

conference morning tea

scones

pumpkin & sage scones, chive cottage cheese
traditional scones, home-made jam, honey ricotta

quiche

mixed savoury mini quiches

muffins

wild berry
strawberry & passionfruit muffins

slices

crunchy nut & muesli slice
chocolate hazelnut brownie
coffee slice

healthy options

fruit salad cups
rice cream, poached fruit
yoghurt & muesli crumble

conference afternoon tea

home-made cakes

flourless chocolate cake
banana cake & lemon frosting
lemon & coconut cake

smoothies

(full, skim, soy milks)
banana, honey & yoghurt
mango
blueberry

choose 1 or 2 items from each daily

fresh fruit served at both morning & afternoon tea in addition to selected items
all items are freshly home-made for your health & enjoyment!

Updated May 2009

conference lunches

select one style of lunch option

1. working lunch—wrap & baguette selections

choose 3 items from our selection

chicken, mango, avocado, lettuce & tomato

ham, swiss cheese and tomato relish

roasted vegetable, cucumber & greek yoghurt

chicken, cucumber & aioli

semi-dried tomato & pumpkin

grilled eggplant, roasted capsicum, rocket & pesto

smoked salmon, cucumber, horse radish cream

2. working lunch—platters

choose 3 items from our selection

cold platters

mixed green salad

prawn & mango salad

thai beef salad

smoked salmon & roasted tomato salad

greek salad

grilled salmon & potato salad

hot platters

chicken and pumpkin salad

chicken, hoi sin sauce & hokkein noodles

mushroom risotto

pumpkin & penne pasta, pine nuts & semi dried tomatoes

roasted scotch fillet of beef & mediterranean vegetables

roasted chicken breast & roasted vegetables

roasted mediterranean vegetables

lunch or dinner in the restaurant & courtyard

canapé

cured **salmon** & cucumber tartlets, chardonnay vinegar & vanilla bean aioli

sicilian **olive** tartlets, persian fetta & crispy caper

pan fried **haloumi** & roasted capsicum remoulade

entrée

celery salt crusted australian king prawns, warm crisp kipfler potatoes
& lime crème fraîche, caviar

southern highlands farmed duck paté, poached pears,
honey roasted pecans & toasted brioche

wild mushroom & fresh pea risotto, hazelnut foam & parmesan wafer

braised wagyu beef pie, roasted tomato puree & rocket persian fetta pesto

six fresh greenwell point oysters, eschallot, ginger & cider verjuice dressing

main

locally caught fresh fish, prosciutto wrapped gnocchi romain, vine tomato puree,
asparagus & salsa verde

dukkah crusted tasmanian petuna salmon, saffron kipfler potatoes, australian green lentils,
snow peas & roasted capsicum remoulade

southern highlands farmed beef eye fillet, roasted pumpkin soufflé, cream mash potato,
crisp prosciutto & cabernet sauvignon jus

roasted lamb back strap, sweet potato gallet, pan fried haloumi, rocket & pear salsa

corn fed chicken breast, colcannon potatoes, fresh peas, toasted almonds,
caramelised onions & wild mushroom jus

a vegetarian medley of pan fried haloumi , rocket pear salsa, grilled asparagus, sweet
potato gallet, roasted pumpkin soufflé, gnocchi romain, saffron poached kipfler potatoes ,
green lentils, & roasted capsicum remoulade

dessert

belgium milk chocolate pavé, blood orange foam & orange blossom fairy floss

vanilla bean & lime crème brûlée, lychee sorbet, & blueberry salsa

passionfruit gelato poached pears, glazed walnuts & honey comb mascarpone

chef's selection of local & imported cheeses served with accompaniments &
lavosh crackers

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bellachara
boutique hotel gerringong

cocktail party food

cold canapès

atlantic salmon tart, dill crème fraîche
greenwell point oysters, verjuice dressing, caviar
roast rare beef en croutè, caramelized onion, rocket
peking duck in cucumber cups
sicilian olive tart, persian feta, crispy capers
smoked salmon blini, lime aioli
fresh prawn, avocado en croutè

hot canapès

pumpkin & ricotta tart
chorizo, caramelized onion jam en croutè
baked button mushrooms, herbed ricotta stuffing
balmain spiced prawn skewer, lime aioli
harissa spiced lamb, cucumber mint yoghurt
peanut, kaffir lime chicken skewers, lime coconut dressing
beef & parmesan skewers, tomato relish

cold mains

tiger prawn, mango, cashew salad, nam jim dressing
roasted chicken salad, bocconcini, slow roasted tomatoes,
rocket & cabernet sauvignon dressing
lemon grass & ginger beef salad, glass noodles, snow peas, soy mirin dressing
atlantic salmon, kippfler potatoes, salsa verde
basil roasted vegetables pennè,

hot mains

wild mushroom risotto, parmesan wafer
roasted chicken, crisp chat potato, chorizo sausage
seared lamb, slow roast tomatoes, roast pumpkin, chickpeas
chilli garlic prawns, orecchiette pasta
nuremburg sausages, seeded mustard, persian feta, rocket

desserts

belgium chocolate brownie, hazelnuts
caramel coconut slice
profiteroles, strawberry custard
fruit skewers, honey yoghurt dip

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terrace room meals

canapés

atlantic salmon tartlet, dill crème fraiche
chorizo sausage, caramelized onion jam en croutè
roast pumpkin, sage, pine-nut quiche
greenwell point oysters, verjuice, caviar
roasted rare beef en croutè, parmesan, rocket
baked button mushrooms, herb ricotta stuffing

entrées

tiger prawn salad of orange, hazelnut, coriander, chilli, honey clove dressing
smoked salmon on a potato blini, rocket fennel salad, lime aioli
seared lamb, persian feta, slow roasted tomato, cabernet sauvignon dressing
dukkah spiced chicken, avocado chickpea coriander salsa
mixed wild mushroom risotto w crisp parmesan wafers

mains

eye fillet of beef, potato thyme gallet, broccolini, caramelized shallots,
red wine jus, prosciutto crisp
garlic lamb rump, sweet potato mash, ricotta pine-nut stuffed tomatoes, rosemary jus
lemon, thyme corn-fed chicken breast, garlic mash potato, bok choy, sauce vierge
atlantic salmon, cauliflower puree, grilled asparagus, salsa verdè
wild barramundi, lemon parsley risotto & pea volute

desserts

vanilla bean & cinnamon pannacotta, champagne poached strawberries
citrus tart, italian meringue, honey caramelized walnuts, passionfruit glaze
belgium chocolate brownie w hazelnut & frangelico mascarpone

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BBQs by the pool & in the courtyard

main course

scotch fillet steakettes & caramelized onion
salmon fillet & honey soy sesame glaze
moroccan spiced chicken breast & eggplant relish
veal rump steakettes & caramelized onion
gourmet lamb & rosemary sausages & relish

salads

mesclun garden salad
rocket, marinated feta, cucumber & toasted pita
roasted sweet potato, fresh capsicum & watercress
potato, egg, basil & baby spinach
rocket, fennel, parmesan & lemon dressing
marinated roasted mediterranean vegetables, basil & balsamic

sides

selection on mustards, homemade relishes & breads

desserts

chocolate almond cake, drunken raisins & chocolate sauce
lemon tart, mixed berry compote & berry coulis

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