



# THE GROVE

## THREE COURSE ALTERNATE DROP

### ENTRÉE

Chilled Noosa prawn, crab and avocado salad, cucumber ribbon, Japanese ginger, sesame, light soy drizzle, petite salad (GF)

Mille-feuille of poached pulled chicken breast, crunchy Thai salad, palm sugar, chilli, condensed soy

### MAIN

Seared royal Atlantic salmon, baby pea, white onion on lemon minted risotto, snow pea tendrils, lime to squeeze

Free range double lamb cutlet, creamy coint garlic mash, roasted baby carrots, star anise pan jus (GF)

### DESSERT

Dulce de leche, white chocolate parfait, dark chocolate mirror, macerated berries, Persian floss threads (GF)

Soft meringue, chantilly cream, sharp lemon curd, mixed berries, fruit coulis (GF)