



**cliftons**  
CUISINE



# All Day Dining experience

Whether you're learning or collaborating, eating nutritious meals is essential for maintaining focus throughout the day. From tasty global flavours to crunchy salads and baked treats, discover a revolving all-day menu teeming with nourishing options.





# Morning & afternoon tea

An ever-changing buffet selection of three sweet and savoury bites each day



## Morning Tea

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Warm pastries and croissants

Freshly baked muffins

Chia pots with berries

Scones with jam & cream

Savoury tartlets

Seasonal fruit selection

## Afternoon Tea

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Selection of sweet slices

House baked cookies

Crudites with house made dip

Farmhouse cheese platter with lavosh

Assorted petite cakes

Whole seasonal fruit



# Lunch

Cliftons offers a variety of options ranging from hot buffet style dishes with accompaniments, soups, salads, smaller bites and sandwich options.



## Summer

Smoked salmon, cream cheese and cos mini bagel

Pastrami, mozzarella, dijon and baby rocket baguette

Warm spinach and sweet potato frittata

Thai beef salad with crunchy rice noodles and soft herbs

Pesto chicken pasta salad

Selection of sushi rolls with soy, wasabi and pickled ginger

Carrot and coriander soup, petite bread rolls

## Autumn

Wild mushroom soup, petite bread rolls

Slow cooked lamb shoulder, freekeh and herbs

North African chermoula chickpea braise

Roasted chat potatoes with rosemary

Citrus rice salad

Panzanella – sourdough, tomato, olives, capers, onion

Classic BLT on Turkish bread

Roasted vegetable pesto wrap





# Lunch

Every day is different, and our chefs will prepare a balanced selection each day for guests to choose from.



## Winter

- Spinach and potato soup, petite bread rolls
- New Delhi chicken korma curry
- Thai yellow pumpkin curry, coconut, chilli, Thai basil
- Steamed jasmine rice
- Fattoush salad, pita bread, iceberg lettuce, radish, cucumber, sumac dressing
- Winter green salad, balsamic vinaigrette
- Roast beef, cheddar and horseradish bagels
- Egg, lettuce and chive point sandwiches

## Spring

- Spinach and ricotta cannelloni, Napoli sauce, basil, parmesan
- Traditional beef lasagne, béchamel, basil, tomato, parmesan
- Garlic bread
- Cous cous, pistachio, zucchini, spinach, mint
- New York style chopped salad
- Smoked salmon baguette, mixed leaves, sour cream, chives
- Spring salad and avocado mini rolls



# Breakfast

Start the day right by adding a nourishing breakfast to your all-day dining package



## Continental

Freshly baked Danish pastries  
Granola and yoghurt mini pots  
Seasonal fruit salad  
Filled croissants  
Cereal and milks  
Warm banana bread  
Savoury muffins  
Espresso coffee, artisan teas  
and fresh juices

## Hot buffet

Danish pastries  
Fresh seasonal fruit  
Fluffy scrambled eggs  
Crispy bacon  
Grilled chipolata sausages  
Wilted spinach & lemon  
Roasted field mushrooms  
Oven baked roma tomatoes with soft herbs  
Espresso coffee, artisan teas and fresh juices





# Dinner

Round out an evening event with a relaxed dinner in our stunning breakout spaces, served buffet style with an alcoholic or non-alcoholic beverage package.



## Dinner

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Tandoori roasted butter chicken curry  
Chickpea and lentil and sweet potato hotpot  
Fragrant jasmine rice with crispy shallots  
Warm roti bread  
Spiced yoghurt sauce  
Tomato and spinach kachumber salad  
Petite assorted sweet slices

### A note on allergens:

*Cliftons are aware that dietary considerations are an important factor for our clients. Our daily offering of Cliftons Cuisine is designed to accommodate the most common dietaries and allergies, and include vegetarian, vegan, gluten free and dairy free options.*

*\*All menus are samples and vary by season and venue.*



# Elevate your event

Canapes are a perfect finish to your event, allowing your delegates to network in stylish surroundings with delectable canapes and elegant beverages, served by our team of hospitality professionals in our breakout spaces.



# Canapes

Indulge your attendees with tiered packages featuring premium beverages and luscious hot or cold bites.



