



ISCT 2019 Gala Menu

*Canapes and Pre-Dinner Drinks upon Arrival
Hosted Wine Service throughout Dinner*

Entrée

Assiette of Tasmanian salmon
Smoked Salmon brandade, salmon skin crackle
Lemon myrtle cured salmon, celeriac remoulade
Seared salmon, herb crust, Yarra Valley salmon caviar (gfp)

Main

Choice of (1) of the following:

Slow cooked Limestone Coast beef tenderloin

Roesti potato, pumpkin cream, Handpicked green beans,
sticky bourbon jus (gfp)

Sumac crusted farmed barramundi

Green herb & preserved lemon pearl cous cous, carrot veloute,
char onion leaves, saffron beurre blanc, snow pea tendrils

Truffled Porcini Mushroom Risotto Suppli

Pumpkin cream, roasted heirloom vegetables, (v)

BREAD & SALAD

Shared at the table

Freshly baked sourdough rolls
Cultured Australian butter & Murray River salt

Mixed leaf salad
Cherry tomato, cucumber & Kalamata olives, cabernet dressing (v)

Dessert

Hazelnut opera cake

Chocolate glaze, strawberry ripple ice cream, gold hazelnuts

Coffee & tea

Grinders coffee & a selection of Temple teas,
Chocolates by Kennedy & Wilson of the Yarra Valley