

Sample Dinner Menu

Freshly Baked Sour Dough Rolls

Entrees

Orange & Star Anise Roasted Duck & Rice Noodle Salad,
with Shiitake Mushroom & Sichuan Pepper

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

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

Mains

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

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

Corn Fed Chicken Breast, Chevre & Pancetta Stuffing, Crisp Rosemary
Polenta, Forrest Mushroom & Thyme Ragu

Desserts

Valhrona Chocolate & Raspberry Parfait Delice

Upside-down Caramelised Banana Tart, Butterscotch Sauce,
King Island Cream

Lavender Mascarpone Panacotta, Poached Strawberries,
Strawberry Consom



Culinary
EDGE

