

PLAZA  
BALLROOM

# Lunch Menu

**Please select either one entrée, two mains to be served alternately or two mains to be served alternately and one dessert**

## **Entrée**

**Please select one**

House cured ocean trout with radicchio and witlof, blood orange, za'atar spiced grissini stick and sumac and pomegranate dressing

Ravioli of French chevre & basil pesto with roasted peppers, watercress and pecorino pepata (V)

Sher wagyu beef bresaola with golden beets and balsamic infused beetroot gel, baby cresses and fresh horseradish

Soft centred mozzarella burrata with green pea soup, smoked ham hock and roasted hazelnut oil

## **Main**

**Please select two of the following to be served alternately**

Pancetta wrapped chicken ballotine with sweet corn, sautéed mushrooms and asparagus

Goldband snapper with roasted potato and celeriac cake, pea and mint salsa, pea puree and pumpkin crisps

Lavender scented lamb rack with parsnip puree, broad bean, pine nut and currant relish, sherry glaze

Slow braised Sher wagyu beef brisket with steamed eggplant in black vinegar, hand rolled rice noodles and a hot and sour salad

## **Dessert**

**Please select one**

Lemon and yuzu tart with citrus jelly and cinnamon spiced almond crumb, white chocolate snow and raspberry dusted meringue wafer

Deconstructed Pavlova, meringue kisses, crème patissiere and passionfruit curd with balsamic infused berry compote and a curled chocolate wafer

Irish coffee tart with chocolate and coffee mousse, whisky cream and hazelnut & pistachio biscotti

Fig and burnt caramel mousse with caramelised pistachios, sugared figs and vanilla scented Persian fairy floss

Warm raspberry and red currant pudding with white chocolate and mascarpone, candied herbs and berry glaze

Dark chocolate and spiced rum soft centred pudding with salted butterscotch and chocolate ganache