

# WOW SET *Menu!*

**\$50 2 COURSE | \$65 3 COURSE**

*Menu includes a house drink for show goers!*

## ENTREES

### **Marinated Capsicum & Burrata**

marinated roasted capsicum, creamy burrata, basil pesto, toasted sourdough, balsamic glaze, extra virgin olive oil, toasted pine nuts

### **Smoked Salmon Pâté**

toasted sesame flatbread, celery sticks, pickled cucumber, lemon, dill oil

### **Classic Prawn Cocktail**

chilled prawns, crisp cos lettuce, avocado, cucumber, Marie Rose sauce, lemon, micro herbs

## MAINS

### **Orange & Thyme Roasted Chicken**

chicken thigh roasted with orange, thyme & honey, served with roast fennel, caramelised shallots, Nadine potatoes & chicken jus

### **Spring Pea & Asparagus Risotto**

creamy arborio rice with asparagus, peas, parmesan, lemon & pea shoots

### **Moroccan-Spiced Lamb Rump**

pearl couscous, roasted baby carrots, broccoli, mint yoghurt, pomegranate & lamb jus

### **Prawn Scampi Linguine**

garlic butter prawns, linguine, cherry tomatoes, baby spinach, white wine, lemon, chilli flakes & parmesan

## DESSERTS

### **Fresh Strawberries & Cream**

strawberries, vanilla chantilly cream, raspberry dust & mint

### **Mint Chocolate Sundae**

mint ice cream, dark chocolate, chocolate biscuit, pistachio crumb

### **Earl Grey Panna Cotta**

earl grey infused panna cotta, poached rhubarb, shaved almonds

