



TAMARA HALL LADIES DAY FUNDRAISER

Friday, 7th August 2020

MENU

Appetizers on Arrival

Pacific Oysters lime & Sauternes vinaigrette,
Housed cured Tasmanian salmon with cauliflower puree & caviar
Duck & foie gras pie

Baguette & truffle butter

Main course – Alternate drop

Wild barramundi cooked on low temperature with baby leek,
soft parmesan polenta, Provençale ratatouille jus

Grilled Black Angus beef tenderloin with a mushroom crust,
wilted radicchio & spinach, Port jus

Dessert

Pastry Chef's selections of petits fours on the buffet