

The Master of Australia food and wine 2003

A la carte menus

Susan Notter at Conservatory

September 9th till 13th

Lunch Buffet

Cakes 6:

Lemon cream roll
Milk chocolate and Australian apricot torte
Mirabelle lattice tart
Chai Tea Bavarian Torte
Strawberry shortcake
Country walnut caramel tart

Mousses 2:

Lemon silk mousse
Pistachio creme brulee with chewy chocolate pudding

Individual items 3:

Apricot glazed fresh fruit tartlets
Hazelnut japonaise with chocolate mousse
Almond and raspberry petit glace

Conservatory Event (dinner buffet)

Same as lunch plus:

Chocolate brownie cake with candied kumquats mousse
Dark chocolate and ricotta cheesecake
Pan roasted cinnamon and vanilla pear gateaux

Mousses 2:

Chocolate caramel layered mousse
Orange scented rice pudding

Individual items 4:

Battenberg cake slices
Caramelised choux puffs with whipped cream
Fresh berry tarts
Apple and sun dried cherry pizzas

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A la carte menus

2nd cycle

Cakes:

Choco Reve

Almond cake, praline and milk chocolate mousse

Autumn Leaf

Crunchy meringue and dark chocolate mousse

Chocolate Wave

Bavarian Cream on soft brownie cake

Fraisier

Sponge cake with Vanilla Cream and fresh strawberries

Sweet and Citrus

Praline and Lemon Cake