

Love this menu

Course 1

Trio of seafood taster

- oyster with white wine & chive vinaigrette (sticky rock salt)
- prawn tortellini in Asian inspired consommé
- seared scallop on crispy prosciutto with cauliflower purée & chicken essence

Pubble Duck Bubble Duck sparkling white

Course 2

Thyme & oregano rubbed carpaccio of black Angus, petite Yorkshire pudding, fried caper, olive oil & asparagus shards

Course 3

Foie gras truffle, ginger bread crumble, apple & lime salsa & vanilla mayonnaise

Pooley 2008 Coal River Riesling

Course 4

Pork & pistachio terrine with Cumberland sauce, shiso & toasted home style sour dough, house pickled vegetables & accompaniments

Iced Sloe Gin

Entremet

Strawberry & pink peppercorn sorbet

Course 5

Crispy skin liquorice smoked duck breast with east spice rhubarb sauce, braised red cabbage, wilted spinach & fondant potato

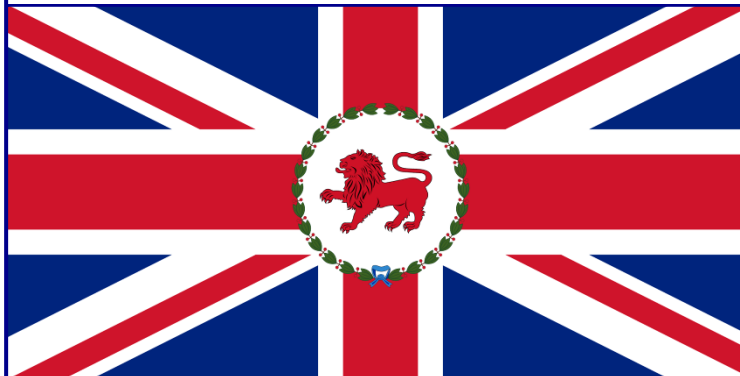
2008 Puddle Duck Muddle Duck Sparkling Shiraz

Industrylink training & Kuzina restaurant are proud to host the Commercial Cookery Certificate III Annual Graduation Gala Dinner next Monday November 8.

Themed *Love this menu*, this degustation menu has been designed to employ a range of traditional techniques with a focus on using Tasmania's freshest produce, created with modern flair.

Our talented students have been empowered to practice their decision making skills & to fully develop, cost & produce an unforgettable feast.

This grand graduation event will highlight their teamwork, leadership & personal achievements & proudly demonstrates the pride that industrylink training has in our wonderful team of trainers, trainees & apprentices.



We wish to offer you a truly memorable experience that will showcase the talent of our passionate students. They are Tasmania's future generation of hospitality leaders.

- Date of event** November 8, 2010
at 6pm for a glass of sparkling wine,
followed by the dinner at 6.30pm.
- Location** Industrylink training - Kuzina restaurant
213-17 Elizabeth Street, Hobart 7000
- Price** \$100
(cash, EFTOP, credit card, electronic transfer)

Due to limited seating, full payment is required before Wednesday November 3rd.

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Course 6

Shrimp crusted garfish with green paw paw slaw dressed with ponzu

Course 7

Rare eye of venison, pommes Anna, caramelised pear, juniper jus & carrot cloud

Pooley Cabernet Merlot

Course 8

Trio of desserts

- frozen passion fruit panna cotta with pistachio comet
- Burnt butter fig tartelette
- chocolate & chilli blood orange spoon

Frogmore Iced Riesling

Bon appétit!



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Feel free & encouraged to dress accordingly!