

CORNWALL
PARK
BISTRO



Set Menu Options - Four Courses
\$88 per head + GST

Host to choose one choice from each course
[a vegetarian option will be made available]

Finger food will be served before dinner

First

- Seared prawns. Shaved fennel and watercress salad. Preserved lemon. Salsa verde.
- Roast pork belly. Butternut puree. Apple and radish salad. Apple gel. Spiced crackling crumb
- Smoked salmon. Royalty horseradish cream. Baby peas. Pickled cucumber. Red onion. Lemon oil.
- Duck salad. Savoy cabbage. Crushed peanut. Spring onion. Lime palm sugar dressing. Chilli oil.
- Seared yellow fin tuna. Potato. Crab and watercress salad. Capsicum, tomato dressing.
- Porcini mushroom roast duck risotto, truffle oil, parmesan

Second

Note - for an additional \$7.50 per head + GST you can choose two choices from Second Course

- Market fish. Cauliflower puree, edamame beans, baby carrots, caper salsa
- Salmon fillet. Grilled eggplant. Pea shoots. Pickled green papaya. Pink grapefruit. Soy caramel.
- Lamb rump. Confit potato. Caramelised shallots. Sage. Romesco. Feta crumb.
 - Confit duck leg. Kumara smoked bacon hash. Bok choy. Orange gel. Madeira.
- Moroccan chicken breast. Creamy polenta. Mushroom and leek.
- Eye fillet. Potato gratin. Baby carrots. Chive and truffle butter. Port wine jus.
- Pumpkin gnocchi. Wild mushroom. Snow pea. Sage and lemon butter. Parmesan

Seasonal green salad, agria potato and seasonal vegetables served at the table.

Dessert One

- Saffron poached pear. Pan Perdu. Crème Anglaise.
- Citrus posset. Almond crumble. Seasonal fruits.
 - Tiramisu - Italian style
- Vanilla Panna Cotta. Spiced apple compote. Pistachio.
 - Chocolate ganache. Marshmallow. Hot chocolate.
 - Crème brulee
- Chocolate tart. Vanilla mascarpone. Poached cranberry.
 - White chocolate mousse. Brownie. Raspberries.
 - Lemon meringue pie.

Dessert Two

Petit Fours

Cheese table

Whitestone Windsor Blue, Brie, crackers,
apricots, fresh dates, grapes