



SAT 25TH MAY
FROM 7PM
\$75PP // 3 COURSE DINNER & SHOW

PH. (07) 3857 1482

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ENTREE

POTATO & LEEK SOUP (GF) (VEGAN)

Potato, leek and onion made on a fresh homemade vegetable stock and garnished with fresh chives

MAIN

PAN SEARED LEMON SOLE (GF)

Pan seared lemon sole fish, served with seasonal steamed vegetables and a lemon butter sauce

CONFIT CHICKEN MARYLAND (GF) (DF)

Confit chicken maryland with chorizo pilaf rice and a mango chutney

STEAK DIANNE (MEDIUM) (GF)

200g Porterhouse served with thick hand cut chips, truss tomatoes and finished with a rich dianne sauce

FIVE MUSHROOM RISOTTO (GF) (VEGAN) - ON REQUEST

Creamy mixture of fresh and dried wild mushrooms, finished with snow peas and enoki mushrooms

DESSERT

LEMON PASSIONFRUIT CHEESECAKE (GF)

Served with whipped cream and a raspberry coulis

CHOCOLATE & ALMOND BROWNIE (GF)

Served with fresh strawberries and a raspberry coulis

PAVLOVA STACK (GF)

Served with fresh fruit, hand whipped chantilly cream and passionfruit coulis

RAW CARAMEL SLICE (GF) (VEGAN) - ON REQUEST

Served with fresh fruit and a whipped coconut cream