

Congratulations!

Entrée

Balsamic caramelised onion & local goats cheese tart (V)

Pepper crusted rare beef carpaccio w/ horseradish & popped capers (GF, DF)

Spiced pink duck breast w/ orange segment & pickled eschalot salad
(GF, DF)

Main

Grilled Willi Willi Creek pork cutlet w/ pomme gratin, asparagus
& pepper sauce (GF)

Duxelles of mushroom rolled chicken roulade w/ broccolini & local black garlic
infused pomme puree (GF, DF)

Ratatouille w/ arrabiata & basil (V, VEGAN, GF)

Dessert

Limoncello meringue tart

Classic tiramisu

Vanilla bean crème brulee

3 Course \$70 | 2 Course \$55 pp



the
Boolumbah
Collection