## Networking package

*1 or 2 hours*

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Petite chicken sandwich, truffle aioli  
Mushroom and feta tartlet  
Teriyaki beef skewer, soy glaze  
Lamb and rosemary mini pie  
Hot smoked salmon blini, lemon mascarpone

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Sparkling wine  
Local Chardonnay & Shiraz  
Local premium beer  
Imported premium beer  
Selection of soft drinks, mineral water and juice

## Premium Package

*1 or 2 hours*

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Freshly shucked oyster, shallot mignonette  
Peking duck crepe, spring onion, hoisin  
Goats curd and heirloom tomato tartlet  
Slow cooked lamb shoulder empanada, chimichurri  
Pea & fennel arancini  
Coconut chicken salad, witlof  
Tiger prawn tostada, mango salsa

.....  
Prosecco  
Local Chardonnay, Pinot Grigio, Pinot Noir & Shiraz  
Local premium beer  
Imported premium beer  
Selection of soft drinks, mineral water and juice



# Canapes



## Superior Package

*1 or 2 hours*

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- Lamb cutlet, salsa verde
- Fish taco, slaw, coriander salsa
- Flame grilled tobiko prawn nigiri
- Salt & pepper tofu, sesame
- Rare roast beef and horseradish crostini
- Mini crispy pork bao, Asian slaw
- Mushroom & pecorino arancini
- BBQ duck rice paper roll, nuoc cham
- Chicken and chive dumpling, soy vinegar

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Champagne

Superior local Chardonnay, Pinot Grigio,  
Pinot Noir & Shiraz

Local craft beer

Imported premium beer

Craft brewed cider

Selection of soft drinks, mineral water  
and juice

## Upgrade with add-on grazing platters

Artisan cheeses with accoutrements

Charcuterie, pickled vegetables, relish & freshly baked bread

Petite sweet canape platter

*All canape events include waitstaff and chefs*



# A formal affair

Host a seated luncheon or dinner in spacious surroundings to forge new connections over delicious chef-prepared plated options and a carefully curated local wine selection.





# Luncheon

Treat your group to an incredible culinary experience complemented by flowing drinks in the seclusion of your own space.



## Boardroom

*1.5 hours*

Petite bread roll, butter

Oven roasted eye fillet of beef,  
rosemary kipfler potatoes, maple dutch  
carrots, red wine jus

Shared salad for the table

Sparkling wine

Local Chardonnay & Shiraz

Local premium beer

Sparkling mineral water

## The Long Lunch

*2.5 hours*

Petite bread roll, butter

Tom yum coconut chicken salad, fried  
shallots, kaffir lime

Slow cooked lamb rump, sweet potato crisp,  
olive tapenade, feta cream

Shared salad for the table

Prosecco

Local Chardonnay, Pinot Grigio,  
Pinot Noir & Shiraz

Local premium beer

Premium imported beer

Sparkling mineral water





# Dinner

Enjoy two or three courses matched with local wines and served by our professional team of wait staff



## Premium Package

*2 or 3 courses – served alternate drop*

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### Entree

Goats curd and heirloom tomato tart, basil oil

Smoked salmon, rye, dill crème fraiche

### Main

Roasted chicken breast, onion puree, kiplers, mushroom, truffle sauce

Lamb shank, Israeli cous cous, pomegranate sauce, roasted capsicum

### Dessert

Vanilla cheesecake, cherry sorbet, pistachio crumb

Sticky toffee pudding, dulce de leche gelato

### Beverages

Sparkling wine

Local Chardonnay & Shiraz

Local premium beer

Selection of soft drinks and mineral water

# Dinner



## Superior Package

*2 or 3 courses – served alternate drop*

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### Entree

House made duck prosciutto, melon & burrata, micro greens

Pan fried gnocchi, corn ribs, Dutch carrots, beurre noisette

### Main

Eye fillet of beef, pepper jus, pommes anna, charred broccolini

Poached salmon fillet, lemon and dill cream, grilled asparagus

### Dessert

Passionfruit crême brûlée with cranberry biscotti

Chocolate tart, coffee sorbet

### Beverages

Prosecco

Local Chardonnay, Pinot Grigio, Pinot Noir & Shiraz

Local premium beer

Premium imported beer

Selection of soft drinks and mineral water

*All seated events include waitstaff, linens and chefs*

*\*All menus are samples*



# Make your event memorable with creative cuisine

Cliftons Event coordinators can tailor any event to suit your requirements, with a wide array of optional extras including place cards, menu design and printing, floral styling, bespoke menus and event theming.

We partner with a range of suppliers to source local fresh produce. From food preparation, serving and packaging to minimising waste, Cliftons Cuisine adopts practices that positively impact the environment.

