

## Ignite Conference 2024 Menus

Please note these are indicative menus for adult and high delegates.  
Menu subject to change without further announcement.

### Menu A: Regular (no dietary req)

- Pulled chicken, slaw & avo on Turkish rolls
- Butter chicken, rice & roti
- Beef pie & side salad;
- Teriyaki chicken poke bowl with pickled carrot, cucumber, mayonnaise & toasted sesame
- Sausage rolls

### Menu B: Vegetarian

- Roast capsicum & pumpkin with basil pesto rolls
- Spinach & pumpkin curry with rice
- Teriyaki jackfruit poke bowl with pickled carrot cucumber and toasted sesame
- Veggie burger & garden salad
- Vegetarian rice paper rolls

### Menu C: Dairy Free

- Pulled chicken, slaw & avo on Turkish rolls
- Spinach & pumpkin curry with rice
- Beef pie & side salad;
- Burger & garden salad
- Pulled chicken rice paper rolls

### Menu D: Gluten Free (suitable for Coeliac)

- Pulled chicken, slaw & avo on Turkish rolls
- Butter chicken & rice
- Beef pie & side salad;
- Gluten free cheeseburger & garden salad
- Pulled chicken rice paper rolls

### Menu E: Dairy & Gluten Free

- Pulled chicken, slaw & avo on Turkish rolls
- Gluten & dairy free chicken curry & rice
- Teriyaki chicken poke bowl with pickled carrot, cucumber, mayonnaise & toasted sesame
- Gluten free burger & garden salad
- Gluten free coeliac roll

### Menu F: Sensitive Needs

- Yoghurt roasted chicken lettuce on a gluten free roll
- Chicken curry with garam masala & coconut cream with rice
- Teriyaki jackfruit poke bowl with pickled carrot cucumber and toasted sesame
- Gluten free burger & salad
- Vegetarian rice paper rolls

A selection of fruit and packaged morning tea items will be available to choose from each day.