



CAMPBELL'S STORES

BANQUET MENU

SOURDOUGH DINNER ROLL

Served with butter

ENTRÉE

Alternate serve, please choose two dishes

ROASTED BEETROOT AND HUMMUS TART

with rocket and pine nut salad (vegan)

TASMANIAN SMOKED SALMON

kipfler potato salad sauce gribiche (gf)

CHILLED BLACK TIGER PRAWNS

avocado mousse, macadamia, lime and chili dressing (gf,df)

DUKKHA CRUSTED CHICKEN

with fennel, orange, rocket and radish salad

TWICE COOKED PORK BELLY

braised lentils, burnt apple puree and sticky port reduction (df,gf)

LOCAL ARTISAN BUFFALO BURRATA

vine ripened tomato, basil, balsamic, crispy capers and toasted ciabatta

MAIN

Alternate serve, please choose two dishes

ROASTED CORN FED CHICKEN BREAST

Porcini and potato galette, greens and mushroom sauce (gf)

PAN FRIED BARRAMUNDI FILLET

Wilted spinach, eggplant caviar, roasted onion and chicken jus (gf,df)

BRAISED DAUBE OF RIVERINE BEEF CHEEK

Smoked speck lardon, roast shallot and mushroom, heirloom carrots (gf)

ROASTED LAMB RUMP

Crushed kipfler potato, pumpkin puree, spinach and sticky lamb jus (df,gf)

JINDALEE GRAIN FED BEEF STRIPLOIN

Gratin potatoes, grilled broccolini, and red wine jus (gf)

DESSERT

Alternate serve, please choose two dishes

PEAR AND WALNUT FRANGIPANE TART

candied walnut, vanilla Chantilly and butterscotch

CARAMEL AND HONEY APPLE TARTIN

vanilla cream, spiced crumble and burnt apple gel

VANILLA PANNA COTTA

balsamic strawberries, almond crumble and tulle

CHOCOLATE AND HAZELNUT CRUNCH GANACHE TART

chocolate mousse dome, raspberry compote and whipped cream

HONEY AND ALMOND CAKE

lemon curd, mascarpone Chantilly, orange crisps and lemon honey syrup