

# ROTARY ALBERT PARK LUNCH

FRIDAY 20<sup>TH</sup> SEPTEMBER 2019

## Entrée

Pork belly, salsa verde, crackling, grilled asparagus, rocket and basil salad

## Main Course

Sage grilled chicken breast, smoked ricotta, grilled broccolini and pepperonata

*Alternating with*

Twelve-hour braised lamb shoulder, pea, broad bean, mint, barberry salad, grilled eggplant tahini

## accompanied by

Roasted cocktail potatoes, rosemary, fennel chili salt

Char-grilled broccolini, chilli and garlic

## Roaming Dessert

Lemon myrtle strawberry and rhubarb cobbler, Moscato mascarpone

## followed by

Brewed coffee & a selection of teas

## Beverages

Cool Woods Sparkling Brut, NV, Barossa Valley, SA

Crowded House Sauvignon Blanc, Marlborough, NZ

Cool Woods Cabernet Sauvignon, Barossa Valley, SA

James Boag's Draught, Hahn Premium Light, James Squire Orchard Crush Apple Cider

Assorted soft drinks, orange juice and Sant Aniol sparkling mineral water

food&desire.

catering.

Carousel

HARBOUR  
ROOM

AERIAL

Half Acre