



# M.V. MARY ANN



## EASTER SUNDAY SPECTACULAR MENU

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### Entrée

#### ROASTED DUCK BREAST

Chilled between glazed pineapple with snow pea shoots, caramelized pumpkin seeds & a lime lemongrass coconut dressing (GF, LF)

#### CRUSTED BEEF CARPACCIO

Rested on Japanese rice topped with wakame salad & wasabi emulsion (GF, LF)

#### RICOTTA STUFFED PUMPKIN FLOWERS

Trio of ricotta stuffed pumpkin flowers rested on a rocket and edible flower salad drizzled with salsa Verde (V)

#### OYSTERS 3 WAYS

Half a dozen oysters served: Natural, Heirloom tomato salsa & Asian style (GF, LF)

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### Main

#### BEEF EYE FILLET

Placed on an olive potato baklava, sided with braised pearl onion, caramelized fig & fresh asparagus beef jus (LF)

#### GRILLED CHICKEN BREAST

Rested on crushed peas primavera, Shitake béchamel & topped with kumera crisps (GF)

#### BAKED ATLANTIC SALMON

Placed on rocket & tricolour dutch carrots with a lemon macadamia crush (GF, LF)

#### ROASTED CAULIFLOWER & ASPARAGUS RISOTTO

Finished with a hint of truffle oil & shaved parmesan (V, GF)

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### Dessert

#### CHOCOLATE INDULGENT TART

Chocolate indulgent tart served with drunken berries and double cream (V)

#### ROSEWATER PANNA COTTA

Mediterranean rosewater panna cotta paired with lemon curd & a walnut crunch (V, GF)

#### MANGO & COCONUT CHARLOTTE

Individual mango & coconut charlotte served with a rich lemon sorbet & roasted coconut threads (V, GF)

