

BOARDROOM MENU

Spring Summer

Served with freshly baked artisan bread, balsamic/oil and petit fours.

Entrée

Smoked Duck Breast - Kipfler Potato, Chestnut, Beetroot and Endive (gf)

Tuna Tataki - Sushi Rice, Green Pea, Miso and Pickles (gf)

Mille Feuille of New Season Figs - Goat Cheese, Hazelnuts and Red Wine Vinaigrette

Snapper Crudo - Finger-lime, Taro, Grapefruit, Radish and Celery (gf)

Poached Chicken - Pancetta, Quail Egg, Baby Gem and Anchovy Dressing

Main

Duo of Angus Beef - Tenderloin & Cheek of Beef, Smoked Potato, Silverbeet and Madeira Jus (gf)

Lamb Rump - Spring Cabbage, Carrot, Garlic and Basil Sauce (gf)

Red Band Snapper - Prawn, Mussel, Scallop and Bouillabaisse Sauce (gf)

Barramundi - Pea Risoni, Zucchini Blossom, White Wine Emulsion,

Chicken Supreme - Porcini Mushroom Gnocchi, Zucchini, Chestnuts and Madeira Sauce (gf)

Free Range Pork - Smoked Belly and Tenderloin, Butternut Pumpkin, Sprouts and Pear Jus (gf)

Dessert

Passion-fruit Bavarois - Passion-fruit Jelly, Sponge Cake and Pistachio

Chocolate Marquise - Biscotti, Almond Brittle and Plum Sauce

Vanilla Bean Panna Cotta - Ricotta Beignet, Roasted Stone Fruit and Berry Sauce

Banoffee Tart

Selection of Cheeses with Homemade Quince Jam, Dehydrated Grapes and Crackers

