

Carnivale Lunch

Friday May 26, 2017

To Start

Bisque Infused Prawn & Scallop Terrine

with a spiced cucumber & fennel salsa

Chandon Pinot Gris

Next

Ravioli Filled with Slow Cooked Beef Brisket

on pureed sweet carrot & its own rich glaze

Cape Mentelle Shiraz

Main Event

Roast Chicken Supreme

with crisp prosciutto on a fondant potato sautéed green beans

& vegetable ragout, napped thyme jus.

Cape Mentelle Sauvignon Blanc Semillon

The Grand Final

Light Passionfruit Parfait

with mint syrup and pink Persian fairy floss

Chandon Cuvée Riche