

# 2022 MENU DINNER BANQUET

**\$70 PER PERSON – 3 COURSE ALTERNATE DROP**

**\$58 PER PERSON – 2 COURSE ALTERNATE DROP**

*Includes: bread roll, tea & coffee station, white linen napkins & white linen tablecloths*

## ENTRÉES

Garlic Roasted Lamb Cutlet (GF)

*Mushroom barley risotto, pepper jus, braised kale*

Grilled King Prawns

*Pecan & sundried tomato risoni, preserved lemon aioli, truffled salted peas*

Pepper Crusted Smoked Salmon (GF)

*Pressed watermelon, radish herb salad, chilli marinated fetta*

Coconut & Black Bean Poached Chicken (GF)

*Lotus crisp, pickled cucumber, watercress*

Smoked Duck Breast (GF)

*Fennel cider jam, curried eggplant, fried leek*

Fetta & Charcoal Arancini (GF/V)

*Beetroot, roast onion puree, rocket parmesan salad*

Slow roast pork belly (GF)

*Beetroot stained fennel, crisp kombu, poached baby pear, pear chai syrup*

NEWCASTLE  
EXHIBITION &  
CONVENTION  
CENTRE

**NEX.**

## MAINS

Shiraz Balsamic Braised Beef Cheek (GF)

*Confit carrot, horseradish puree, chorizo roasted brussel sprouts, pan jus*

Harissa Rubbed Chicken Supreme (GF)

*Blue cheese polenta, sauteed kale, roasted bell pepper, artichoke puree*

Pretzel & Herb Crusted Salmon Fillet

*Warm potato bacon salad, charred asparagus, mustard hollandaise*

Szechuan Peppered Beef Fillet (GF)

*Rosemary salted chat potatoes, steamed bok choy, master stock reduction*

Sous Vide Herbed Lamb Rump (GF)

*Mushroom pea risotto, citrus roasted dutch carrots, mint buttered jus*

Prosciutto Wrapped Chicken Breast (GF)

*Smoked cheese polenta, almond herb crusted artichokes, garlic cream jus*

Slow Roast Blackened Scotch Fillet (GF)

*Maple roasted sweet potato, smoked creamed corn, red pepper coriander salsa*

Citrus Roasted Chicken Breast Supreme

*Patatas bravas, sauteed spinach, smoked cheese mornay*

Slow Cooked Lamb Shoulder (GF)

*Garlic mash, pesto buttered broccolini, rich tomato jus*

## DESSERTS

Lemon Lime Tart

*Honey cream cheese, coconut praline, macerated black berries*

Flourless Death by Chocolate Cake (GF)

*White chocolate saffron ganache, peppered pineapple, spiced rum snap shards*

Chocolate Ganache Tart

*Salted caramel macaron, orange cream*

Buttermilk Espresso Panacotta

*Port & sour cherry compote, gingerbread crumble*

Lime Leaf Brulee (GF)

*Cardamon cream, chia seed praline*

Raspberry Glazed Choc Mousse (Vegan/GF)

*Rice biscuit base, berry coulis*

Caramelised Apple Cinnamon Tart

*Vanilla bavarois, toffee shard*

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Cheese Board & Petit Fours

*Vintage cheddar, blue vein and brie, served with lavash, seasonal fruit  
& muscatels plus petit fours – a selection of chef's creations*

GF = Gluten Free, V = Vegetarian

*Vegetarian and Vegan options available on request.*

*While NEX Newcastle Exhibition & Convention Centre will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.*