



175
Celebrating
175 Years

MCC 175TH ANNIVERSARY

Gala

ON ARRIVAL

Poached, free-range chicken lollipop with pistachio praline crust (gfp).

Sweet, pickled beetroot tart with Woodside goat's curd, watercress, candied walnuts (v).

Spanner crab cones with potato popcorn.

ENTREE

Cured Hideaway Bay salmon with pickled beets, avocado, apple, Samphire and breakfast radish.

MAIN

Roasted pasture fed Koonwarra beef with wild mushroom ravioli, sugar snaps, carrot puree and burgundy wine reduction.

Accompanied by
Heritage tomato and Koo Wee Rup asparagus salad with buffalo mozzarella, spanish onion and apple balsamic.

DESSERT

Homage to the MCC with red velvet, white chocolate and seasonal impressions.

AFTER PARTY CATERING

Lakes Entrance flathead fillets with parsley, parmesan and lemon crumbs, shoestring fries and lemon aioli.

Chicken and green olive tagine pie with medjool date relish and minted yoghurt.

Braised mushroom tart with parsley, verjuice and Jindi Triple Cream Brie (v).

Shepherd's croquette with rosemary and tomato-braised lamb shoulder, potato and parsnip mash, tarragon and pea crush.