

ALTERNATE DROP

2 or 3 course

ENTRÉE

Lemon and Parsley Marinated Prawns with Crispy Bacon Bits, Chive Cream and Confit
Cherry Tomatoes

Slow Roasted Pork Belly with Roast Tomato Butter Sauce and Apple Celeriac Remoulade

Squid Escabeche with Fennel, Orange Segments, Coral Tuile and Herb Oil

Honey Roasted Sweet Potato Carpaccio with Goat's Cheese Cream, Thyme Roasted Pear
and Roasted Walnuts

Rillettes De Canard — Potted Duck served with Vegetable Crisps, Croutons and an
Assortment of Pickled Vegetables

MAIN

Lemon and Caper Crusted Jewfish served with Sweet Potato and White Bean Mash, topped
with Micro Herb, Citrus and Fennel Salsa

Spinach and Mushroom Stuffed Chicken Breast served on Parmesan and Lemon Cauliflower
Rice, topped with Chimichurri

12hour Slow Cooked Honey Mustard Beef Short Ribs served with Crushed Potatoes,
Broccoli and Honey Mustard Jus

Red Wine Braised Lamb Shanks with Mashed Potato, Baby Carrots, Vine Tomatoes and Red
Wine Jus

Seasonal Mediterranean Style Warm Vegetable Salad with Goat's Cheese Dressing, Rocket,
Black Rice and Candied Walnuts

DESSERT

Eva's Classic Toasted Banana Bread with Blueberry Mousse and Walnut Praline

White Chocolate Mousse with Salted Caramel Popcorn with
Coffee & Mascarpone Panna Cotta, Sponge Finger Crumble and Espresso, Baileys Ganache

Tim Tam Mille-Feuille with Mixed Berry Compote