

Degustation Dinner

66 on Ernest invites you to sample the cuisine of France brought to you by the students of Le Cordon Bleu Australia

Tuesday, 29th October, 2019
&
Tuesday 19th November, 2019

Bookings from 6pm to 7:30pm

Roasted beetroot, goats cheese, pickled daikon, shallot, shiraz & balsamic, puffed quinoa (V, GF)

Squid ink & scallop lasagne, red emperor, scampi, shaved baby fennel, curried bonito air

Duck breast, potato veloute, spiced black berries, apple, radish, candied orange, juniper berry jus(GF)

Slow cooked sirloin, King Brown mushroom, garlic & horseradish, bone marrow foam(GF)

Chocolate textures, white chocolate soil, strawberry and coconut gels, fresh berries,meringue(GF)

Freshly brewed tea and coffee

\$ 50 per person

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan

BOOK NOW

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