

Epicure Training Restaurant
A La Carte Menu 6
Oct 8,9,15,16,22,23

Bread

Olive & Rosemary Focaccia
GFO, DF, NF

Amuse

Chefs Choice

Entree

Twice-Baked Cauliflower Soufflés with Rocket, Pear and Walnut Salad \$11
GFO, NFO, V

Miso Corn Fritters with Chilli Bacon Caramel \$12
GFO, VO, DF

Chicken Wonton Noodle Soup \$11
GFO, NF

Main

Sri Lankan Pumpkin and Coconut Curry with Rice \$20
GF, NF, V, DF

Baked Salmon with Kimchi Butter and Cucumber Pickle \$23
GF, NFO, DF

Hand-Cut Spelt Pappardelle with Slow-Cooked Pork Ragu \$23
NF, DF

Side

Garlic Naan Bread \$3.5
NF, V

Green Bean, Roast Tomato and Almond Salad \$4
DF, VGN, DF

Pea, Fennel and Feta Salad \$4
V

Dessert

Passionfruit and Raspberry Meringue Tart \$11
NF

Persian Orange and Almond Cake with Pomegranate Mascarpone \$11
GF, DFO, VGN

Fig, Honey and Ricotta Semifreddo with Szechuan Brittle and Vincotto \$12
GF, NFO