

Elegance



TARONGA CENTRE
HOSPITALITY WITH VISION

Restaurant Associates

PLATED PACKAGE

ENTRÉE

Local Marinated Goat's Feta

Saffron pickled pear, marinated beets and avocado with spiced macadamia nuts

Goats Cheese Gnocchi

Sicilian olives, slow roast tomato and pine nuts with fresh basil sauce

Sumac Cured Ocean Trout

Fresh saffron linguine, tomato, fennel and soft herbs with preserved lemon dressing

NSW Nambucca Oysters

Soy ponzu, chives and ginger or shallot mignonette dressing

Smoked Salmon

Shaved fennel, grapefruit, chive labne and radish with dill caper dressing

Basque Spiced Curls of Calamari

Roast capsicum, chorizo, olives and baby artichokes with herb aioli

Lime Cured Hiramasa Kingfish

Spiced avocado, pickled radish, cucumber and mint with palm sugar coconut dressing

Filo Cigar of Duck Confit

Caramelised walnuts, cranberries and cinnamon with sweet sour pomegranate vinaigrette

Master Stock Poached Chicken

Chinese greens, pickled vegetables, Schezuan pepper and black vinegar dressing

Slow- Braised Lamb Shoulder

Potato gnocchi, pecorino pepato, peas and mint

Moorish Lamb Tenderloin

Kalamata olives, hummus and compressed cucumber with oregano and feta

Prosciutto Crudo

Sicilian olives, pickled melon, tomato and bocconcini with roast hazelnuts

Pressed Pork Belly

Apple puree, 'Ortiz' marinated white anchovy and fennel salad with mustard vinaigrette

Master Stock Braised Beef Cheek

Asian herbs, chilli noodles and soy palm caramel sauce

Seared Balsamic Marinated Beef Tenderloin

Shaved Gruyere, baby artichokes, roast capsicum and almonds with quince vinaigrette

Taronga Centre

www.tarongacentre.com.au //02 9969 2400// taronga@restaurantassociates.com.au

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MAIN

Rotolo di Zucca

Butternut, braised silver beet and soft goats curd with sage nutmeg butter

Ocean Trout

Cauliflower puree, compressed cucumber, confit tomato, caper and basil salsa

Salmon Baked with Lemon Thyme

Warm chickpea, chat potato and herb salad with tahini dressing

Hiramasa Kingfish

Saffron potatoes, marinated green beans and parsley salad with smoked paprika aioli

Herb Butter Roast Corn Fed Chicken Breast

Braised green lentils and soft corn polenta with roast chicken jus

"Baharat" Spiced Corn Fed Chicken Breast

Warm chickpea, chat potato and herb salad with citrus crème fraiche dressing

Balsamic Marinated Duck Breast

Rosemary potatoes, shallots and green beans with caramelised sweet sour fig sauce

Chinese Roast Duck Breast

Schezuan braised eggplant and carrot ginger puree with master stock broth

Lamb Rump with Herbs de Provence

Dijon mustard mash, Provençal vegetable relish with olive and thyme jus

Greek Lamb Rump

Lemon roast potatoes, green bean, tomato and feta salad with oregano jus

Berkshire Pork Belly

Sautéed potatoes, fennel, pickled radish and parsley salad with quince jus

Eye Fillet of Beef

Soft white polenta and Sicilian eggplant caponata with salsa erbe

Wagyu Beef Rump

Paris mash and petit pois a la Française with Café de Paris butter

Argentinean Spiced Beef Rib Eye

Soft corn polenta with Salsa Criolla and Chimichurri

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DESSERT

Pear Tart Tatin

Caramel sauce and cinnamon ice cream

Mango, Berry, Almond and Oats crumble
Whipped thick cream and raspberry sauce

White Chocolate Baileys Mousse

Espresso centre, crushed toffee pistachios and caramel sauce

Pavlova with vanilla cream

Macerated strawberries and passion fruit jelly

Classic Crème Brûlée

Aromatic spiced fig compote with nut biscotti

Mango Mousse Cake

Chai spiced milk jelly and coconut sorbet

Assiette of French Desserts

Raspberry macaron, chocolate marquise and espresso ice cream

Classic Crème Caramel

Saffron poached pear, candied lemon zest and honey ice cream

Strawberries and -Cream Cheesecake

Pimms jelly and raspberry sorbet

Dolci d'Italia

Tiramisu in chocolate cup, Frangelico pannacotta and pistachio ice cream

Ménage`a trois des Chocolats

Chocolate pistachio mousse, chocolate macaron and white chocolate ice cream

Australian Cheese Plate

Cabernet paste, caramelised walnuts, muscatels and crisp lavosh

** Minimum numbers apply
* Menu subject to seasonal change*