



CARNARVON EVENTS CENTRE SIT DOWN MENU



Price Options for sit down menu

- . Two Course alternate @ \$75.00
- . Three Course alternate @ \$85.00

ENTREES - HOT SELECTION

1. **Prawn and Chive wonton** - Local king prawns diced with freshly chopped chives and spices filled and hand rolled in thin pastry served on light Japanese Broth (Shoyu) topped with shallots and micro herbs
2. **Peking Duck Wontons** - Roasted Peking duck with Asian vegetables
3. **Vegetable Wontons**- Filled with a delicious mix of Asian vegetables
4. **Pumpkin Arancini** - Pumpkin Arancini made with fresh Australian pumpkin and a hint of porcini mushroom coated in a gluten free crumb GF - Vegan
5. **Seared scallops** - Canadian Scallops seared on a confit of puy lentils and speck with red capsicum coulis and micro herbs. (GF)
6. **Bolognese Arancini** - Crunchy arancini filled with creamy risotto, rich Bolognese sauce, parmesan and basil

ENTREES - COLD SELECTION

1. **Seared Beef Carpaccio** - Seared beef with Kalamata olive, parmesan and eschalot tapenade and wild rocket
2. **Crab and Prawn Tian** - Fresh prawns, crab meat and Roma tomato stack on frisee' leaves with a hint of Chilli mayo - GF
3. **Carpaccio of Cured Salmon** - House cured in smoked pink Himalayan salt thinly served on lemon and dill creme fraiche and a salad of wild rocket and shaved fennel -GF
4. **Pesto Chicken Bruschetta** - Chicken breast baked and topped with pesto, tomato, red onion, herbs and feta



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SIT DOWN MENU

MAINS

1. **Ocean Trout** - Herb crusted ocean trout with potato rosettes, asparagus, dutch carrots and Hollandaise sauce
2. **Lamb Rump** - Grilled then Slow cooked with pommes anna, heritage carrots, green beans and salsa verde
3. **Beef Ribs** - 8hrs Braised short ribs off the bone served with potato gratin, bundled beans in prosciutto, roasted trussed cherry tomato and topped with smoked hickory and BBQ sauce - GF
- 4 **Chicken Saltinbocca** - Chicken rolled with prosciutto, sage and stuffed with sun dried tomato, baby spinach and ricotta.
Served with potato gratin and broccolini (GF)

DESSERTS

Cold Options

1. **Apple and Salty Caramel Tart** -Vanilla short bread filled with caramel frangipani, topped with a salty caramel , caramelised apple and served with vanilla ice cream and gold dust soil
2. **Tropical Cheesecake Groove Tart** -Passionfruit cheesecake filled with tropical compote on a praline base, set in a groove short pastry. Served with passionfruit coulis, passionfruit powder, mint and raspberries.
3. **Chocolate Three Way** - Chocolate tart shell filled with chocolate custard, chocolate mousse and a truffle shell. Served with Strawberries and vanilla ice cream.

Hot Options

1. **Sticky Date Pudding** - A traditional date filled sponge with spices and served with butterscotch sauce and vanilla ice cream.
2. **Raspberry Chocolate Fondant**-Molten centered rich indulgent raspberry pudding served with vanilla ice cream and mixed berries.
3. **Apple and Rhubarb Crumble** - Apple and rhubarb compote flavoured with cinnamon, in a sweet vanilla pastry shell topped with traditional crumble and served with vanilla ice cream and mixed berries.