

IMPOSSIBLE OCCURRENCES DINNER *Menu*

ENTREE

Grilled eggplant, enoki, seaweed, and papaya salad (v) (df)

with herbs, sweet potato crisp and miso dressing

Lemon Pepper Calamari

sriacha aioli, pickled daikon, carrot & baby lovage salad

'18 hour' High Country pork belly (gf)

with fennel braised in butter and milk, green apple and baby radish remoulade cider jus

MAIN

Handmade Potato Gnocchi

wild mushroom ragout, toasted walnuts, shaved parmesan

Pan-seared Barramundi from Humpty Doo, NT (df)(gf)

with bokchoy, thai red curry sauce and sweet potato crisp

Brined & Roasted Roasted Chicken Breast

miso glazed charred eggplant, red pepper sauce, shredded wombok,

seaweed & green papaya salad, peanut praline

DESSERT

Cinnamon Sugar Granny Smith Apple Fritters

berry compote, vanilla ice cream and toasted walnuts

Housemade Tiramisu

with coffee soaked savouridi biscuit & mascrapone zabaglione

Dark Chocolate & Honeycomb

locally made passionfruit icecream, natural yoghurt

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 ²⁰²⁵ 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.