

SAMPLE CONFERENCE MENUS

MORNING & AFTERNOON TEAS

Morning & Afternoon Teas are our Chef's choice the following freshly baked items.

- Chocolate Muffins
- Blueberry Muffins
- Apple & Cinnamon Muffins
- ANZAC Biscuits
- Coconut Macaroons
- Chocolate Chip Cookies
- Pumpkin Scones
- Buttermilk Scones
- Sultana Scones
- Date Scones

* One of the above only served at each meal
You may request a savory alternative if preferred
Served with Brewed Coffee & a Selection of Teas.
Morning and Afternoon Teas are delivered to your conference room daily.

WORKING LUNCH

**Your Conference Package at Clear Mountain includes Working Lunches each day.
An upgrade to a 2 course plated lunch in the dining room is also available.**

These are a Chefs Selection of Gourmet Sandwiches with a Variety of fillings.
These are freshly produced using a variety of Breads.

Fillings include Fresh Salad Greens, Cheeses & Cold meats
with appropriate accompaniments.

It will often be the case that these gourmet sandwiches will be replaced by a hot alternative eg. Chicken Schnitzels,
Filo Parcels, Quiche, Curries, Tacos etc etc to allow more variety for longer staying groups

DINNER MENU

**Your evening meal will be a chef's choice 3 course alternate placement meal.
Please ensure you advise of any special dietary requirements in advance.**

ENTRÉE

Pumpkin, Macadamia & Coconut Soup with Crisp Coppa & Sour Cream
Chicken, Lime & Lemongrass Risotto with Kaffir Lime Leaves, Slow Roasted Tomatoes & Shaved Parmesan
Sumac Crusted Lamb Salad with Mixed Salad Leaves Cous Cous & Black Cherry Balsamic
Maple Roasted Chicken & Spiced Macadamia Ravioli, with Kumara, Mirin & Sweet Chilli Sauce
Tomato, Basil & Parmesan Gnocchi with Smoked Roma Salsa & Onion Chives

MAIN COURSE

Baked Breast of Chicken on Soft Parmesan Polenta, with Glazed Snow Peas & Chilli Caramel Sauce
Seared Eye Fillet with Sun Dried Tomato & Chive Mash, Roasted Zucchini & Orange Scented Jus
Roasted Pork Loin, Filled with Macerated Dried Fruits, with Potato Galette, Sugar Snaps & Honey Jus
Tender Lamb Rump, on Rosemary & Black Pepper Mash, Crisp Broccoli & Minted Demi Glace
Grilled Market Fillet on Lemon & Parsley Angel Hair, Wilted Pak Choy & Shiraz Syrup

DESSERT

Dark & White Chocolate Charlotte with Kahlua Chocolate Sauce & Smashed Jaffas
Passion fruit Cheese Cake with Blueberry Puree & Pure Cream
Individual Apple & Rhubarb Crumble, served warm with Baileys Anglaise
Tangy Lemon Curd Tart, set in a Chocolate Coated Shortbread Shell with Raspberry Coulis
Individual Orange & Almond Pillar, warmed with Duo of Dessert Sauces & Pure Cream

**Dishes are listed as an indication only of the style of meal served.
Actual Dishes served may vary from those listed above.**