

IMPOSSIBLE OCCURRENCES DINNER *Menu*

ENTREE

Creamy Wild Mushroom Soup (gf)
with truffle oil & fried enoki

Lemon Pepper Calamari
tomato aioli, pickled shallot, fried baby capers & sorrel

'18 hour' High Country pork belly (gf)
celeriac and grannysmith apple remoulade, cider dressing

MAIN

Brined & Roasted Chicken Breast
*miso glazed and charred eggplant, shredded wombok, seaweed
& green papaya salad, peanut praline & red pepper sauce*

Barramundi from Humpty doo, NT (df) (gf)
kimchi puree, rainforest lime confit, tossed broccolini & pickled baby radish

House-made Pumpkin & Ricotta Tortelloni
with toasted pinenut, butter emulsion, fried sage & parmesan

DESSERT

Mini Toasted Meringue (gf) (df)
cherry & passion compote, lemon curd, toasted coconut & pink moscato sorbet

Peach Cobbler
with bourbon & peach compote, dehydrated vanilla cake, oat streusel & vanilla bean ice cream

White Chocolate and Mango Pannacotta (gf)
with maple, walnut crumble and baby mint

The dinner & show package includes any two course of the above courses and a complimentary bottle of wine.

NO FURTHER DISCOUNTS APPLY | (gf) gluten free • (df) dairy free • (v) vegetarian



KIDS

ESSENCE ^{OF} EXHIBITION

MAIN

GRILLED BEEF STEAK

With seasonal steamed vegetables.

PENNE

With butter and shaved parmesan.

GRILLED CHICKEN TENDERLOIN

With steamed vegetables

TEMPURA BATTERED FISH

With fries.



DESSERT

TRIO OF ICECREAM

With chocolate sauce & strawberries

SEASONAL FRUIT SALAD

with passionfruit coulis

Note the kids dinner & show package includes one main, one dessert & one soft drink. Suited for ages 12 and under.