

2002 Master of Australian Food and Wine
CROWN DISCOVERY
Monday 9th and Thursday 12th September, 2002

Canapes in banquet kitchen **only on Thursday**

Canapés Cold

Seafood on ice WK

Marinated Prawns, Scallops in the Shell and Freshly Shattered Oysters
Served with Rye Bread, Shallot Vinegar and Lemon Grass Mayonnaise
Nigiri Sushi and Norimaki

RM

Bruschetta with Vitello Tonnato and Sundried Tomatoes
Ravioli Stuffed with Vanilla Flavoured Sweet Corn
Cornetto with Fresh, Truffle Flavoured Goat Cheese
Honey Glazed Duck Breast with Arugola Mousse and Tomato Coulis
Marron Medallions with Basil Tapenade
Oven Dried Tomato Terrine with Veal Sweetbread

Canapés Hot RM

Flash Fried Oyster in a Coat of Parma Ham
Skewer of Scallops, Zucchini and Tomatoes
Chevron Goat Fillet on Polenta Tartlet and Tomato Relish
Truffle and Potato Terrine
Strudel of Lamb and Artichokes with Balsamic Jus
Pan Fried Fresh Goose Liver with Panettone Chip and Apple Sherbet

Eastern menu

Tuna and Foie Gras Napoleon with Sesame Miso Dressing MV
and
Saffron Tempura of Sweetbreads and Yabbies with a Sherry
Reduction Dipping Sauce MV

* * *

Braised Fillet of Red Mullet with Egg White Enriched with Juice of Abalone SL
and
Roast Rack of Lamb Marinated in Asian Spice
Accompanied with Crab Meat Spring Roll

Western menu

Fig, Endive and Watercress Salad with Exhibition Blue Cheese DP
and
Lavender Skewered Scallops with White Beans and Rock Shrimp Salad

* * *

Oven Baked Fillet of John Dory, Marron Cannelloni, Bouillabaisse Emulsion
and
Pan Roasted Duck Breast , Chick Pea Fritter, Mango Pico de Gallo GMAC

2002 Master of Australian Food and Wine
CROWN DISCOVERY
Monday 9th and Thursday 12th September, 2002

Dessert SN

Strawberry Shortcake
Napoleons
Choux Swans
Harlequin Chocolate Tart
Fresh Fruit Vol-au-Vents
Frangipan Pear Tart
Creme Brulee
Chocolate Mousse Torte

Hot

Quick Flashed S'mores with Peanut Butter Ice Cream

Ice-cream Station with Speciality Italian Flavours:

Zabaglione, Amarena, Torrone, Gianduja, Tiramisu, Stracciatella

Presented with a Selection of Grilled fruit compotes:

Peach in Amaretto, Pear in Lemoncello, Roasted Figs in Marsala Wine ,

Roasted Strawberries with Grand-Marnier,

Spring Green fruit Salad with Crème de Menthe.

Sauces

Tahina Vnilla, Raspberry, Double Chocolate, Apricot,

Crème Chantilly and Ice Cream Cones



Festival of Cookies

Orange Almond Toffee's, Coconut Macaroons, Amaretti,

Dried Apricot Melba Toasts, Florentine's and Biscotti's

Yarra Valley Chocolates

Selection of Homemade Chocolates from the Yarra Valley