

# Gardens Theatre Dinner Menu 2009

## mains

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poached seafood lasagna

*w white wine & lemon cream sauce, shaved parmesan & fresh herbs*

roast pumpkin, sage & rocket risotto

*w whipped goats cheese (vegetarian/wheat & gluten free)*

braised beef cheeks

*w truffle infused mash potato, beetroot relish and beef jus (gluten free)*

veal ravioli

*w parmesan cream sauce, fresh basil and tomato salad*

chicken cacciatore

*w pancetta, mushrooms & tomatoes & herbed rice*

*all dishes served with toasted italian bread*

## desserts

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vanilla pannacotta

*w caramelized strawberries, double cream & strawberry syrup*

soft centered chocolate and hazelnut pudding

*w poached pears and vanilla bean ice cream (gluten free)*

baked lemon tart *w mascarpone cream and lemon confettura*

*ricotta & marsala tiramisu w espresso syrup and chocolate shards*

**\$29.50 per person**

*includes main meal, dessert and merlo coffee fresh espresso*

For Bookings call GardensTix on 3138 4455  
For more info on Merlo Kitchen call 3857 0333