



Campbell Point House

Conference sample menu

Day 1

Morning tea:

Quiche Lorraine, banana bread

Lunch:

Sandwich platter:

- o roasted pumpkin and gruyere,*
- o duck confit and Dijon mustard*
- o chicken and herb mayonnaise.*

Served with Side salads

Afternoon tea:

A selection of charcuterie cheese and pickles served with bread and lavosh

Dinner: 5 courses

Kingfish ceviche with citrus and fennel

Cheese and polenta with cucumber and onion jam

Pork belly with horseradish cream and pickles

Medium rare beef red wine jus and seasonal vegetables

Seasonal fruit with baked egg yolk ice cream and shortbread

Day 2

Breakfast:

House made Granola with dried fruits, nuts, yoghurt and honey

House made Sourdough and fruit toast with butter and jam

Seasonal fruits

Croissants

Free range eggs

Morning tea:

Savoury scones with smoked salmon and cream cheese

