

CONFERENCE & EVENTS MENU

# LUNCH, DINNER & CANAPÉS

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



CONFERENCE &  
EVENTS CENTRE



MERCURE  
HOTEL  
CANBERRA BELCONNEN

## 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



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# 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	1 Hour	\$22
Foundstone Unoaked Chardonnay, South Eastern Australia	2 Hours	\$28
Stolen Block Shiraz, Clare Valley	3 Hours	\$39
Stolen Block Cabernet Sauvignon, Clare Valley	4 Hours	\$45

### COST PER PERSON

BEER
Crankshaft IPA
Ale Mary Apprentice Pale Ale (Mid Strength)

## PREMIUM PACKAGE

### WINE

Nick O'Leary Shiraz, Canberra	1 Hour	\$30
Schobers Classic Cabernet Sauvignon, Clare Valley SA	2 Hours	\$40
Nick O'Leary Chardonnay, Canberra	3 Hours	\$50
Villa Maria Two Valleys Sauvignon Blanc, Marlborough NZ	4 Hours	\$60
Chandon Brut NV, Victoria		

### COST PER PERSON

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

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



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# CONTACT DETAILS

## 59 CAMERON AVE

CONFERENCE & EVENTS CENTRE

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[ENQUIRE NOW](#)

## MERCURE

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