



# Conference Menu

**NYAAL BANYUL**  
GEELONG CONVENTION  
AND EVENT CENTRE

[NYAALBANYUL.COM.AU](http://NYAALBANYUL.COM.AU)





# Welcome to Nyaal Banyul

A place for gathering and sharing, where every dish invites you to take a moment and discover the bounty of our region. Guided by the seasons, our menu highlights the fresh ingredients we have at our doorstep.

We work hand in hand with local farmers and artisans who share our respect for the planet, sourcing produce that's as fresh and vibrant as the landscape it comes from.

Each plate showcases these lovingly grown ingredients, enriched with native flavours and paired with the latest culinary techniques and innovation. These ingredients, often from carbon-neutral suppliers, carry the essence of Geelong and The Bellarine, ripe, full of life, and deeply connected to this place.

Every dish we create threads a story of flavour, tradition, innovation, and the powerful connection that brings people together.



# Packages

Available in half-day and full day options.

## SELECT A PACKAGE

### INCLUDED

Locally roasted coffee, hot chocolate and a curated selection of teas from Geelong

Seasonal whole fruit

Complimentary cookies

Infused water station

Morning and afternoon breaks, up to 45 minutes each

Select two **Break Items** (one **Sweet**, one **Savoury**)

(V) Vegetarian  
(VF) Vegan-Friendly  
(GF) Gluten-Friendly

## Essential Conference

Simple, well-balanced essentials.  
Served for up to 2 hours.

### PRICE PER PERSON

All-day **\$99.00** | Half-day **\$84.00**

### INCLUDES

Soft drinks

Artisan sourdough and rolls with local butter

Garden platter – pickled, preserved, roasted and raw local vegetables, artisan cheese, homemade dips

One Chef’s Selection **Sweet** item

One **Salad** for Everyone

One **Seasonal Salad**

One **Plant-Foward Plate**

One **Classic**

## Signature Conference

An enhanced package with live stations, added options and extra touches.  
Served for up to 2 hours.

### PRICE PER PERSON

All-day **\$125.00** | Half-day **\$110.00**

### INCLUDES

Cold-pressed juices and soft drinks

Artisan sourdough and rolls with local butter

Garden platter – pickled, preserved, roasted and raw local vegetables, artisan cheese, homemade dips

Selection of Victorian charcuterie

One Chef’s Selection **Sweet** item

One **Salad** for Everyone

One **Seasonal Salad**

One **Plant-Foward Plate**

One **Premium Classic**

One **Chef's Station**

One **Street Food**

## After Hours

End the day together over local wines, craft beers and small bites that celebrate the region’s flavour. Shared dishes are presented on the table for guests to help themselves, the perfect way to finish.

### PRICE PER PERSON

Happy Hour **\$45.00**  
Minimum half-day package including lunch required

### INCLUDES

A handpicked selection of cellar wines, beer and non-alcoholic drinks curated by our Beverage Manager.

**Heirloom Tomato Tart (VF, GF)**  
Davidson plum, pickled shallots

**Corn and Cheese Empanada (V, GF)**  
Jalapeño-avocado cream

**Cheeseburger Spring Rolls**  
Homemade ketchup

**Lonsdale Tomato and Meredith Feta Arancini (GF)**  
Black garlic aioli

### UPGRADE PER PERSON

Roaming tray service **\$8.00**



Charred Hanger Steak

# Break Items

## SELECT YOUR ITEMS

### Sweet

Served at room temperature.

**Freshly Baked Scones (V)**  
Bellarine strawberry jam, Chantilly cream

**Honey Fancier (V)**  
Otway Bush Honey, almond

**Apple Crumble Muffin (V)**  
Saltbush, Bellarine apple

**Victorian Triple Chocolate Brownie (V)**  
Pepperberry ganache

**Mini Pavlovas (V, GF)**  
Bellarine berries, rosella

**Wattleseed Chia Pot (VF, GF)**  
Roasted apple, almond milk

**Mini Banana and Macadamia Bread (V)**  
Citrus ganache

**Lilly Pilly and Orange Semolina Cake**  
Citrus syrup

**Dark Chocolate Verrine**  
Freeze-dried banana, lemon myrtle

**Bellarine Blackberry Crumble Bar**  
Almond crust, chia jam, seasonal blackberries

**Lamington**  
Raspberry, cacao, coconut, pepperberry

**Bombolini**  
Mascarpone, wattleseed cream

### Savory

Served warm.

**Smokey Pulled Otway Pork Croquette**  
Apple slaw, bush plum relish

**Roast Beetroot and Macadamia Tartlet (VF, GF)**  
Citrus gel

**Sweet Potato Rösti (VF, GF)**  
Cashew crème fraiche, native dukkah

**Cauliflower and White Bean Arancini (VF, GF)**  
Lemon aspen aioli

**Rice Paper Rolls (VF, GF)**  
Bush herb dipping sauce, pickled karkalla

**Lonsdale Tomato Farm Tomato  
and Meredith Feta Arancini (V, GF)**  
Saltbush salsa verde

**Western Plains Lamb and Native Thyme Cigar**  
Charred eggplant dip, native zaatar

**Pork and Fennel Sausage Roll**  
Tomato sauce

**Chicken and Leek Pie**  
Lemon myrtle aioli

**Moorabool Valley Duck Croque Monsieur**  
Pickled mustard seeds

**Cheesy L'Artisan Gruyère Bombolini (V)**  
Otway Kitchen beetroot chutney

**Mushroom Steak Slider (VF, GF)**  
Bush tomato chutney, rocket, seed bun



Mushroom Steak Slider

(V) Vegetarian  
(VF) Vegan-Friendly  
(GF) Gluten-Friendly



Bombolini



# Lunch Selections

Drawing from the coast, countryside and local growers, this selection is made for communal sharing and conversation around the table.



