

VenU Restaurant

Dinner Table d'Hote menu

2 courses \$ 45

3 courses \$ 55

Entrée

Gobi Manchurian, crisp cauliflower, sweet, spiced sauce (GF,VG)

Peking Duck pancakes, hoisin, cucumber and spring onion

Spinach and goats' cheese souffle, pear, roquette and hazelnut salad (V)

Main course

Teriyaki salmon fillet, shitake mushroom risotto, seasonal greens (GF, VO)

Beef roulade, spinach, red pepper, tomato, fondant potato, red wine jus (GF)

Grilled Moroccan chicken, pomegranate cous cous and chermoula sauce (VO)

Dessert

Cassata of mango praline, peppermint, chocolate ice cream, lady fingers, fruit coulis (GFO)

Almond and blueberry tart, Chantilly cream

Chocolate pudding, vanilla ice cream, berry compote

Menu subject to change

V – Vegetarian VO – Vegetarian option VG – Vegan GF - Gluten free

GFO- Gluten free option