

Black Ant Gourmet Main Course Menu

Main Course Selection

Angus Sirloin, smoked mash potato, seasonal greens & green peppercorn cream sauce.

Scotch fillet, roast baby potatoes, spiced long beans & café de Paris herb butter.

Eye fillet, pancetta potato gratin, sautéed spinach, onion jam & red wine jus.

Port wine slow cooked Beef Cheeks, Polenta mash, & parsnip chips.

Crispy skin Chicken breast, carrot puree, heirloom carrots, balsamic onions & chicken jus.

Lemon myrtle confit chicken Maryland, spiced candied sweet potatoes, dehydrated olives. Red mustard leaf and lemon beurre blanc.

Greek slow cooked chicken thigh on green bean, smoked olive, roast cherry tomato and Persian feta salad in a zesty lemon olive oil dressing.

Grilled Barramundi steak, Asian slaw with pickled ginger, sushi rice disc and wasabi mayo.

Peri Peri spatchcock, warrigal greens, turmeric rice, tomato salsa and sour cream.

Slow cooked Lamb Rump, herbed cous cous, roast vegetable medley & pomegranate Jus

Spinach & ricotta Cannelloni, rich tomato sugo & aged parmesan.

Crispy skin Salmon, Celeriac puree, braised fennel & roasted baby onions

Moroccan Lamb shanks, pine nut and date pearl cous cous, rich aromatic spice sauce, parsley.

Roast Duck, roast parsnips, sweet corn mash, asparagus & dark cherry red wine jus.