2024 ISMS Marketing Science Conference - Menu

Thursday June 27

Breakfast

Continental Breakfast:
Toasted muesli with almonds and walnuts
Seasonal fruit salad
Breakfast pastries
Toast package station with conserves
Orange juice
Full cream, oat, skim and soy milk
Coffee (barista and regular) and teas
House-made botanical waters infused with fruits, berries and herbs

Additional Sweet Item: Acai, seasonal berries and Bondi coconut yoghurt, amaranth and coconut granola GF VE CF

Additional Savoury Item: Open smoked salmon bagel, cream cheese, pickled red onion, baby capers and soft herb salad CF contains seafood

Morning Break
House made cookies | Whole Fruit
Potato and manchego cheese croquette, confit garlic aoli V CF

Lunch

Sydney Eats Lunch - Thursday menu:
Potato salad, with sun-dried tomatoes, olives, Vannella feta cheese, baby capers, dill leaves and zesty Greek dressing V CF
Sandwich BLAT – bacon, lettuce, avocado, and tomato DF
Wrap Sesame falafel with tabbouleh, tomato, chilli mayonnaise, pickled red onion and spinach VE CF
Hot dish Oven roasted local Sword fish, indigenous pepperberry sweet potatoes, green beans, fennel orange salad, and finger lime butter sauce GF CF contains seafood
Plant based Coconut chickpea curry, bush tomato and caramelised onion, rice pilaf and coriander chutney GF VE CF
Hand item Saffron and manchego cheese arancini with truffle aoli V CF
Block 11 organic orange, almond pistachio and rose financier GF V CF contains nuts

Afternoon Break
House made cookies | Whole Fruit
Decadent chocolate, almond and raspberry cake GF V contains nuts
Braised chicken and leek puff pastry wrap with spiced tomato relish

GF = gluten free | V = Vegetarian | VE = vegan
CF = carbon friendly | DF = dairy free
Thursday June 27

**Entrée/Starter**
Australian tiger prawns, bush sambal, sea purslane, nasturtium sarma, and sunrise lime \( \text{GF CF DF contains seafood} \)

Alternate serve with
Pepperberry Paroo kangaroo, heirloom beetroots, indigenous juniper, smoked carrot, NSW macadamia nut butter and beach karkalla \( \text{GF CF DF contains nuts} \)

**Entrée/Starter Dietary** Pan seared potato 'scallops', fried enoki mushroom, truffled scorched cabbage crème, sugar peas and chickpea cress \( \text{GF VE CF} \)

**Main**
Slow cooked Tasmanian salmon, cime de rapa, carrot puree, caper yoghurt, smashed peas and harissa oil \( \text{GF CF contains seafood} \)

Alternate serve with
Riverina MB2+ eye fillet, smoked potato puree, roasted seasonal vegetables, butter poached baby onions, wilted greens, and red wine jus \( \text{GF} \)

**Main Dietary** - Root vegetable pave, braised mung beans, Garlicious grown black garlic, grilled seasonal mushrooms, charred onion, shaved asparagus with mushroom jus and parsnip chips \( \text{GF VE CF} \)

**Mini Desserts:**
Salted caramel and vanilla bean mousse, Malfroy’s gold honey, burnt butter crunch \( \text{GF} \)
Block 11 organic rhubarb, lime and raspberry cheesecake
Passionfruit bavarois, mango and lemon myrtle jelly, coconut marshmallow, coconut crunch \( \text{CF} \)

**Dessert Dietary** - Rose infused watermelon with strawberries and mint, coconut labneh, crispy chickpea meringue, lychee sorbet \( \text{GF VE CF} \)

**Wines:**
Craigmoor Chardonnay Sparkling Pinot Noir NV, Central Ranges, New South Wales
Tyrrell’s Semillon Sauvignon Blanc, Hunter Valley & Orange, New South Wales
Round Two Shiraz, Barossa Valley, South Australia
Friday June 28

Breakfast

Continental Breakfast:
Toasted muesli with almonds and walnuts
Seasonal fruit salad
Breakfast pastries
Toast package station with conserves
Orange juice
Full cream, oat, skim and soy milk
Coffee (barista and regular) and teas
House-made botanical waters infused with fruits, berries and herbs

Additional Sweet Item: Raspberry hemp seed bowl, maple syrup and banana with roasted Kootingal Organic pecan nut crumble. GF VE CF contains nuts

Additional Savoury Item: Breakfast slider — folded egg, tomato, Vannella feta cheese with toasted sesame dukkah. V CF

Morning Break
House made cookies | Whole Fruit
Butternut pumpkin and feta quiche. V CF

Lunch
Sydney Eats Lunch - Friday menu:
Charred broccoli, Malfroy’s honey roasted carrots, Puy lentils, red capsicum, parsley and sesame tahini dressing. GF V DF CF
Sandwich Poached chicken, shallots, shredded carrot, daikon, coriander, cucumber, toasted sesame seeds, chilli mayonnaise. DF
Aloo tikki wrap — smashed potatoes, peas, caramelised onions, spinach, tomato and cucumber with curried veganaise. VE CF
Hot dish Sweet basil and chilli chicken, fragrant herbs, lime, and chilli glaze with steamed Jasmine rice. GF DF
Plant based Ras-el-hanout chickpea tagine, Tuscan spinach, bell peppers, preserved lemon with Moroccan style semolina cous cous. VE CF
Hand item BBQ Pork Bun with Szechuan chili jam
Coconut panna cotta, balsamic strawberries and pepperberry. GF CF

Afternoon Break
House made cookies | Whole Fruit
Baked Basque raspberry cheesecake. V

Sydney Harbour Cruise Canapes
Seafood & vegetarian nori sushi served with sweet soya sauce. V GF
Tomato & basil bruschetta. V GF
Antipasto cherry tomato & mushroom roasted skewer. VE GF
Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes
Salt & pepper squid with aioli
Smoked salmon roulade, crème fraiche on crostini
Peking duck, cigar crapes, Hoisin sauce
Saturday June 29

**Breakfast**

**Continental Breakfast:**
Toasted muesli with almonds and walnuts  
Seasonal fruit salad  
Breakfast pastries  
Toast package station with conserves  
Orange juice  
Full cream, oat, skim and soy milk  
Coffee (barista and regular) and teas  
House-made botanical waters infused with fruits, berries and herbs

**Additional Sweet Item:** Sweetened coconut yoghurt with strawberry and hemp seed jam, fresh berries, coconut chips and puffed amaranth  
**Additional Savoury Item:** Warm croissant - smoked turkey, sliced tomatoes with Havarti cheese

**Morning Break**
House made cookies | Whole Fruit  
Ricotta, rhubarb and pear tea cake with crème diplomat  
Thai style curry puff with sweet chilli