

2018 NGS, dPCR and qPCR Symposium Dinner  
**THURSDAY 24<sup>TH</sup> MAY**

Our own homemade focaccia with olive oil, balsamic, whipped butter (v)  
Warm mixed Italian olives with rosemary (v, gf)

Entrees

*Choice of*

Goat's curd, beetroot, macadamia, sorrel (v, gf)

Chicken liver pate, blueberry jam, toasted focaccia

Split King prawns, chilli, coriander, lemon oil (gf)

Mains

*Choice of*

Risotto, red wine, borlotti beans, radicchio, parmesan (v, gf)

Barramundi, white bean purée, kale, peas, mint (gf)

Chargrilled beef fillets, sweet potato, burnt onion crumble, mushrooms, beef jus

Sides

*To share*

Baby potatoes, rosemary salt (v)

Mixed leaf salad, tomato, olive, feta, white balsamic dressing (v, gf)

Dessert

*choice of*

Pavlova, whipped cream, pineapple, shaved coconut, basil, lychee sorbet (gf)

Dark chocolate mousse, hazelnut cantucci, mascarpone gelato