



CARNARVON EVENTS CENTRE SIT DOWN MENU



Price Options for sit down menu

- . Two Course alternate @ \$75.00 / One selection only @ \$65
- . Three Course alternate @ \$85.00 / One selection only @ \$75

ENTREES - HOT SELECTION

1. **Prawn and Chive wonton** - Local king prawns diced with freshly chopped chives and spices filled and hand rolled in thin pastry served on light Japanese Broth (Shoyu) topped with shallots and micro herbs
2. **Seared scallops** - Canadian Scallops seared on a confit of puy lentils and speck with red capsicum coulis and micro herbs - GF
3. **Confit Quail leg** - Slow cooked in duck fat served on a bed of Moroccan cous cous and butternut pumpkin topped with Pedro Ximenez glaze - GF

ENTREES - COLD SELECTION

1. **Lychee, Prawn and Avocado Salad** - Freshly peeled Yamba prawns, Lychee, avocado and shaved fennel with handpicked wild rocket with Chilli, lime and Ginger Dressing - GF
2. **Crab and Avocado Tian** - Pressed avocado, crab meat and Roma tomato stack on frisee' leaves with a hint of Chilli mayo - GF
3. **Carpaccio of Cured Salmon** - House cured in smoked pink Himalayan salt thinly served on lemon and dill creme fraiche and a salad of wild rocket and shaved fennel -GF



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SIT DOWN MENU

MAINS

1. **Pan fried Barramundi** - Cone Bay Barramundi pan fried, steamed broccoli and baby corns, toasted almonds with light miso broth and fine Herbs - GF
2. **Oven Roasted Lamb Rump** - Slow roasted Lamb rump marinated in garlic, thyme and Cumin with Potato Rosettes, grilled eggplant and zucchini chutney topped with preserve lemon yogurt and micro herbs - GF
3. **Confit Duck Maryland** - Cooked gently in duck fat and served on potato gnocchi, duxelles mushroom, wilted baby spinach and red wine Jus - GF
4. **Beef Ribs** - 8hrs Braised short ribs off the bone served with parmesan crusted Potato pave, bundled beans in prosciutto, roasted trussed cherry tomato and topped with smoked hickory and BBQ sauce - GF
5. **Corn-fed Chicken Ballotine** - Marinated Chicken Thigh. Stuffed with sautéed leek, mushroom and fresh herbs blended with ricotta cheese and wrapped in prosciutto served on potato gratin, roasted asparagus with creamy homemade white wine sauce - GF
6. **Beef Cheek** - Cooked Overnight in apple cider and herbs, served with potato rosti, roasted heritage carrots and topped with Shiraz red wine jus and micro herbs - GF

DESSERTS

Cold Options

1. **Dark and White Chocolate Charlotte** - Bitter dark and velvety white chocolate mousse encased in almond biscuit on a sweet sponge base served with mixed berry compote.
2. **Tiramisu Goutte Teardrop** - Layers of Coffee-soaked vanilla sponge and mascarpone mousse, topped with a mascarpone mousse dome served with fresh mixed berries.
3. **Hummingbird Cake** - Spiced pineapple, banana and coconut cake topped with cream cheese icing and walnut served with passion fruit coulis.

Hot Options

1. **Sticky Date Pudding** - A traditional date filled sponge with spices and served with butterscotch sauce and vanilla ice cream.
2. **Chocolate Fondant** - A molten centre of nice and indulgent Belgian chocolate served with vanilla ice cream and macerated strawberries.
3. **Apple and Rhubarb Crumble** - Apple and rhubarb compote flavoured with cinnamon, in a sweet vanilla pastry shell topped with traditional crumble and served with vanilla ice cream and mixed berries.