



## *Fillaudeau's 5 Year Anniversary Celebration Dinner \$75*

### **Entrée**

*Garlic tiger prawns in our secret garlic seasoning g. served with house made bread*

**Or**

*Duck Liver Parfait served with house made fig jam g. toasted brioche bread*

**Or**

*Shredded crispy duck confit tossed in hoi sin sauce served on a pearl couscous tabbouleh and coriander salad*

**Or**

*Traditional French onion soup g. served with house made bread*

**Or**

*Leek and gruyere arancinis served with aioli v.*

### **Main**

*Cherry Valley confit duck leg served with smoked corn polenta, thyme and mushroom duxelle, honey gastrique g.*

**Or**

*House made seared gnocci, served with ratatouille, spinach and your choice of blue cheese, basil pesto or morels mushroom sauce g.*

**Or**

*Slow braised pork belly and its crackling topped with honeycomb and chilli, served with pumpkin and zucchini puree g.*

**Or**

*Grilled Barramundi served with mash, julienne vegetables and a beurre blanc sauce g.*

**Or**

*Beetroot Risotto g. v. ve.*

### **Cheeseboard**

*Chefs Selection of cheeses served with apple, walnut, fig jam and crostini v.*

### **Dessert**

*Vanilla bean crème brulée v. g.*

**Or**

*Crepes Suzette in butter caramel and orange sauce, flambéed with Grand Marnier, vanilla ice cream v.*

**Or**

*Lemon tart, raspberry espuma, Italian meringues*