



Eltham Gateway Hotel and Conference Centre Sample Conference Dinner Menu

Entree – Your Choice of

Marinated garlic prawns served with Fragrant jasmine rice

Or

Mushroom and Goat's cheese Bruschetta served on ciabatta

Or

Risotto Prima Vera (seasonal Vegetables) tossed through Napolitana sauce and garnished with Persian fetta

Main course – Your Choice of

Tuscan chicken breast rolled with pancetta, rocket, pesto, atop fire roasted capsicums

Or

Pork belly slow roasted with sage, sea salt and garlic potatoes

Or

Barramundi Trini pan seared and served atop a scallop and dill risotto with a citrus glaze

Or

Angus Sirloin cooked to your liking, served with a herb butter melt, roasted potatoes

Dessert – Your Choice of

Sticky Date and Toffee pudding served with double cream and toffee sauce

Or

Mango Panna Cotta with roasted almond praline and double cream

Or

Duo of cheeses served with dried apricots and Yarra Valley Lavosh

Giancarlo Coffee and T2 Tea to Finish