

# Conference Menu Selections

## Sample Menu

### Breakfast

#### Continental Buffet Breakfast

Selection of breads & pastries  
Fresh fruit  
Selection of chilled fruit juices  
Selection of teas & filtered coffee

Variety of cereals  
Yoghurt  
Assortment of Beerenberg jams & conserves

#### Fully Cooked Buffet Breakfast

Continental buffet, plus a delicious selection of:

Eggs, cooked to your liking  
Roast Tomato  
Mushrooms  
Hash browns

Bacon  
Chipolatas  
Baked beans

#### Business Express Breakfast

Warmed Croissants (Ham & cheese; Chocolate filled; Plain with jam & cream)  
Fresh fruit & yogurt

#### Business Plated Breakfast

Plated selection of scrambled eggs, bacon, sausage & tomato

### Morning & Afternoon Tea

#### Morsel Selections

Assorted mini muffins  
Scones with jam & cream  
Savoury pinwheel scones  
Selection of cakes & slices

Sliced fresh fruit  
Sweet selection of mini croissants  
Warm cheese & bacon rolls  
Whole fruits

### Buffet Lunch

#### Main Dish Choices – served with rice, pappadums & raita

Thai green chicken curry  
Beef stroganoff  
Lamb rogan josh

Moroccan lamb  
Butter chicken

#### Main Dish Choices – served with pasta & shaved parmesan cheese

Penne bolognaise  
Chicken & mushroom carbonara  
Smoked salmon & spinach with mustard cream  
Mediterranean with olives, spanish onion & semidried tomatoes  
Chorizo sausage, tomato & basil

### BBQ Buffet Lunch

#### Traditional BBQ

Marinated chicken skewers  
Seasoned minute steaks  
Selection of fresh tossed salads  
Chutneys, mustards & sauces

Gourmet sausages  
Mustard & cream potato bake  
Crusty breads  
Seasonal fruit platter

#### Gourmet BBQ

Marinated char grilled octopus  
Rosemary & garlic minute steaks  
Gourmet sausages  
Selection of fresh tossed salads  
Chutneys, mustards & sauces

Honey soy chicken sticks  
Lemon peppered prawn skewers  
Mustard & cream potato bake  
Crusty breads  
Seasonal fruit platter



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## Sample Menu

### Dinner

#### Soup

Cream of Butternut Squash with Fetta and Truffle Oil  
Thyme infused Cauliflower and Bacon  
Gazpacho with Extra Virgin Olive Oil  
Carrot and Coriander with Chilli Salt

#### Entrée

Antipasto Platters to Share with Marinated Vegetables and Cured Meats  
Goats Cheese and Cherry Tomato Tart with Rocket  
Vodka cured Trout with Orange Segments, Prawns, Volcanic Salt and Dill Emulsion  
Garlic Buttered Bug Tails with char-grilled Lemon and Mesclun  
King Prawn Cocktail with shredded Iceberg and Marie Rose Sauce  
Herb Crusted Beef Carpaccio with Rocket, Parmesan and Extra Virgin Olive Oil  
Garlic and Rosemary Marinated Saltbush Lamb Cutlets with Spicy Tomato Relish  
Twice cooked Pork Belly with Pumpkin Puree and Glazed Baby Apple  
Confit Duck Salad with Chi Herbs and Hot Sour Dressing

#### Main *(All served with Bread Rolls and Side of Vegetables)*

Sweet Potato Rosti with Summer Vegetables and Gorgonzola Dolce  
Roast Swordfish with Saffron Rice, Julienne Salad, Nahm Jim  
Atlantic Salmon with Garlic crushed Chats, Asparagus and Orange Hollandaise  
S.A. Snapper with Pepperonata Sauce and Rocket  
Garlic and Rosemary Marinated Saltbush Lamb Cutlets with Spicy Tomato Relish  
Confit Duck Legs with Braised Red Cabbage, Corella Pear and Shiraz Jus  
Watsonia Organic Pork Rib Eye with Dauphinoise Potato, Roast Apple and Cider Sauce  
Bacon and Camembert stuffed Chicken Breast with Broccolini, Mash and Sage Cream Sauce  
Peppered Sirloin with Confit Tomato, Herbed Potato Galette and Béarnaise Sauce

#### Dessert

Coconut Crème Brulee with Pistachio Nut Biscotti  
Passionfruit Pannacotta with Grilled Peach Cheeks and Lime Sorbet  
Cabernet Sauvignon Poached Pear with Mixed Berries and Cinnamon Reduction  
Summer Pudding with Old English Toffee Ice Cream  
Tiramisu with Chocolate Ice Cream  
Seasonal Fruit Salad with Vanilla infused Yoghurt

### Pre-Dinner Cocktail Food

#### Morsel Selections

Gazpacho Shots with Extra Virgin Olive Oil  
Scallop Shooters with Nahm Jim  
Selection of Oysters  
Cucumber cups with Prawns and Aioli  
Mozzarella stuffed Aranchini's  
Mini Goat's Cheese and Cherry Tomato Tartlets  
Prawn Twisters with Sweet Chilli  
Rare Roast Beef with Horseradish Cream  
Gratinated Baby Artichokes with Béarnaise  
Asparagus Tips and Prosciutto  
Wholemeal Crouts with Crème Fraiche and Trout Roe



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