

BREAKFAST

EXAMPLE MENU

Start your day at the Zoo with a fresh and nutritious breakfast. We offer a range of seasonal plated and grazing food items to ensure your guests are energized for the rest of the day.

Our breakfast packages include freshly brewed Genovese coffee, SereniTEA organic teas and Orange juice.

Ask your event planner about early morning Zoo Experiences that enhance the perfect breakfast experience.

Minimum numbers 20 guests.

Plated Breakfast

Select one main meal for all guests which will be served alongside fresh cut fruit and sweets to the table and freshly brewed Genovese coffee, SereniTEA organic teas and orange juice.

PLATED DISHES

The Modern Classic

Free-range scrambled eggs, roasted tomatoes, mushrooms, hash brown, sourdough

English Breakfast

Smoky baked beans, avocado, hash brown, sausage & toast

Savoury Brioche French Toast

Parmesan French toast, caramelised onion, roasted pumpkin, goat cheese, soft egg

Sweet Corn & Zucchini Fritters

Grilled halloumi, smashed avocado, tomato salsa, egg, herb yoghurt

Japanese-Inspired Morning Set

Tamago-style omelet, sesame spinach, mushroom & milk bun

Mediterranean Baked Eggs

Free-range eggs baked in spiced tomato & red pepper, crumbled feta, warm sourdough toast

CONFERENCE

EXAMPLE MENU

All packages include freshly brewed Genovese coffee, SereniTEA organic teas and orange juice, fruit bowl, iced water, flip chart, whiteboard (on request).

Full day conference package (8 hours) - two morning tea items, one afternoon tea item, Gourmet Sandwich selections and two salads. \$95 pp

Half day conference (5 hours) - two morning or afternoon tea items, Gourmet sandwich selections and two salads.

MORNING & AFTERNOON TEA ITEMS

Egg mayonnaise ribbon sandwich, chopped shallots, watercress

Yarra valley Farmed Ocean Trout hash

Hot smoked Ocean Trout, potato hash, Ocean Trout caviar, crispy kale

Farmer's Market Bowl- Kale, avocado, lentils, charred broccolini

Farmed vegetable & egg slice

Handpicked greens, Zaatar, crumbled feta (v) (lg)

Bircher Muesli

Rhubarb, citrus segments, orange blossom gel (v)

Immunity Bowl

Banana, muesli, peanut butter, strawberry, honey, green tea powder

Garden Quiche

Garden potatoes, shallots, pea, baby leek (v)

Parcel of butternut pumpkin & ricotta

Seasonal pumpkin flower, pumpkin seeds (v)

Breakfast slider

Sweet potato hash, kale, avocado, bacon, hollandaise, brioche bun

Green House Fritters

Green house grown zucchini & corn, tomato relish

Mini Croissants filled with Ham and Cheese or Tomato and Cheese

Seasonal Berries Amandine (v)

Freshly baked scones

Cornish clotted cream, strawberry preserve (v)

Rice Pudding

CONFERENCE

EXAMPLE MENU

GOURMET SANDWICH LUNCH

Our conference day packages include a selection of freshly baked sourdough, baguettes, rolls and wraps with fresh, flavourful and healthy fillings and two chefs selection salads. apply for groups less than 20

Our freshly made daily salads will include multiple filling options but could include:

Chicken Schnitzel, Roasted Sweet Potato, Tuna Mayonnaise

Pulled Pork, Slaw, Grilled Eggplant & Mozzarella

Smoked Ocean Trout dill Creme Fraiche

Sesame Beef Caramelised onion

Japanese Egg Salad Sando (v) served on soft white bread

Turkey Clubbacon, lettuce, tomato, mayonnaise

Chicken & Avocado

Grilled courgette, roast vegetable, gluten free bread (v)

HOT LUNCH UPGRADES

Upgrade from the gourmet sandwich lunch to a nourishing warm buffet. Select two main meals from your preferred style of buffet and delicious sides will also be served

STIR FRY STATION

A selection of two stir fry's served on the buffet with sides as per below.

PASTA

A selection of two pasta dishes from the buffet, homemade bread and a Chef's Garden Salad.

CURRY

A selection of two housemade curries served on the buffet with sides as per below.

CANAPE

EXAMPLE MENU

A standing canape function is the perfect way for your guests to relax into the unique environment of the Zoo, especially if they are served at one of our special outdoor spaces overlooking the Giraffes, Lions or Hippos.

Canapes packages can be made from hot, cold or sweet items.

Minimum numbers 20 guests. Venue hire, labour and audio visual charges may also apply.

