

The Paddock

with Anthony Pellegrino

Groups of 20+ sit down meals

\$80/head - 4 courses

(Maximum 1 choice per course)

PLATINUM PACKAGE

FIRST COURSE

Cold seafood platter per table
tiger prawns, oysters & smoked salmon

Mixed antipasto platter per table
mixed grilled vegetables, prosciutto, arancini
& crispy polenta

SECOND COURSE

**Twice cooked crispy pork belly with pickled red
cabbage & balsamic glaze** (GF)

**Oven baked field mushrooms filled w sundried
tomatoes, green olives, breadcrumbs, chickpea
puree & capsicum coulis** (V)

Mixed mushroom & mascarpone risotto (V)

THIRD COURSE

**Confit duck Maryland served with roast pumpkin,
broccolini, radicchio & red wine jus** (GF)

**Grilled swordfish steak with crushed chat
potatoes, green olives & roasted capsicum salad
topped w salsa verde** (GF)

**Grilled grass-fed beef eye fillet medallions with
sweet potato puree & asparagus topped with
toasted aromatic breadcrumbs & red wine jus** (GF)

FOURTH COURSE

Crepes filled with mascarpone & chocolate sauce

**Belgian waffle with strawberries, maple syrup &
ice cream**

