

Boardroom Menu – Spring / Summer

Served with freshly baked artisan breads, cultured butter and petit fours

ENTREE

Spring Salad of Asparagus, Baby Beetroot and Egg Kataifi - *Smoked Eggplant Hazelnut Soil (v)*

Salmon and Saffron Raviolo – *Tomato Vierge, Broad Beans, Olives and Veloute of Peas*

Tuna Tartar – *Taro, Miso, Daikon, Radish, Fried Rice and Purslane*

Smoked Beef Carpaccio – *Quail Eggs, Pancetta, Dehydrated Kale, Shallot Onion Rings*

Mosaic of Free Range Chicken – *Pear Chutney, Beluga Lentil Vinaigrette and Brioche*

Pork and Scallops – *Roasted Corn, Oyster Mushroom, Apple Compote and Sauce Gribiche*

MAIN

Tempura Zucchini Blossoms – *Goats Cheese, Zucchini, Cauliflower, Tapenade and Pinenuts (v)*

Roasted Barramundi Fillet – *Creamed Potatoes, Fennel, Chorizo, Spring Greens and Lemon Beurre Blanc*

Roasted Supreme of Salmon – *Crushed Peas, Potato Veil, Asparagus, Nasturtiums and Baby Clam Veloute*

Pan-Fried Snapper – *Yuzu Risotto, Spanner Crab Tortellini, Broad-beans, Grapefruit and Vanilla Bean Dressing*

Free Range Chicken – *Confit Leg, Truffled Polenta, Baby Carrots, Fricassee of Artichoke and Wild Mushrooms, Lemon and Thyme Jus*

Lamb Cannon – *Olive and Hazelnut Crumb, Boulangere Potatoes, Green Beans, Shallot Tarte Tatin, Rosemary Jus* *this dish contains pork

Slow Roasted Angus Beef Fillet – *Roasted Garlic Mash, Artichoke, Chantenay Carrots and Wild Mushroom Jus*

Herb Roasted Veal Loin – *Porcini Mushroom Gnocchi, Broccolini Pangrattato and Madiera Jus*

DESSERT

Yuzu Citrus Tart – *Lychee, Lemongrass Syrup and Coconut Ice Cream*

Bitter Chocolate Marquise – *Almond Praline, Raspberry, White Chocolate Mousse, Jelly, Marshmallow*

Strawberries and Cream – *Vanilla Bean Bavaois, Strawberry Jelly, Meringue, Strawberry Sorbet, Lemon Verbena*

Apple Tarte Fine – *Vanilla Bean Anglaise and Butterscotch Ice Cream*

International Cheese Plate – *A Selection of Local and International Cheese with Crisp Breads and Homemade Fruit Chutney*
