



LE CORDON BLEU®
AUSTRALIA

Term 3 Cilantro Restaurant Menu 2024

Entrees

Pea & Buttermilk Bavarois

compressed grapefruit, fermented daikon & ginger (v)

"Petite Bouillabaisse"

Fish & seafood soup, rouille, croutons.

Poussin Galantine

Waldorf salad, caramelised walnuts.

Seared Scallops

pickled kohlrabi and pomegranate salad, pistachio vinaigrette.

Mains

Roast Dutch Carrots and Fennel

Harissa, Du Puy lentils and yogurt (v)

Grilled Beef Rump Picanha

baby corn and parsnips, sauce chimichurri.

Braised Lamb Shoulder

pommes puree, green beans, red wine jus.

Steamed Barramundi Fillet

prawn tortellini, baby spinach, dill beurre blanc.

Desserts

Milk Chocolate cappuccino

cherry coulis, Chardonnay sabayon.

Amaretto parfait glace

confit pears, puffed quinoa praline, sesame tuille.

Classic lemon tart

Mascarpone, poached rhubarb.

Assortment of selected cheese

Lavosh, dried fruits.