

SAMPLE CLASSIC THREE COURSE MENU

Freshly Baked Sour Dough Rolls

Entrees

Smoked Salmon Lasagne, Picked Spanner Crab Salsa
Avocado, Chervil & Sweet Corn Aioli

BBO King Prawns with Prawn Ravioli &
Keta Caviar, Fresh Chives Pernod Beurre Blanc

Blue Cheese & Caramelised Red Onion Tart, Baby Beets,
Honey roasted Pumpkin, Red Wine Vinaigrette (v)

Mains

Slow Cooked Beef Bourguignon, Truss Tomatoes
Wild Mushroom Parmesan & Truffle Risotto

Slow Cooked Lamb Fillet, Porcini Spatzle
Baby Spinach & Roasted Dutch Carrots

Spice Crusted Seared Ocean Trout,
with Fennel & Apple Slaw, Feta Virgin Olive Oil & Currants

Dessert

Valhrona Chocolate & Raspberry Parfait Delice

Vanilla Coer a la Crème , with Summer Berries
Passionfruit Syrup & Coconut Wafers

Classic Crème Brulee, Seasonal Berries



Culinary
EDGE