

AUTUMN/ WINTER 20

METROPOLIS
EVENTS

FOOD & BEVERAGE MENU



PLATED COURSES

ENTRÉE | SELECT TWO

Seared Japanese scallops, pea velvet, crisp pancetta, lemon emulsion, tarragon oil, baby sorrel [gf]

Braised gochujang glazed beef rib, miso eggplant puree, hot & sour green mango salad, shaved purple cabbage, coriander, crisp lotus root chips [gf df]

45°C confit salmon, horseradish mascarpone, soured pink shallot, crispy skin, native finger lime dressing, snowpeas tendrils, Jerusalem artichoke crisps [gf]

Four cheese tortellini, tomato & basil emulsion, pancetta shards, basil & parmesan crumb, purple basil leaves

Sautéed Queensland tiger prawns, cauliflower puree, golden raisins, sherry vinegar, beurre noisette, toasted walnuts [gf]

Free range chicken ballotine, Milawa chèvre, thyme & caramelised onion mousse, carrot cream, toasted almonds [gf]

Handmade potato gnocchi, Autumn mushroom ragout, porcini cream, shaved pecorino, rocket leaves [v]

Slow cooked char sui style pork belly, sautéed gai lan, master stock broth, lychee, coffee gel, pickled ginger [gf df]

Beetroot carpaccio, roasted baby golden beets, lentils du Puy, Milawa chèvre mousse, caramelised walnuts, raspberry vinaigrette [v gf]

MAIN COURSE | SELECT THREE

Slow cooked Gippsland lamb shoulder, organic white quinoa, pistachios, cumin & sumac confit carrots, toasted pepitas, lemon yoghurt, thyme & honey jus [gf]

Baked Tasmanian salmon fillet, fennel & leek fricassee, broad beans, grapefruit beurre blanc, Yarra Valley salmon roe, petit herb salad [gf]

Black Angus eye fillet, grilled portabello mushroom, porcini butter, parsnip puree, crimson chard, watercress, merlot jus [gf]

Free range chicken supreme, seeded mustard mash, sautéed kaiserfleisch, zucchini & brussel sprouts, crispy skin, thyme salt [gf]

Pan seared Northern Territory barramundi, butternut puree, baby carrots, parsley & rocket pesto, parsnip ribbons [gf]

Aylesbury duck breast, toasted ancient grains, roast parsnip, sour cherry compote, blackened shallot, baby chard [df]

10hr braised Wagyu beef cheek, horseradish mash, broccolini, parsley & lemon gremolata crumb, salsa verde [gf]

House-made cauliflower & smoked cheddar tortellini, toasted almonds, roasted cauliflower, tomato emulsion, parmesan & basil crumb [v]

PLATED DESSERTS | SELECT TWO

Glazed cherry, Valrhona Manjari chocolate parfait, pickled morello cherry, salted chocolate soil, aerated chocolate, cherry gel [gf]

Warm apple & rhubarb crumble tart, lemon & saffron custard, orange & buttermilk ice cream, cinnamon tea cake, lemon curd

Belgian chocolate mousse, peanut caramel, peanut butter powder, milk chocolate bubble shard [gf]

Valrhona Dulcey caramel & popcorn parfait, salted almond dacquoise, mandarin sorbet, chocolate maple leaf, miso caramel [gf]

Tahitian vanilla panna cotta, green apple jelly, compressed honeydew melon, lime & matcha meringue, green apple sorbet, white chocolate & cinnamon dust [gf]

Dark chocolate & Poire William mousse starfish, raspberry yuzu sorbet, Nutella gravel, edible coral [gf]