

# The Paddock

with Anthony Pellegrino

## Groups of 20+ sit down meals

\$55/head - 2 courses

\$65/head - 3 courses

(Maximum 1 choice per course)

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## SILVER PACKAGE

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### FIRST COURSE

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

Roast pumpkin, chicken & porcini mushroom risotto 

Twice cooked crispy pork belly with pickled red cabbage & balsamic glaze 

### SECOND COURSE

Pan-fried chicken escalopes layered w sage & prosciutto, served with potato mash & mushroom sauce

Oven baked herb crusted Atlantic salmon with grilled Asparagus & potato, leek puree

Grilled grass-fed beef eye fillet served on sweet potato mash, sauteed broccolini, mushroom duxelles & red wine jus 

### THIRD COURSE

Crepes filled with mascarpone & chocolate sauce

Belgian waffle with strawberries, maple syrup & ice cream

Poached pear in red wine & cassis with crème anglaise 

