

Epicure Training Restaurant

A La Carte 3

18 & 19 May

Entrée

Gnocchi with mussels, saffron & edamame	\$13
<i>NF, VO</i>	
Tomato soup with coconut, ginger & turmeric, chili peanuts & cumin seed flatbread	\$8
<i>VGN, GFO, NFO</i>	
Seared kangaroo fillet, pepperberry jus, myrtle spiced sweet potato, sautéed silverbeet	\$12
<i>GF, DF, NF</i>	

Main

Pulled lamb shoulder, caramelised onions, roasted parsnip, pomegranate glaze & minted yoghurt	\$21
<i>GF, DFO, NF</i>	
Salmon Wellington, artichoke & spinach duxelles, dill hollandaise	\$21
<i>NF, VO</i>	
Pork fillet medallions with lemon & rosemary, olive, garlic & parmesan mash	\$19
<i>GFO, NF</i>	

Side

Roasted Brussels sprouts with prosciutto	\$3
Sous vide butter poached kipfler potatoes	\$2.5
Olive, garlic & parmesan mash	\$2.5
Roasted baby carrots with chickpea & feta	\$3
Mixed leaves, red onion, radish, cucumber, grape tomato, sherry vinegar	\$3



Dessert

Baked banana cheesecake with salted caramel sauce	\$8
Warm dried fruit compote, honey nut oat crumble, vanilla ice cream	\$9.5
<i>GF, NFO, DFO</i>	
Profiteroles filled with orange & Grand Marnier pastry cream, dark chocolate sauce	\$9
Coffee or Tea	\$3
<i>Espresso, Flat White, Latte, Tea box</i>	

GF-Gluten Free. DF-Dairy Free. V-Vegetarian. VGN-Vegan. NF-Nut Free. O-Option Available

