

The Master of Australia food and wine 2003

A la carte menus

Don Pintabona at Breezes restaurant
September 9th till 13th

Starters & Salads

Prawn and Vegetable Spring Roll with Mango Sweet and Sour	\$ 16.50
Arugula Salad with Bocconcini, Basil Oil , Tomato Fondue	\$ 14.50
Fig, Endive and Watercress Salad with Exhibition Blue Cheese	\$ 14.50
Crisp Fried Oysters with Asian Vegetable Slaw, Garlic Aioli	\$ 15.00
Lavender Skewered Scallops with White Beans and Rock Shrimp Salad	\$ 17.00
Rare Seared Tuna with Sesame Noodles	\$ 18.00

Mains

Homemade Sweet Pea Ravioli with Baby Vegetables, Sweet Pea Nage	\$ 24.00
B.B.Q. Glazed Salmon with Bonito Puree , Vegetable Skewer	\$ 31.00
Crab Crusted Barramundi with Pine Nut Polenta , Braised Endive , Red Wine Fumet	\$ 33.00
Pan Seared Snapper with Israeli Cous Cous, Warm Tomato Vinaigrette	\$ 29.50
Herb Crusted Rack of Lamb, Truffled Cauliflower Puree , Beans	\$ 32.00
Grilled N.Y. Strip Steak with Garlic Whipped Potatoes, Sauteed Spinach, Natural Jus	\$ 35.00
5 Spices Marinated Breast of Duck with Coconut Rice, Yellow Curry Sauce	\$ 32.00

Desserts

Tribeca Chocolate Torte	\$ 10.00
Caramelised Banana Tart with Milk Chocolate Malt Ice Cream	\$ 9.00
Buttermilk Panna Cotta with Strawberry Gelee	\$ 9.00
Fresh Berry Compote with Lemon Poppy Shortbread Biscuit, Lemon Verbena Ice Cream	\$ 10.00