



Quinlan's Training Restaurant

MENU 2
28th August-6th October

ENTRÉE

Soup of the Day. (TBA)
Moroccan Lamb Cigars, Couscous, Preserved Lemon Yoghurt.
Lentil and Goat Cheese Salad. (V, GF)

MAIN COURSE

Fremantle Swordfish, Panzanella Salad, Salsa Verde. (P, GFO)
Sage Crumbed Pork, Glazed Baby Carrots, Jus.
Beef Cheek Pancetta and Onion Stuffing, Celeriac Puree, Port Orange Jus. (GF)
Mushroom Risotto, Parmesan, Truffle Oil. (V, GF)
Duck Fat Potatoes, Gruyere. (V, GF)

DESSERT

Banana and Macadamia Parfait, Peanut Butterscotch, Black Sesame Wafer. (V, GFO)
Verrine, Pink Pepper Meringue,
Vanilla Mascarpone, Mango Curd, Berry Sauce. (V, GFO)
Thin Apple Tart Salted Caramel. (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

