

Crowne Plaza Terrigal Pacific presents:

Melbourne Cup by the Sea

Canapés

Crab croquette with corn puree and micro sorrel

Dukkah crusted chicken with smoked yoghurt, harissa paste
and micro coriander

Roasted prawns with mojo sauce and pineapple salsa

Pork tenderloin with black olive salsa, pickled apple
and pea tendrils

Mains

(alternate serve)

Seared scotch fillet with date and potato galette, king oyster mushroom,
cavolo nero and demi glace

Blackened swordfish medallion with roasted fennel, pickled cucumber
ribbon, pepperade and lemon olive oil

Dessert

Lemon posset with shortbread, lemon curd, Italian meringue
and petite lemon balm

