

# ALTERNATE DROP

\$85PP

2 COURSES

99PP

3 COURSES

## ENTREE

Beetroot cured salmon with cucumber ribbons, horseradish cream, micro greens & roe (I)

Pan-fried scallops with cauliflower cream, garlic anchovy foam & toasted hazelnut (A)

Slow roasted heirloom tomatoes with buffalo mozzarella & salami basil crumble.

Moroccan spiced lamb served with pumpkin, spinach, roasted capsicum & roasted onion salad.

BBQ pork tenderloin with an apple fennel salad & honey carrot purée.

Peking duck breast served with an Asian rice noodle salad and soy, sesame dressing.

Harissa spiced chicken breast, risoni, labneh, pomegranate & herb oil.

Heirloom beetroot, gochujang aioli, micro herb & puffed rice. (VE)

Pumpkin & sage arancini served with warm basil & tomato sugo topped with shaved Grana Padano. (V)

## MAINS

Pan-seared Atlantic salmon with dill mash potato, chargrilled broccolini, toasted peanut & shallot crumble served with a miso Beurre blanc (I)

Za'atar spiced lamb rump with mint pea purée, broccolini & chilli tomato jam.

Crispy duck breast on roasted sweet potato mash, steamed asparagus with a cherry glaze

Beef Cheeks 10 hr slow cooked in Shiraz sauce with sweet potato puree, steamed broccolini

Moroccan spiced chicken Maryland served with a chickpea & pumpkin crush, grilled asparagus, topped with a fresh coriander & spring onion salad

Pork belly, XO sauce, steamed snake beans, crispy onion, coconut rice

Truffle mushroom risotto with asparagus, spinach & goat cheese (V)

Grilled eggplant, zucchini, capsicum and sweet potato torte with wattleseed hummus dressing & black olive crumble (VE)

(V) Vegetarian | Seafood Origin: (A) Australian | (I) Imported | (M) Mixed

## DESSERTS

Vanilla mille-fueille with fresh seasonal berries (V)

Aperol sponge, orange marmalade, prosecco jelly, jaffas (V)

Coconut panna cotta served with caramelised pineapple, toasted coconut (V)

Warm apple strudel served with vanilla bean sauce, pistachio crumb and fresh berries (V)

Chocolate tart, Oreo cookie crumble, vanilla cream and mint macerated strawberries (V)

White chocolate ganache tarts with freeze-dried raspberry, pistachio crumble and whipped cream (V)

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