

# 12-MICRON

## M E N U



Y O U R H O S T S



**INTERCOM**

P R O D U C E D B Y



# BANQUET MENU

<b>ENTREE</b>	Alternative Serve	<b>MAIN</b>	Alternative Serve	<b>DESSERT</b>	Alternative Serve
CHILLED TIGER PRAWNS, avocado & wasabi mousse, pickled cucumber, salmon pearls, caramelized lime & crisp fried shallot rings (DF + GF)		ROASTED CORN FED CHICKEN BREAST, creamy polenta, tallegio, greens & oregano jus (GF)		TONKA BEAN PANNACOTTA, vanilla poached pears & tuille	
ROASTED BEETROOT, pumpkin hommus, wild rocket & pine nut salad (V)		GRILLED BEEF TENDERLOIN, fondant potato, charred leek, parsley root puree & jus (GF)		BLUEBERRY & LEMON CHEESECAKE, chocolate soil, raspberry gel, raspberry cream & chocolate sticks	
TASMANIAN SALMON CRUDO, soy, lemon, shallot, evoo, avocado and wasabi mousse & caviar		ROASTED LAMB RUMP, spinach, sweet potato puree, lamb shank croquette & lamb jus		BAKED PEAR & WALNUT FRANGIPANE TART, candied walnuts, butterscotch sauce & vanilla gelato	
PRESSED VEAL & CHICKEN TERRINE, burnt apple puree, pickled apple, petite bouche & sour dough crostini (DF)		HUMPTY DOO BARRAMUNDI, roasted cauliflower puree, charred leek, fennel slaw & caramelized lemon dressing (GF)		BITTER CHOCOLATE & SALTED CAMEL TART, caramelized popcorn, textures of raspberry & whipped cream	
PORCINI & LAMB SHANK RISOTTO		SEARED ATLANTIC SALMON FILLET, crushed potato, iceberg lettuce, lemon butter sauce & caviar		HONEY & ALMOND CAKE, lemon curd, mascarpone chantilly, orange crisps & lemon honey syrup (GF)	
LOCAL ARTISAN BUFFALO BURRATA, vine ripened tomato, basil, balsamic, crispy capers & toasted ciabatta (V)		RAVIOLINI, buffalo ricotta, saffron, burnt butter, sage & shaved pecorino		VANILLA CUSTARD TART, macerated berries, almond praline & cream	

# COCKTAIL MENU

## COLD CANAPES

Sourdough crostini, wild mushroom duxcelle  
& Persian fetta (V)

Crab meat, tomato, cucumber and lime  
mayonnaise tartlet (GF, DF)

Salmon tartare, cucumber, dill and salmon  
caviar (GF, DF)

Ocean trout, spanner crab, dill & crème  
fraiche rillettes

## HOT CANAPES

Twice cooked pork belly, lentils, black  
pudding & burnt apple gel served in Chinese  
spoon (GF)

Spinach & ricotta pastizzi with minted  
yoghurt (V)

Salt & pepper Calamari, harissa mayonnaise

Steamed chicken & pork Sui mei with chili &  
soy dip (DF, GF)

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(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE