

# **Black Ant Gourmet Entrée Menu**

## **Entrée Selection**

**Trio of Blackant finger food – choose 3 items from finger food as a sit-down entrée option.**

**Soup – seasonal soup of the day with a baby stone baked bread with butter.**

**Prawn cocktail – with finger lime aioli, avocado salad, crispy shallots and fresh lime.**

**Gin cured Salmon, pickled fennel and crushed baby chats, horseradish crème & crispy capers.**

**Smoked Chicken, avocado and sauerkraut stack on a pistachio, watercress & roast apple salad with a balsamic reduction.**

**Slow cooked crispy Pork Belly, cauliflower puree & quince sauce.**

**Goats cheese stuffed mushroom, macadamia basil crust, oven dried cherry tomatoes.**

**Artisan Halloumi, spiced eggplant chutney and a harissa pangratatto.**

**Pistachio pesto Orecchiette, seasonal greens and aged parmesan.**

**Pulled Slow roast lamb shoulder, steamed spinach, korma coconut sauce & crispy smoked chickpeas.**

**Antipasto platter, selection of cured meats, miso hummus, marinated vegetables and baby pickles.**