) \$9.5
- Satay Tofu, Zucchini, Mushroom & Red Onion Bamboo Skewer (VG) \$9.5

Lamb & quinoa filo with pistachio labne *(min 12)* \$7.5

Hot Buffet - \$43pp, minimum 8 people, selections required 14+ days before your event

INCLUSIONS:

8-16 people	1 main, 1 side, 1 salad
16-23 people	2 mains, 1 side, 1 salad
24+ people	3 mains, 1 side, 1 salad

MAINS - more options available on enquiry

Crispy lemon scented roasted chicken pieces with traditional baked potato gratin GF

Oven roasted salmon fillet, flaked over a white bean and fennel cassoulet GF Halal

Cauliflower & cheese ravioli in a cauliflower cream and topped with flaked toasted almonds V Halal

Slow cooked lamb shoulder with Tuscan roasted potatoes, salsa verde GF DF Halal

Butter Chicken served with Turmeric Rice GF

Rich slow braised beef goulash with creamy herb pomme puree GF Halal

SALADS

Garden Salad

Greek Salad

Roasted cauliflower salad

Pumpkin, lentil and feta salad

Ancient grains salad

OPTIONAL:

Additional sides: \$6 each per person

Additional salads: \$9 each per person

Juice and sparkling mineral water: \$5 per person

SIDES

Golden Roasted Potatoes with Balsamic Baby Onions GF DF V

Broccolini Sauteed with Garlic & Lemon Zest GF DF V

Green Beans, Spanish Onion, Feta and Olives GF V Nut free

Hot Jacket Potato with Sides GF NF

OPTIONAL TO SHARE

(per platter)

Quiche Lorraine \$73

Beef Lasagne \$91

Vegetarian Lasagne \$91

Mac and Cheese NF \$63

Beverages & Staffing

BEVERAGES

Nespresso Coffee &
Twinings Tea

Half Day \$5.50pp

Full Day \$8.00pp

NON ALCOHOLIC *Charged on consumption*

Sparkling mineral water \$8.00
(750ml bottle)

Mixed flavoured mineral \$5.50
waters and soft drinks
(individual serves)

Orange or Apple Juice (2L) \$16.50

Full list of alcoholic beverages available on request, including a
varied range of local beer and wines.

Service and security charges apply.

STAFFING

If your event requires waited service, we would be pleased to assist
you with staff to do so.

If your event includes alcohol, staffing and security charges will
automatically apply based on your event requirements.

MONASH CONFERENCE CENTRE STAFF

Service staff Mon - Fri \$55.00/hour
Min 3 hours

Security Mon - Fri \$55.00/hour
Min 4 hours

EXTERNAL SERVICE

Dedicated AV technician POA