



LE CORDON BLEU®
AUSTRALIA

Cilantro Restaurant Term 1 Menu 2025

Entrees

Gazpacho Andaluz, bell peppers, poached egg, toasted almonds (v)

Lamb Navarin, Gnocchi Piemontaise, confit tomatoes, tapenade

Kingfish ceviche, mango salsa, pickled onions, coriander oil, citrus caviar

Smoked salmon, Nori & cream cheese terrine, cucumber carpaccio, fermented daikon

Mains

Ricotta and spinach agnolotti, aged Pecorino, hazelnut vinaigrette (v)

Seared Blue Eye Cod, beetroot & horseradish relish, watercress, seaweed cracker

Pork belly Porchetta, fig tart tatin, braised endive, burnt onion jus

Cornfed chicken breast, charred asparagus, honey roast peach, vanilla butter sauce

Desserts

Pear Belle Helene, almond gelato, salted caramel sauce

Chocolate fondant, raspberry coulis, crème chantilly

Crème Brûlée, Madagascan vanilla ice cream

Cheese platter, assorted accompaniments

3 Course menu for \$55pp

**We kindly ask that guests at each table order a variety of entrees, main courses & desserts from the menu. This will enable the cookery students to prepare & serve all the menu items as it is part of their assessment.*