

Conference Menu Selections

Sample Menu

Dinner

Soup

Cream of Pumpkin and Carrot

Traditional Minestrone

Curried Winter Vegetables

Cream of Potato and Leek

Spicy Lentil and Vegetables

Gazpacho

(Chilled Tomato and Cucumber Soup)

Entrée

Grilled Italian Bread topped with Tomato, Basil, Garlic and Bocconcini and drizzled with Olive Oil

Goats Cheese, Spinach and Sun-Dried Tomato Tart, served with Salad Greens

Salt and Pepper Squid served with Salad Greens and Lemon Aioli

Antipasto Plates to Share – Arrancini Balls, Marinated Olives, Roasted Capsicum, Bocconcini, Char Grilled Eggplant, Cured Salami and Smoked Ham

Prawn Salad served on a bed of Salsa, topped with Rocket and drizzled with a Citrus Dressing

Main

Chicken Florentine. Chicken Breast stuffed with Spinach and Mozzarella Cheese, Baked and served with a White Wine Cream Sauce

Fish of the Day Seared and Baked, topped with Salsa and served with Tartare Sauce

Chicken Principesa. Pan Fried Chicken Breast topped with Ham, Asparagus and Cheese, drizzled with a Garlic Cream Sauce

Grilled Polenta and Vegetable Stack, drizzled with Basil Pesto

Pan Fried King Prawns with Garlic, Onion Confit, White Wine and Cream, Served with Jasmine Rice

Marinated Grilled Lamb Cutlets, served with Rosemary Jus

From the Grill: **Additional \$3.00 per person applies for the following:*

Pork King Rib Eye grilled and served with Apple and Chilli Relish

300gm Aged Scotch Fillet, grilled to your liking, topped with Grilled Prawns and Drizzled with a Garlic Cream

300gm Aged Scotch Fillet, grilled Medium and topped with Seeded Mustard, Cheese and drizzled with a Rosemary Jus

Rib Eye Steak, grilled Medium and topped with Red Wine and Roasted Garlic infused Demi Glaze

All Main Dishes are served with either Pan-fried Vegetables or Garlic Mashed Potato and Broccolini.

Dessert

Home Made Sticky Date Pudding served with rich Butterscotch Sauce and Cream

Chef's Traditional Tira Misu

Lemon Meringue Tart, served with Chantilly Cream and Passionfruit Pulp

Rich Chocolate Mud Cake served with Strawberries and Cream

Black Forest Cake served with Poached Cherries and Cream

Individual Cheese and Dried Fruit Plates

Individual Fresh Fruit Plates

All Menus are served with Dinner rolls. Tea and Coffee is served following dinner

**Menu Selections are subject to change without notice. Ask us about a Menu tailored to your requirements.*

