

MARYMOUNT RESTAURANT

You are invited to a year 12 Hospitality Class dinner on Thursday the 13th of June at the Marymount Restaurant. Three course meal for \$30 per person with drinks included (pay on the night). Please RSVP to David Grant by the 10th of June at david.grant@marymount.qld.edu.au

ENTRÉE

SALT AND PEPPER CALAMARI

With Thai Style Dipping Sauce

+ Gluten Free +

CREAM OF POTATO AND LEEK SOUP

With Caramelised Leek and Saffron

+ Vegan +

SPINACH AND FETA BOREK

+ Vegetarian +

MAINS

CRISPY SKIN SALMON

With Potato Gratin and Celery, Caper and Orange Salsa Verde

+ Gluten Free +

WAGYU BEEF HOT POT

Served With Crusty Bread

+ Gluten Free Available +

CHICKEN BREAST SLOW COOKED IN A CHINESE MASTER STOCK

Served with Bok Choy, Jasmine Rice and an Asian Salad

ROASTED CARROT AND FENNEL

With Harissa, Black Lentils and Yogurt

+ Vegan +

DESSERTS

SOUS VIDE CARAMEL PINEAPPLE

With Banana and Passionfruit Sorbet

+ Vegan +

CANNOLI 2 WAYS

One Strawberry Filling other Choc Chip