



## Quinlan's Training Restaurant

### MENU 1

26<sup>th</sup> July-25<sup>th</sup> August

#### ENTRÉE

Soup of the Day. (TBA)

Harissa Barbecued Prawns, Hummus, Fennel, Olives. (P, GF)

Roasted Mushroom Bruschetta, Goats Chevre, Snow Pea Tendrils. (V, VGO)

#### MAIN COURSE

Grilled Chicken Breast, Ratatouille and Parsley Oil. (GF)

Slow Roasted Lamb Rump, Cauliflower Puree, Broccolini, Jus. (GF)

Baked Market Fish with Herb Crust, Beurre Blanc, Green Beans. (P, GFO)

Ricotta Gnocchi, Carrot Puree, Zucchini, Parmesan. (V)

Potato Gratin. (V)

#### DESSERT

Kaffir Lime Panna Cotta, Cardamom Orange Compote, Cinnamon Tuile. (V)

Chocolate Mousse, Mixed Berries, Hazelnut Praline. (V, GF)

Flourless Orange Cake, Citrus Sauce. (GF, V)

**Tea and drip filter coffee included.  
Speciality tea, coffee, hot chocolate... (\$3.00).**

**3 course Lunch or Dinner \$25pp.  
Concession \$23pp (lunch only).**

V=Vegetarian  
VG=Vegan  
GF=Gluten Free

VGO=Vegan Option Available  
P=Pescetarian  
GFO=Gluten Free Option Available

