



# Gold Coast Chaîne des Rôtisseurs

Sunday 20 March 2022

11.00 for 11.30 Start

The Fireplace, InterContinental Sanctuary Cove Resort

Sanctuary Cove, Manor Circle, Hope Island QLD

*Dress: Smart Casual (Members to wear Ribbons)*

## Menu

### Canapes

Szechuan pepper, compressed melon, Jamon Iberio

Cured Hiromasa Kingfish, Gin caviar, creme fraiche

Crisp Garpanzo and Edamame, Shichimi spiced lotus root

**Woodpark Sparkling Prosecco – Alpine Valleys, Victoria**

### 1st course

Whipped butter with homemade Sour Dough

Searred scallops, cauliflower puree, bacon gravel, onion tulle and chive oil

**Wills Domain Eightfold Chardonnay – Margaret River WA**

### 2nd course

House smoked Muscovy duck breast, genoa figs, chicory and labneh

**Tokar White Label Pinot Noir - Yarra Valley, Victoria**

Mango Sherbet

### 3rd course

Aged Toowoomba tenderloin, salt bush, baby vegetables, warrigal greens and pepper berry jus

**Brothers in Arms No 6 Cabernet Sauvignon – Langhorne Creek, SA**

### 4th course

Pineapple confit, Laphroaig anglaise, macadamia and hazelnut crumble, milk chocolate ganache and roasted sesame tulle.

**Di Giorgio Botrytis Semillon – Coonawarra, SA**

### Petit Fours

\*Please advise if you have any dietary requirements

