

CONFERENCE DINNER MENU

Entrée

Carpaccio of Beef Fillet, Truffle Cream, Roasted Artichokes & Capsicums,
Young Rocket Leaves, Reggiano Parmesan

Pave of Smoked Ham Hock & Potato, Bean & Almond Salad,
Fondue of Plum Tomatoes, Parsley Oil, Petite Italian Parsley

Main Course

Pan Fried Fillet of Ocean Trout, Warm Vegetable Salad, Bois Bourdran Dressing,
Herb Whipped Polenta, Black Raisin Tapenade

Prosciutto Wrapped Chicken Breast, Chorizo Sausage Risotto,
Salsa of Roasted Pumpkin, Red Capsicum & Fetta

Dessert

Traditional Lemon Tart, Lime Cream, Fire Roasted Citrus Salad

Individual Plate of Victorian Farmhouse Cheeses, Toasted Fruit Bread, Fig Chutney

After Dessert

Freshly brewed coffee and tea served with chocolates

BEVERAGES

Wolf Blass Bilyarra Sparkling

The Rothbury Estate Chardonnay

The Rothbury Estate Shiraz Cabernet

Victoria Bitter & Foster Light Ice

Orange Juice & Soft Drink