

# JUNO & MAY

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## FUNCTION MENU

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### ENTRÉE

FRIED BONELESS CHICKEN – Vietnamese chilli sauce

HALOUMI AND FETTA SPRING ROLLS with ratatouille sambal and rocket (v)

PRINCE GEORGE DUMPLINGS – prawn and King George Whiting dumplings, rock lobster bisque, seaweed, cucumber and lemongrass salad

TAPIOCA DUSTED CALAMARI – pickled green papaya salad, crispy shallots, crushed peanuts, noc nam dressing (gf)

### MAINS

SAUTEED GNOCCHI – Jerusalem Artichoke puree, seasonal vegetables, toasted bread crumbs, goats' cheese (v)

CA RI GA – Vietnamese chicken curry with a strong French influence. Coconut, lemongrass, slow cooked root vegetables and Jasmine rice

### SALMON IN BANANA LEAF

Fresh fillet of kaffir lime and lemongrass marinated Tasmanian salmon, jasmine rice, warm vegetable salad with chilli and coconut dressing (GF)

12 HOUR SLOW COOKED BEEF BOURGIGNON – Paris mash, mushroom and bacon lardons

### DESSERT

BRIOCHE BREAD AND BUTTER PUDDING – apple and rhubarb crumble, vanilla bean ice cream

HENRY'S FAVOURITE CHOCOLATE PUDDING - English toffee, vanilla-bean ice cream

PEANUT BUTTER AND JELLY ALASKA – peanut butter parfait, banana jam, toasted meringue

COCONUT BLACK RICE PUDDING – seasonal fruits, mango sorbet (Vegan) (GF)

**(Please advise of any dietary requirements or allergies. Some menu items may be changed to accommodate)**