



LE CORDON BLEU® AUSTRALIA

Cilantro Menu Term 2 - 2024

Entrees

Pumpkin volute, butter milk dumplings gnocchi (v)

Rillette of Duck, pomme gaufrette, Griottines cherry gel and petit salad

Peperonata with sauteed scallops and baby cos

Gravlax of rainbow trout, salad of kipfler potatoes, pickled lime and cucumber

Mains

Sauteed herb schupfnudeln, zucchini, mushroom, glazed Jerusalem artichoke (v)

Glazed Pork belly, lentils de puy, curried cauliflower.

Confit leg and grilled breast of poussin on a bed of chorizo & haricot bean ragout

Baby snapper fillet, braised leeks, pomme mousseline, mussels & sauce vierge

Desserts

Rum baba, poached quince crème Chantilly

Fondant of chocolate with milk cream crunchy honeycomb & chocolate foam

Deconstructed lemon cheesecake, compressed pineapple, passion fruit sorbet

Assortment of selected cheese, Lavosh, dried fruits

2 courses \$40 or 3 courses \$50

**We would like our guests to choose a variety of items on the menu to allow the kitchen students to create and serve all menu items.*