



GANNAWARRA

**A CONFERENCE AND LEARNING
CENTRE FOR THE COMMUNITY**

Welcome to the Gannawarra Conference Centre

Take a look at our delicious menu.

**Please call Ph: 9379 5954 for further information including
pricing, quotes & for catering for special needs.**

We look forward to making your next function a big success.

**Regards from,
*The Gannawarra Team***

Contents Page

Daily Breakfast Menu (pg 3)

Continental

Cooked Breakfast

Full Breakfast

Other Breakfast (pg 4)

Soup Menu (pg 5)

Entrée Menu (pg 6)

Main Course Menu (pg 7)

Lamb

Beef

Pork

Chicken

Catch of the Day (Fish)

Pasta & Rice

Vegetarian

Dessert Menu (pg 15)

Lunch Platter Menu (pg 18)

Option A

Option B

Option C

Option D

Option E

Finger food Menu (pg 19)

Option 1

Option 2

Option 3

Option 4

Option 5

Buffets (pg 21)

Gourmet Food Platters (pg 22)

Delivery of Service (pg 22)

Continental Breakfast

Hot Cooked Breakfast

Full Breakfast

Morning and Afternoon Tea

Main Meal (Lunch)

Beverage Packages (pg 23)

Tea & Coffee - option 1 & 2

Cold drinks

Service Staff (pg 23)

Daily Breakfast Menu

Continental

Toast – White, Wholemeal, Multigrain or Raisin (2) Slices

Condiments – Vegemite, Assorted Jams and Marmalade

Yoghurt

Fresh/Tinned Fruits

Choice of Cereals – Minimum of Six Varieties

Choice of Full Cream or Low Fat Milk

Twining Teas

Coffee

Cooked Breakfast

Eggs – Poached, Scrambled or Fried

Grilled Bacon or Breakfast Sausages

Grilled Tomatoes

Mushrooms

Toast – White, Wholemeal, Multigrain (2) Slices

Full Breakfast

Combination of Continental and Cooked Breakfast

Breakfast Menu

Other Breakfast Options

Toasted Sandwiches – A Wide Range of Assorted Fillings

Toasted English Muffins

Pancakes with Maple Syrup/Golden Syrup

Omelettes – Variety of Fillings

Grilled Sausages or Chipolatas

Baked Beans or Spaghetti

Eggs Benedict

Wilted Baby Spinach

Fresh Fruit Salad

Freshly Baked Muffins and Danishes



Soup Menu



Cream of Pumpkin

Sweet Potato and Corn Chowder

Tomato and Vegetable

Cream of Cauliflower/ Broccoli

Beef/Chicken and Vegetable

Leek and Potato

Crème of Mushroom

Potato and Bacon

French Onion

Pea and Ham

Broccoli and Zucchini

Minestrone
Laksa (variety)

Lamb/Beef Stockpot

Red Lentil and Sweet Potato

Crème of Cauliflower

Vegetable and Barley

Lamb Shank and Barley

Sweet Corn Chowder

Carrot and Orange

Chicken and Corn

Crème of Carrot

Hearty Lentil & Vegetable

Curried Chicken & Rice

Crème of Chicken

Vegetable (Spring Vegetable or Chunky
Vegetable)

Entree Menu

Ham and Asparagus or Chicken & Mushroom or Seafood Voulavents

Light and flaky pastry case filled with a delicious chicken & mushroom filling or creamy seafood filling

Antipasto Platter

A selection of cured meats, cheeses, pickles, salad, olives & semi dried tomatoes served with grissini

Chicken & Avocado Salad

Marinated and poached chicken is served on baby cos lettuce with avocado and creamy dressing

Chicken Caesar Salad

Tender chicken pieces are served on baby cos lettuce with bacon, egg, garlic crouton and creamy dressing with a hint of anchovy

Crumbed Calamari Rings with Lemon & Tartare Sauce served on Salad Greens

Tender rings of calamari are lightly crumbed and served on baby mesculin with tartare sauce and lemon wedges

Baby Whiting Fillets served with a Lemon Sauce on Mixed Greens

Tempura battered whiting fillets are served with a light and luscious lemon sauce on a body of baby lettuce

Pan Fried Fish of the Day served on a Bed of Savoury Rice and a Tomato Salsa

Lightly crumbed fish fillets are served on a bed of savoury rice with a tomato & red onion salsa

Seafood Platter

A combination of fresh and cooked seafood served on a bed of greens and accompanied with a classic seafood sauce and fresh lemon wedges

Tortellini/Ravioli with a Bolognese or Napoli Sauce and Parmesan Cheese

Mini tortellini or ravioli filled with either ricotta or spinach or beef served with traditional Napoli or Bolognese sauce.

Beef or Roasted Vegetable Lasagne served with Garden salad

Traditional beef or roasted vegetable lasagne with layers of béchamel sauce served with a crisp side salad