



Sydney, 14th November 2018

Menu

by chefs Helge Hagemann (Hamburg) and Darren Taylor (Sydney)

Canapes on arrival

Mini prawn brioche avocado/lemon puree, walnut oil mayonnaise, flying fish roe
Three mushroom/tarragon ragout tartlet (V)
Cigar of spiced duck liver/cognac parfait, roasted hazelnut

Entrée

Jerusalem artichoke/ peas/ plums (V)

Main course

Australian slow roasted leg of lamb with preserved lemon
Accompanied by
German Walnut- bread dumplings
German Pickles

or vegetarian alternative

Potato roulade/chanterelles/parsley oil/ mushroom crunch (V)

Dessert

Lyla's Pavlova, cream Chantilly, blueberries, strawberries, passionfruit curd, candied pineapple and raspberry coulis (V)
Coffee and selection of tea, chocolate truffles and palmiers

The event includes a glass of sparkling wine with the canapes on arrival as well as wines for dinner.

Please note: we are not able to cater for any special dietary restrictions.

(V) = Vegetarian