



LE CORDON BLEU®

AUSTRALIA

Menu 2 2019

Polenta fondant with pickled veg and romesco

Seafood medley tom yum broth, Thai basil and Vietnamese's mint, green papaya

Pork belly, confit kohlrabi, walnut jus, witlof

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Crispy skinned ocean trout, pearl barley fetta, green pea risotto with tarragon buerre blanc

Wild mushroom pithiver, parsnip puree, pan seared oyster mushrooms with pink peppercorns and chestnut volute foam

Doube of beef- Braised blade and crisp tendon, sauté kalvo nero, pumpkin puree, baby turnips and Jerusalem artichokes

Roasted sweet potato, jalapenos smoked paprika, preserved lemon, Bulgarian fetta

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Sour cherry and chocolate mousse, cherry gel. Chocolate meringues kaffir lime marshmallow

Warm cheese cake, roasted apple and macadamia sorbet

Yuzu and raspberry Breton short bread tart, pine sugar sherbet with citrus orange salad

Cheese platter

To meet the training outcomes for our students, we ask our guests to vary their table selections of dishes when ordering