

MERCURE

HOTEL

SOUTHBANK MELBOURNE

CONFERENCING & EVENTS

FOOD & BEVERAGE MENU'S

EurekaRoom1

9 RIVERSIDE QUAY, SOUTHBANK, 3006



PLATED BREAKFAST

\$35 PP

*Scrambled egg sourdough, sautéed mushroom,
vine tomatoes, chicken & thyme sausages,
English bacon*

*Scrambled egg sourdough, hash brown, vine
tomatoes, chicken chipolata sausages, English
bacon*

*Poached eggs on English muffin, hollandaise,
wilted spinach, truss tomatoes, pork cumberland
sausages, English bacon*

*Smoked salmon cream cheese bagel, heirloom
tomatoes, cajun kipfler potatoes, rocket salad*

*Avocado & feta on sourdough bread, sautéed
mushroom, vine tomatoes, potato rosti*

BUFFET BREAKFAST

\$28 PP

Served in the hotel restaurant space.

EUREKA BUFFET

\$32 PP

*Buffet breakfast served in our Eureka event
rooms.*





DDP - BUFFET LUNCH

FULL DAY - \$75 PP

HALF DAY - \$65 PP

MONDAY, THURSDAY, SATURDAY

MORNING TEA

Mixed berries and almond granola yoghurt cups

Portuguese kale and bean tart

BUFFET LUNCH

*Salad bar; cherry tomato, carrot, cucumber, mesclun
lettuce, mixed assorted dry fruit seeds and nuts,
salad dressing*

*Chickepea and sweet potato salad, currants,
paprika, lemon dressing*

*Cauliflower salad, carrot, edamame, spring onions,
sesame dressing*

Juice station; orange, apple, pineapple

Bread rolls, butter

Butter chicken curry

Roast beef striploin, chimichurri

Spiced pilaf rice

Steamed seasonal vegetables

Fruit platter

AFTERNOON TEA

Brownie and berries

Mac and cheese croquettes

DDP - BUFFET LUNCH

FULL DAY - \$75 PP

HALF DAY - \$65 PP

TUESDAY, FRIDAY

MORNING TEA

Assorted mini muffins

Mini beef pies

BUFFET LUNCH

Salad bar; cherry tomato, carrot, cucumber, mesclun lettuce, mixed assorted dry fruit seeds and nuts, salad dressing

Lentil and quinoa salad, black bean, corn, capsicum, coriander, paprika, cider vinegar

Greek salad, tomatoes, cucumber, kalamata olives, red peppers, feta, mint, olives

Bread rolls, butter

Pink pepper braised lamb with olives

Roast Atlantic salmon fillet, wilted greens, lemon mustard sauce

Paprika and chive roasted chat potatoes

Honey roasted root vegetable, tarragon

Juice station; orange, apple, pineapple

Fruit platter

AFTERNOON TEA

Mini jam donuts

Pork and fennel sausage rolls





DDP - BUFFET LUNCH

FULL DAY - \$75 PP

HALF DAY - \$65 PP

WEDNESDAY, SUNDAY

MORNING TEA

Banana and maple chia pudding cups, freeze dried raspberry

Chickpea and pumpkin rolls

BUFFET LUNCH

Salad bar; cherry tomato, carrot, cucumber, mesclun lettuce, mixed assorted dry fruit seeds and nuts, salad dressing

Beetroot cherry tomato salad, buffalo mozzarella, balsamic

Roasted broccoli salad, cucumber, toasted almonds, cranberries, pumpkin seeds, sunflower seeds

Bread rolls, butter

Peri-peri chicken

BBQ roast pork striploin

Vegetable fried rice

Asian vegetables

Juice station; orange, apple, pineapple

Fruit platter

AFTERNOON TEA

Vegetable samosa

Portuguese custard tart

DDP - WORKING LUNCH

FULL DAY - \$65 PP

HALF DAY - \$55 PP

MONDAY, THURSDAY, SATURDAY

MORNING TEA

Mixed berries and almond granola yoghurt cups

Portuguese kale and bean tart

Fruit bowl

SALAD

*Chickpeas and sweet potato salad, currants,
paprika, lemon dressing*

*Cauliflower salad, carrot, edamame, spring onions,
sesame dressing*

SUBSTANTIAL LUNCH

Ham & Swiss cheese brioche

*Avocado, quinoa, bean, corn chipotle, and mayo
wrap*

Butter chicken curry

Spiced pilaf rice

Potato and cheese croquette

Fruit platter

AFTERNOON TEA

Brownie and berries

Mac and cheese croquettes





DDP - WORKING LUNCH

FULL DAY - \$65 PP

HALF DAY - \$55 PP

TUESDAY, FRIDAY

MORNING TEA

Assorted mini muffins

Mini beef pies

Fruit bowl

SALAD

Roasted broccoli salad, cucumber, toasted almonds, cranberries, pumpkin seeds, sunflower seeds

Greek salad, tomatoes, cucumber, kalamata olives, red peppers, feta, mint, olive oil

SUBSTANTIAL LUNCH

Slow roast beef, sauerkraut, grain mustard sandwich

Pumpkin, ricotta, pesto and spinach wrap

Roast Atlantic salmon, wilted greens, lemon mustard dressing

Vegetable and tarragon quiche

Fruit platter

AFTERNOON TEA

Chocolate and raspberry lamington

Mini Danish

DDP - WORKING LUNCH

FULL DAY - \$65 PP

HALF DAY - \$55 PP

WEDNESDAY, SUNDAY

MORNING TEA

*Banana and maple chia pudding cups, freeze dried
raspberry*

Chickpea and pumpkin rolls

SALAD

*Beetroot cherry tomato salad, buffalo mozzarella,
balsamic*

*Lentil and quinoa salad, black bean, corn, capsicum,
coriander, paprika, cider vinegar*

