



IMPOSSIBLE OCCURRENCES DINNER & SHOW MENU

ENTREE

Braised pumpkin & native pepper berry soup (v)
puffed quinoa, sour cream, paperbark smoked & chargrilled flatbread

Furikake spiced calamari (df)
lemon myrtle aioli, shaved radish & fresh herbs

'18 hour' High Country pork belly (gf)
purple cabbage, grannysmith apple & munthari remoulade, pork cracker & pork cider jus

MAIN

Garden green orecchiette (v)
spinach cream, asparagus, peas, soft goats' cheese, & confit garlic sourdough crumb

Lemon myrtle sprinkled crisp barramundi (df) (gf)
kimchi puree, Rainforest lime confit,
charred broccolini & pickled baby radish

Lemon & rosemary brined chicken breast
purple cabbage, Sebago pomme puree, prosciutto & hazelnut crumble,
snow pea shoots & mint bush béarnaise

DESSERT

Warm apple crumble
creme Anglaise, vanilla bean ice cream, cinnamon dust

Yarra valley dark chocolate budino
native wattle seed cream, hazelnut praline

Native wild rosella sorbet
soft white velvet chocolate, young coconut snap & blackberries

NOTE: THE DINNER & SHOW PACKAGE INCLUDES TWO OF THE ABOVE COURSES
AND A COMPLIMENTARY BOTTLE OF WINE. WE CAN ACCOMMODATE FOR ANY
DIETARY REQUIREMENTS