

## Season 2022 Pre-Show Dining

3 COURSE

\$70 PER PERSON

2 COURSE

\$55 PER PERSON

### To Start

Individually served Baked Uprising sourdough with house made butter

### Entrees

- Hunter Valley rare beef tataki salad, purple onion slivers, baby spinach with a crisp garlic, citrus & soy dressing (gluten free, dairy free)
- Smoked chicken salad with julienne vegetables, kale & cranberries with a seeded mustard aioli (gluten free, dairy free)
- Salad of roasted hazelnuts with leafy greens, coconut labneh, kumera crisps & a berry balsamic vinaigrette (vegan, gluten free)
- Salt & pepper squid with mango salad & chilli and lime dressing (dairy free)
- Beef & pork kebapi with Balkan inspired slaw, flatbread & crumbled marinated Upper Hunter Fetabelle
- Binnorie goat's cheese & semi dried tomato tart with pressed basil infused Hunter Valley olive oil, pine nuts & baby herbs (vegetarian)
- Tasmanian salmon & baby caper rilette wrapped in smoked salmon with melba toast, then splashed with a cinnamon & preserved lime dressing

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## Mains

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- Dry rubbed low and slow cooked manning valley beef brisket, mustard & pickled red onion potato salad, honey Dijon slaw & a smokey bourbon BBQ sauce (gluten free)
- Char grilled Hunter Valley beef sirloin on a bacon & potato rosti with beer battered onion rings & a bourbon BBQ jus
- Harissa spiced Upper Hunter lamb rump with North African inspired couscous, fresh tabbouleh & a preserved lemon & coriander coconut yoghurt (dairy free)
- Twice cooked pork belly with steamed Asian greens, pilaf rice & a sweet plum & ginger sauce (gluten free, dairy free)
- Macadamia & lime crusted Daintree barramundi fillet with steamed asparagus & lemon thyme & chilli roasted baby potatoes (gluten free)
- Sundried tomato & Hunter Belle Camambelle stuffed chicken breast with sautéed chats & spinach dressed with rocket & basil pesto (gluten free)
- Grilled chicken supreme with a peppercorn chicken jus, sweet potato puree & buttered greens (gluten free)
- Chipotle spiced black bean & lentil patty served with wild rice, kale & tomato avocado salsa (gluten free, vegan)

## Desserts

- Coconut panna cotta with cherry compote & chocolate syrup (gluten free/ vegan option available on request)
- Vanilla bean crème brulee with almond biscotti & macerated strawberries
- White chocolate panna-cotta with blueberries & passionfruit coulis (gluten free)
- Dark and white chocolate charlotte with macerated berries and Chantilly cream
- Cold set cheesecake topped with wild berry jelly & Cointreau marinated strawberries
- Chef's selection of petit sweets served on platters to your table

## To Finish

Freshly brewed Glitch Coffee Roasters coffee and a selection of The Tea Collective teas

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