



# LE CORDON BLEU® AUSTRALIA

## Entrees

Mushroom Brulee, thyme lavosh, Manchego crust,  
miso marinated & grilled king browns.

Grilled Octopus, beetroot carpaccio, pesto, pickle kohlrabi

Risotto of barley & roasted duck, taleggio, pistachio rolliche

Cheese souffle, devils on horseback, shaved fennel,  
crispy walnuts, frisee lettuce

## Mains

Celeriac root canard, truffled asparagus volute

Barramundi mosaic, whey sauce, potato confit

Beef bourguignon, pomme puree

Ricotta gnocchi, buttered kale, roasted quail

## Dessert

Lemon yogurt sorbets, freeze dried raspberry, coconut & kaffir lime foam.

Glazed chocolate mousse, strawberry gel & sorbet

Fluffy Japanese cheesecake, mango sorbet

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