

# 10TH ANNIVERSARY GOURMET NIGHT

ALTERNATE DROP

## MENU

### *Entre*

#### TWICE COOKED PORK BELLY

Crispy twice-cooked pork belly on roast pumpkin purée, topped with fresh apple slaw and finished with a zesty orange glaze.

#### MIXED SEAFOOD PLATE

A decadent mix of ocean favourites — Aussie king prawns, Kilpatrick oyster, rich smoked salmon and crunchy soft-shell crab, paired with a velvety Worcestershire sabayon.

### *Main*

#### BEEF WELLINGTON

Golden puff pastry filled with tender beef fillet and mushroom duxelle, served with cauliflower purée and a rich red wine jus.

#### HERB CRUSTED RACK OF LAMB

Herb-crusted rack of lamb paired with rustic ratatouille, a green onion potato cake and finished with a fragrant rosemary-infused jus.

### *Dessert*

#### VANILLA BEAN CRÈME BRÛLÉE

Classic vanilla bean crème brûlée with a tangy rhubarb compote centre, served with fresh strawberries, praline ice cream and crisp biscotti.

#### BLUEBERRY CHEESECAKE

A smooth, creamy cheesecake on a buttery biscuit base, served with blueberry coulis, topped with seasonal fruits and a light chantilly cream.



BEST OF THE LAST 10 YEARS THEME