

bel mondo events menu 2010

entrée

Sautéed prawns with carrot purée, asparagus & sauce vierge, micro herbs

Pork & pistachio terrine with roasted apple purée, sauce grebiche

Carpaccio of beef with truffled mushroom purée, rocket & parmesan salad, puy lentil vinaigrette

Wild mushroom risotto with grana padano, fine herbs & mascarpone

Citrus cured ocean trout with salted cucumber & glazed beetroot, horseradish cream

Grilled baby artichokes with persian feta, marinated tomato & caramelised red wine vinaigrette

Tartar of hiramasa kingfish with caramel soy & shaved fennel salad

Confit duck leg risotto with fresh peas & mint, pangratata

main

Roast beef tenderloin with lyonnaise potatoes, sautéed mushrooms & port jus

Slow braised beef cheeks with sweet potato purée, roast button onions & red wine jus

Breast of corn fed chicken with potato al forno, zucchini trifolati & béarnaise sauce

Grilled cutlet of 'high country' pork with celeriac & apple mash, sage jus

Roast rump of lamb with semi dried tomato, baby spinach & goats cheese risotto

Roast fillet of salmon with eggplant purée, grilled asparagus & sweet corn vinaigrette

Pan fried barramundi with vanilla potato purée, shaved fennel salad & anise jus

Poached supreme of ocean trout with crushed herb potatoes, shellfish & saffron nage

Linguini with semi dried tomatoes, artichokes & asparagus, zucchini pesto

Orechiette with pumpkin purée, baby spinach, snow peas & goats cheese

sides

Steamed green beans

Roasted new potatoes with rosemary & sea salt

dessert

Sticky date pudding with poached pear & coffee ice cream

Chocolate fondant with vanilla bean ice cream & lemon curd purée

Seasonal fruits in sauternes jelly with raspberry sorbet & marjoram syrup

Lemon meringue tart with coconut & lime sorbet, macadamia biscotti

Strawberry panna cotta with macerated strawberries & shaved pistachio, broken pavlova

Chocolate brulée tart with caramelised banana & thyme ice cream

Crème caramel with minted pineapple salad, mango sorbet