1 hour canape package - 5 Canapes

2 hour canape package - 6 Canapes, 2 substantial

3 hour canape package - 7 Canapes, 2 substantial, 1 sweet

4 hour canape package - 8 Canapes, 3 substantial, 3 sweet

5 hour canape package - 9 canapes, 2 substantial, 3 sweet

Smoked Beef Horseradish cream, brioche toast, truffle mayo

Thyme Crackers, Sweet potato, ricotta cheese (lg) (v)

Pumpkin Bruschetta Pickled radish, balsamic pearl (vg)

Yellowtail Kingfish Ceviche, olive blinis, lime dressing (df)

Goat Cheese Tart

Slow roasted tomato, goat's cheese, basil & pesto (v)

Lamb Loukamades, Molasses, mint yoghurt

NY Style Mini Burger, Pulled beef ribs, pickles, chipotle mayo

Hand Pie, Beef & red wine, onion jam, ketchup

Pumpkin Arancini, Pumpkin puree & crispy kale (vg) (lg)

Lemon Grass Prawn Pot Stickers, Ginger, black vinegar, furikake

Japanese Style Vegetable Pancake, Green onion, kimchi, teriyaki glaze (v)

Onion & Curry Leaf Fritters, Shishito pepper & coriander pakora, mint

Mexican Beef Puff, Beef chili, bean, jalapeno

Apple Davidson plum, Mousse (nf) (lg)

Coconut blueberry, Teacake (vg) (lg) (nf)

Apple Lamington, Aniseed myrtle jam (lg) (nf)

PLATED EXAMPLE MENU

This menu can be served either individually plated or more casual grazing style to the table. As they sit down your guests are treated to freshly baked artisan bread rolls, home cultured butter, salt and dukka before a delicious two course or three course meal. Freshly brewed tea and coffee is also included at the end of the meal. Canapes packages can be made from hot, cold or sweet items.

Two Course

Select one entrée and two alternate mains OR two alternate mains and one dessert

Three Course

Select one entrée, two alternate mains and one dessert

ENTREE

Seared Scallops Crème fraiche, pickle radish & tapioca crackers (lg) (df)

Tempura Snapper Mango, basil mayo, ponzu reduction & peppercorn salt

Kataifi wrapped Lamb Loin Homemade babaganoush, Aleppo pepper & toum aioli

Fine herb crusted Beef Baby tomatoes, dry currants, labneh & pomegranate molasses

Chicken Harissa Hummus, chickpeas, pickle onion & paprika dressing (lg) (df)

Burrata Panzanella Creamy mozzarella, grilled flatbread, tomato & basil (v)

'Green' Risotto Baby spinach, zucchini, kale, & garlic jam (v) (lg)

MAIN

Wagyu Mb 5+ Braised Beef Rib Tomato jam, bone marrow & rendang sauce

Beef Cutlet Panko crumbed cutlet, herb butter, potato puree & Italian slaw

Sardinian Lamb Shoulder Peas, saffron potato & gremolata (lg) (df)

3030 Barramundi Warrigal greens, finger lime, native lemongrass sauce (lg) (df)

Slow braised Chicken Cacciatore Tomato, capers, olives, oregano, silken creamy potato

Ricotta & Herb Gnocchi, Burnt butter, saltbush & sage (v)

Roasted Pumpkin Caramelised leek, eggplant, smashed cauliflower & quandong chutney (vg) (lg) (df)

DESSERT

Duo of Chocolate Mousse, Salted caramel, crumble, fresh raspberry (lg)

Traditional Lemon Tart, Marshmallow ice cream, licorice syrup

Baileys Crème Brulee White chocolate sorbet, fresh berries (lg)

Citrus Medley Mandarin, blood orange gel, crystalised sandalwood nut (lg)

BBQ FAMILY DAY

EXAMPLE MENU

Our BBQ menu is a favourite for group bookings looking for something fun and informal, be a Corporate Family Day or a social celebration.

Suitable for outdoor spaces and some indoor function rooms these BBQ menus are the perfect meal before getting out and experiencing what the Zoo has to offer.

Minimum numbers start at 30 adults, enquiries for smaller groups may attract a surcharge

Each buffet includes a selection of freshly made hot BBQ items, a delicious assortment of fresh salads and breads, biodegradable cutlery, crockery and napkins.

Beverages can then be served on consumption or as part of a package.

CLASSIC BBQ MENU

Bread Freshly baked bread rolls, bread, pita

Condiments Home made dips, pickles, sauces, mustards, vegetable relish

Protein Aussie beef sausages, rosemary & honey (halal)

Chargrilled chicken tenderloin skewers, garlic & green onion dressing (lg) (df)

Slow cooked beef brisket Grilled pineapple (lg) (df)

Dietary options:

Alternate sausages and chickpea burgers (v) (vgo) (lgo) (df)

Cold Salad: Iceberg salad Heirloom tomato & chive dressing

Cold Salad: Creamy potato Apple & sultanas, grain mustard dressing (v) (lg)

Hot Side: Caramelised onion rings (v)

BUILD YOUR OWN BURGER STATION

Bread Freshly baked bread rolls, bread, pita

Protein Beef burgers Chargrilled Chicken burgers (Halal)

Potato and chickpea burgers (v) (vg)

Condiments Home-made dips, pickles, sauces, mustards, vegetable relish, caramelised onions, Aussie slaw, Cheese slices, Lettuce/spinach, Sliced tomato

Cold Salad: Iceberg salad, Heirloom tomato & chive dressing (v) (vg)

Cold Salad: Creamy potato , Apple & sultanas, grain mustard dressing (v)

Dessert: Assorted flavoured donuts (v)

Dessert: Icy poles and stick ice creams (flavours to be confirmed) (v)