

# ALCHEMY

Restaurant & Bar

## FUNCTION MENU B

2 Course \$78pp    3 Course \$98pp

Artisan Bread wit Whipped Butter

### Entrée

Squid Ink Spaghetti, Sautéed Garlic, Spiced Octopus, Calamari,  
White Wine Sauce

Pork Belly, Charred Radicchio, Pine Nuts, Shallots, Apple Puree

Swiss Brown Mushroom Mousse, Grilled Mushroom, Black Garlic Lavosh

### Mains

Coral Coast North Qld, Sea Farmed Barramundi, Clams, Leeks, Asparagus,  
Saffron Potato, Sea Urchin Broth *gf*

Mount Cotton Qld, Truffle Buttered Chicken Breast, