



Quinlan's Training Restaurant

MENU 4
13th November-1st December

Amuse Bouche

Seared Scallop, Lentil Salad, Smoked Paprika Aioli.

ENTRÉE

Roasted Capsicum and Tomato Soup. (V, VGO)

MAIN COURSE

Roasted Turkey Breast, Stuffing, Cranberries, Jus. (GF)

DESSERT

Christmas Pudding, Brandy Sauce. (V)

Mignardises

**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