SUBSTANTIAL LUNCH

Chicken and avocado, aioli, sandwich

Grilled eggplant, red bell-pepper, hummus wrap

Beef ragout spaghetti

Mushroom arancini

Fruit platter

AFTERNOON TEA

Mini jam donuts

Portuguese custard tart





SHARED PLATTERS

2 COURSE - \$70 PP

3 COURSE - \$80 PP

Dinner rolls and butter on tables

SALADS

*Baked sweet potato
cumin tossed chickpeas, avocado, sour cream,
chevril*

*Beetroot carpaccio
feta, ancient grains, balsamic reduction, toasted
almonds, wit loaf*

*Vodka cured salmon
tarragon, pink peppercorn, cucumber, dill yoghurt*

MAINS

*Roast beef sirloin
green peppercorn jus*

*Chargrill 200g lamb rump
cumin, walnut, roast red capsicum puree*

*Pan fried chicken breast
cilantro pesto*

*Seared Atlantic salmon
kalamata, capers, tomato, verjuice*

*Grilled Humpty Doo barramundi
red onion, caponata*

SIDES

*burnt butter mash, sautéed seasonal vegetables,
wilted greens*

DESSERT

Assorted petite fours

*Vanilla pannacotta
berry compote, meringue shards*

*Dark chocolate mousse
honeycomb, freeze dried berries*

PLATED DINNER

2 COURSE - \$65 PP

3 COURSE - \$75 PP

ENTREE

Beetroot carpaccio

feta, ancient grains, balsamic reduction, toasted almonds, wit loaf

Vodka cured salmon

tarragon, pink peppercorn, cucumber, dill yoghurt

Pan fried duck breast

orange, peas, mint, blackberry, sherry vinegar jus

MAINS

Grilled 180gm eye fillet

fondant potatoes, pumpkin puree, baby veg, red wine jus

Chargrill 200g lamb rump

grains, pomegranate, kale, cumin, walnut, roast red capsicum puree

Pan fried chicken breast

kipfler potatoes, seasonal vegetables, coriander pesto

Seared Atlantic salmon

brown rice basil pilaf, seasonal greens, kalamata, capers, tomato, verjuice

Grilled Humpty Doo barramundi

red onion, caponata, seasonal vegetables, lentils

DESSERT

New York-style based berry cheesecake

pomegranate molasses, macerated berries

Chocolate praline tart

chocolate, hazelnut, orange, mascarpone cream

Sticky date pudding

toffee cream, vanilla ice cream





CANAPES

1/2 HR (2 HOT, 2 COLD) - \$25 PP

1 HR (3 HOT, 2 COLD) - \$35 PP

2 HR (3 HOT, 3 COLD) - \$45 PP

3 HR (3 HOT, 3 COLD) - \$49 PP

ADDITIONAL ITEM - \$5 PER PIECE

SUBSTANTIAL CANAPE - \$14 PP

HOT

Prawn and ginger dumplings, chilli soy dip

Spiced lemon chicken skewers, tzatziki

*Miso marinated pork belly, compressed green apple,
carrot anise puree*

Mexican chicken empanada

Vegetable pakoras, coriander mint yoghurt sauce

Pumpkin & parmesan arancini, aioli

COLD

*Smoked salmon sourdough crostini, crème fraiche,
caper, olive*

Rare roast beef, horseradish relish, pickled veg

Roast lamb rilette, spiced tomato relish

*Eggplant & capsicum caponata, ricotta & chive
tartlets*

SUBSTANTIAL

Stir fried vegetable & tofu hokkien noodle

Butter chicken, pilaf rice

*Roast salmon, rocket & fennel salad, lemon mustard
dressing*

Mini cheeseburger sliders

LUNCH

Working lunch \$45 pp

Buffet lunch \$50 pp

BREAK ADD-ONS

2 x Tea break items \$15 pp

1 x Tea break item \$9 pp

Additional items \$8 pp

PLATTERS

Charcuterie board \$90

Cheese \$85

Anti-pasto \$75

Assorted sandwiches \$90

Fruit \$49

Assorted petit fours \$90

PARTY FAVOURITES

Potato wedges \$10/bowl

Hot chips \$10/bowl

Chicken bites \$12/bowl

Salt & pepper calamari \$15/bowl

*Mini pies/sausage
rolls/chorizo tart/kale &
bean tart* \$90/platter



BEVERAGES

STANDARD PACKAGE

- 1 HOUR - \$26 PP
- 2 HOURS - \$32 PP
- 3 HOURS - \$38 PP
- 4 HOURS - \$44 PP

Ate sparkling

Ate chardonnay, pinot grigio, sauvignon blanc

Ate shiraz, cabernet sauvignon

Furphy Ale bottled beer

Soft drinks & juices

PREMIUM PACKAGE

- 1 HOUR - \$32 PP
- 2 HOURS - 38 PP
- 3 HOURS - \$44 PP
- 4 HOURS - \$50 PP

Munro Valley Sparkling

Tai Tira Sauvignon Blanc

Credaro Five Tales Shiraz

*Furphy Ale Bottled Beer or James Squire 150 Lashes
Pale Ale*

Soft Drinks & Juices



Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause a reaction. Please inform our team if you have a food allergy or intolerance.

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