

2022 MENU DINNER BANQUET

\$80 PER PERSON – 3 COURSE ALTERNATE DROP

\$67 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 &
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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

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.