



## EURO Group Sample Menu

Three courses          \$90 per person

Groups of 15 or more –

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

### Entrees

Ceviche of local kingfish, finger lime and mandarin caviar,  
avocado purée, sour dough crisps and petite herbes

Bangalow free range duck and caramelised peach salad,  
shaved hazelnuts, pickled onion, heirloom radishes, parfait, watercress salad

Fontina cheese soufflé, caramelised pecans and pumpkin,  
rocket shoots and peppercress, buerre noisette

### Main courses

Olive oil poached blue eye, organic baby  
kipflers and chorizo, sauce soubise, slow roasted cherry tomatoes and white bean purée

Dry aged wagyu sirloin, horseradish mash, local farmed spring vegetables, honey infused parsnip purée

Braised lamb shoulder, rosemary gnocchi,  
Ligurian olives, slow roasted heirloom cherry tomatoes, maple-glazed bacon

### *Chef's selection of sides*

### Desserts

Pistachio financier with cherry sorbet, pistachio cream and shaved cocoa

Vanilla ice cream with raspberry and jelly, torched meringue and coulis

Selection of Australian and imported cheeses *for one*

Served with fruit bread, oat biscuits, honey paste and carrot marmalade