

# Marymount Restaurant

You are invited to a year 12 Hospitality Class dinner on Thursday the 15th of August held in the Marymount Restaurant. Three course meal for \$30 per person with drinks included (pay on the night). Please RSVP to David Grant by the 12th of August at david.grant@marymount.qld.edu.au

## Entrée

### Oysters 3 Ways

Kilpatrick, Natural and Tomato Chilli & Coriander  
- Gluten Free -

### Crispy Skin Duck Breast

With a Parsnip Puree and Cherry Sauce  
- Gluten Free -

### Pumpkin Soup

Vegetarian & Gluten Free

## Mains

### Slow Cooked Beef Cheeks

Served with Mash Potato and Baby Spinach  
- Gluten Free -

### Chinese Style Sticky Pork Ribs

Served with Fried Rice and Asian Crunchy Salad  
- Vegan Option Available -

### Battered Line Caught Snapper

Served with Kipfler Potato Chips, Pea Puree and House Made Tartare

## Dessert

### Warm Apple Crumble

With Homemade Vanilla Ice cream  
- Gluten Free -

Triple Chocolate Tim Tam Cheesecake

