



# Grand Pacific

GROUP

## SAMPLE DINNER MENU

### Pre dinner canapés

Salt cod brandade en croûte g

Tomato salsa and avocado cream filoette v

Yoghurt marinated lamb skewer, hummus g

Yorkshire pudding, braised beef, horseradish

### Entrée (alternate serve)

Carpaccio of king salmon, lemon & summer vegetable dressing, soft feta

Garlic & basil roast spatchcock, salad of celeriac & sopressa salami, yoghurt & tahini chutney

Tempura zucchini flowers, goats cheese & green olive cream, tomato & herb fondue

### Main course (alternate serve)

Pan fried wild barramundi, spinach & fine herb risotto, Mediterranean broth

Herb crusted rump of lamb, confit garlic & potato puree, lentils & mustard

Potato gnocchi with globe artichoke, baby spinach & roast hazelnut cream

### Dessert (alternate serve)

Chocolate & raspberry mousse cake, coconut gelato

Cheesecake gateau with rhubarb, orange & star anise

Ginger & lime crème brûlée

### Beverages

Becks & James Boags Premium Light

Bay Of Stones Cuvee', South East AUS

Angove's Chalk Hill Blue, Sauvignon Blanc Semillon, Multi Regional, AUS

McPherson Cabernet Merlot, South East AUS

Mineral water, orange juice & soft drinks

Take a peak at our dedicated [chef Instagram feed](#) to view all the deliciousness they create every day.....

