



## EURO Group Sample Menu

Three courses	\$80 per person	
Two course	\$60 per person	Entrée / Main
Two course	\$50 per person	Main / Dessert

Groups of 15 or more –

*Menu option will be alternate drop – selecting two options from entrée, main course and dessert*

### Entrée

Marinated king brown mushrooms, fried slow cooked organic duck egg

Tortellini of pumpkin, with maple braised pumpkin, organic goats curd, candied walnuts, almonds and shaved roasted chestnuts

Organic chicken terrine, walnuts, pickled beetroot, drunken prunes and crispy pigs ears

### Main

Pork cutlet, braised stew of artichoke, beans, peas, cabbage and bacon with saffron gnocchi

Reef fish, ragù of mushrooms and crisp duck leg, chestnut velouté

Rib fillet, confit onions, café de paris butter and pommes frites

### Side

Pommes purée

Baby beans with smoked almond butter

Side salad of baby leaves, dressed table side

### Dessert

Vanilla mousse, brandy tulle, strawberry sorbet

Chocolate parfait, crumble, aero, malt ice-cream

Selection of cheese served with accompaniments