Roasted Heirloom Potatoes

## SELECT YOUR ITEMS

### Salads for Everyone

- Garden Peas (V, GF)**  
Broccoli, local greens, dill, buttermilk dressing
- Lonsdale Tomato Fattoush (VF, GF)**  
Cucumbers, radishes, Davidson plum dressing
- Otway Pasta Company Torchio (V, GF)**  
Ricotta, edamame, mint, lemon dressing
- Miso-roasted Cauliflower (VF, GF)**  
Romesco, charred kale, golden raisin dressing
- Rice Noodles (VF, GF)**  
Soybeans, sea blight, pickled Bellarine mushrooms, sesame dressing
- Roasted Heirloom Potatoes (VF, GF)**  
Aioli, horseradish, pickled karkalla, dill

(V) Vegetarian  
(VF) Vegan-Friendly  
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### Seasonal Salads

- Mount Zero Puy Lentils (GF)**  
Bellarine radish, heirloom potato, confit Portland tuna, grain mustard dressing, micro herbs
- Buckwheat and Kale (V, GF)**  
Avocado, Meredith feta, poached WesEggs, tahini dressing
- Braised Bellarine Root Vegetables (GF)**  
Charred beef flank, saltbush, green goddess dressing
- Eastern Slaw (GF)**  
Vietnamese mint, fried shallots, poached chicken, chilli dressing
- Wild Rocket and Otway Potatoes (GF)**  
Roasted pumpkin, Barwon Valley bacon, pumpkin seed dressing
- Cannellini Beans and Moorabool Duck (GF)**  
Native oregano, roasted capsicum, local olives

### Plant-Foward Plates

- Udon Noodles (VF, GF)**  
Miso-glazed eggplant, native seaweed, spring onion, sesame,
- Charred Pumpkin Massaman Curry (VF, GF)**  
Coconut, bush tomato, toasted cashew crumb
- Smoked Beets (VF, GF)**  
Pomegranate, coconut labneh, macadamia, Davidson plum zaatar
- Whole Roasted Broccoli (VF, GF)**  
Grilled kale, Aleppo pepper, green zhug, spiced millet
- Turmeric-roasted Local Carrots (VF, GF)**  
Coconut labneh, seeds, mint
- Blistered Green Beans (VF, GF)**  
Pickled Bellarine onion, smoked almond salsa

### Classics

- Free-range Butter Chicken**  
Wattle and cashew cream, grilled naan
- Chicken Cacciatore**  
Bellarine olives, tomatoes, roasted garlic oil, herbed fregola
- Yellow Moorabool Duck Curry (GF)**  
Mushrooms, sugar snaps, spring onion, jasmine rice
- Slow-cooked Kangaroo (GF)**  
Bellarine estate red wine, mushrooms, speck, native thyme
- Five-spice Brisket (GF)**  
Black vinegar glaze, wombok, fried shallots
- Western Plains Lamb Tagine**  
Pepperberry, chickpeas, apricot, spiced couscous
- Pork and Chorizo Meatballs (GF)**  
Smokey tomato and capsicum sauce, salsa verde
- Charred Local Catch (GF)**  
Green romesco, saltbush, agro dolce cucumbers



# Lunch Selections

## SELECT YOUR ITEMS

### Premium Classics

- Pink Roasted Lamb Rump (GF)**  
Wattleseed carrots, native mint gremolata
- Spice-crusted Duck Breast (GF)**  
Davidson plum reduction, roasted beets
- Charred Hanger Steak (GF)**  
Wild salad greens, shallots, salsa verde
- Seared Local Catch (GF)**  
Peas, pickled mustard seeds, micro herbs
- Grilled Kangaroo Loin (GF)**  
Chimichurri, sweet potato rösti
- Yuzu Kosho Roasted Rolled Chicken**  
Mt Zero farro, local watercress

### Street Food

- Crispy Pulled Pork Bao**  
Sriracha, cucumber
- Buttermilk Chicken Slider**  
Slaw, hot sauce
- Pizza Slabs**  
Napoli sauce, basil, mozzarella
- Pork Hanoi Roll**  
Mushroom and spring onion
- Enoki and Cabbage Rice Paper Roll (VF, GF)**  
Chilli mayo
- Fried Vegetable Bao (VF)**  
Mushroom XO, chives

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Charred Hanger Steak



# Chef's Stations

Prepared before you — dishes created in the moment, bringing theatre and flavour to the room.

## SELECT A STATION

**Pastrami and Pickled Cabbage**

Rye, dill, mustard seeds

**Sea Salt and Bellarine Olive Focaccia**

Barwon Valley bacon, Lonsdale tomatoes, local greens

**Slow-cooked Lamb Shoulder**

Turkish bread, river mint yoghurt, pickled onions, rocket

**Moorabool Valley Duck**

Herbed Gnocchi, local olives

**Roasted Pumpkin Rigatoni (V)**

Stracciatella, pumpkin seeds, sage

**Lasagna**

Burrata, basil

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Sea Salt and Bellarine  
Olive Focaccia



# Barista Cart Packages

Coffee made just for you, prepared  
by your own barista and full of flavour.

## SELECT YOUR PACKAGE

**One**  
**\$220.00 PER HOUR**

- INCLUDED**
- 40 cups per hour
  - 1 barista
  - Minimum 2 consecutive hours

**Three**  
**\$2,500.00**

**INCLUDED**

- Unlimited cups
- 2 baristas unlimited for 8 hours
- Additonal hour       **\$300.00**

**Two**  
**\$395.00 PER HOUR**

- INCLUDED**
- Unlimited cups
  - 2 baristas
  - Minimum 2 consecutive hours







Ready to gather?  
Let's start planning  
your event

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