

An Evening with Gun-Brit | Gala Menu

Includes a Complimentary Glass of Bubbles & Cup of Tea/Coffee

Bread & Antipasto

Assorted Bread Selection
Green Cerignola & Black Ligurian Olives, Charred Artichokes, Beetroot Hummus

Carving Roast

Twice Cooked Pork Belly, Soy, Coriander, Palm Sugar & Black Vinegar Dressing,
Charred Apples (gf)

Main Dishes

Salt & Pepper Squid, Lemon Cheeks
Truffled Goats Cheese & Rocket Tortellini, Sugo, Basil & Peas (v)
Sous Vide Beef Rump, Smoked Eggplant Puree (gf, df)

Sides & Salad

Twice Cooked Duck Fat Gourmet Potato (gf, df)
Roasted Pumpkin, Seeds, Horseradish (v, gf, df)
Garlic Broccoli & Kale Stir-Fry (gf, v, df)
Red Cabbage & Carrot Slaw, Pickled Cucumber, Lime & Palm Sugar Dressing (gf, df, v)

Dessert & Cheese Station

Chia Spiced Parsnip & Carrot Cake, Whipped Cream
A Selection of Local & International Whole Cheeses
Dried Muscatels, Quince Paste, Candied Clementines, Glacé Pears, Roast Honeyed
Almonds, Walnut Bread, Lavosh, Barossa Bark Bread, Gluten Free Wafers
Mini Pavlova, Mixed Berries (gf)

\$50 per person
Available pre-concert Friday 23 August

BOOKINGS ESSENTIAL

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