

# LUNCH, DINNER & CANAPÉS

Thoughtfully crafted by our awarded Chef  
and team using only the freshest produce  
to sustain the mind and body

## CONFERENCE & EVENTS MENU

# CANAPÉS

**\$7 PER PIECE**

### COLD

Wild mushroom tartlet, goats cheese mousse, baby basil

Sydney rock oyster, cucumber mignonette or natural

Heirloom tomato crostini, fior di latte, mozzarella, sweetened shiraz

Beef tartare, capers, lavosh

Prawn toast, avocado mousse, pickled radish

### HOT

Rare roasted duck breast, plum ketchup, sorrel

Crumbed chicken slider, herb aioli, pickled slaw

Pumpkin arancini, bacon and tomato jam

Southern fried chicken bites, cajun mayo

### SWEET

Milk chocolate brownie, white chocolate ganache, praline

White chocolate covered strawberries and sumac sherbet

Lemon curd and roasted marshmallow tartlet

OUR MENU MAY VARY BASED ON SEASONALITY AND AVAILABILITY

KEY: V vegetarian VG vegan GF gluten free DF dairy free



CONFERENCE &  
EVENTS CENTRE



MERCURE  
HOTEL  
CANBERRA BELCONNEN

## CONFERENCE & EVENTS MENU

# LUNCH & DINNER

Served alternate drop

## ENTRÉES

Roasted pumpkin tart, smashed peas, goats cheese mousse, pumpkin puree, soubise, baby basil

House cured salmon, avocado puree, toasted granola, braised beetroot, pickled fennel, radish

Beef tartare, fried quail egg, romesco, confit garlic, focaccia wafers

Twice cooked pork belly, apple and celeriac remoulade, soubise, crispy parsley, and cider reduction

## MAINS

Sherry braised beef cheeks, cauliflower puree, fire roasted pimento peppers, fried shallots

Bravas roasted cauliflower, glazed heirloom carrots, rocket, quinoa, radish, pomegranate molasses

Sweet corn risotto, mascarpone, roasted eschalots, fried sage, char grilled chicken supreme

## DESSERT

Coconut and lime pannacotta, watermelon and thyme salsa, brazil nut praline, popcorn sprouts

Dark chocolate torte, salted caramel gel, raspberries, praline, fig gelato

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## BEVERAGE PACKAGES

### HOUSE PACKAGE

#### WINE

Foundstone Brut Cuvée, South Eastern Australia  
Foundstone Unoaked Chardonnay, South Eastern Australia  
Stolen Block Shiraz, Clare Valley  
Stolen Block Cabernet Sauvignon, Clare Valley

#### COST PER PERSON

1 Hour	\$22
2 Hours	\$28
3 Hours	\$39
4 Hours	\$45

#### BEER

Crankshaft IPA  
Ale Mary Apprentice Pale Ale (Mid Strength)

### PREMIUM PACKAGE

#### WINE

Nick O'Leary Shiraz, Canberra  
Schobers Classic Cabernet Sauvignon, Clare Valley SA  
Nick O'Leary Chardonnay, Canberra  
Villa Maria Two Valleys Sauvignon Blanc, Marlborough NZ  
Chandon Brut NV, Victoria

#### COST PER PERSON

1 Hour	\$30
2 Hours	\$40
3 Hours	\$50
4 Hours	\$60

#### BEER

Bentspoke Barley Griffin Pale Ale  
Ale Mary Apprentice Pale Ale (Mid Strength)

PACKAGES INCLUDE BOTH STILL AND SPARKLING WATER, JUICE AND SOFT DRINKS



# CONTACT DETAILS

## 59 CAMERON AVE

**CONFERENCE & EVENTS CENTRE**

### ADDRESS

Level 11, 59 Cameron Avenue  
Belconnen, ACT 2617

### WEBSITE

[59cameronave.com.au](http://59cameronave.com.au)

### PHONE

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### EMAIL

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**ENQUIRE NOW**

## MERCURE

**CANBERRA BELCONNEN**

### ADDRESS

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### WEBSITE

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### PHONE

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