



LE CORDON BLEU® AUSTRALIA

Cilantro Menu Holmesglen 2024 - Term 1

Entrees

Creamy Asparagus cappuccino, truffle Chantilly (v)

Grilled quail with leg confit, spiced lentils, Madeira glaze

Salade Nicoise, peppered tuna tataki, pomegranate

Cold smoked cured trout, compressed cucumber, mint yogurt

Mains

Spinach and goats cheese ravioli, tomato vinaigrette (v)

Honey roast duck, pommes Anna, beetroot and apple relish

Duet of Lamb cutlet & shoulder, pommes croquette, ratatouille, red wine jus

Pan fried barramundi, crispy squid, saffron risotto, Mascarpone

Dessert

Orange and Cointreau parfait, candied citrus fruits, tulip tuille

Pecan pie, caramel sauce, clotted cream

Buttermilk Panna Cotta, strawberry gel, rhubarb compote

Cheese platter, Lavosh, dried fruits

**We would like our guests to choose a variety of items on the menu to allow the kitchen students to serve all menu items.*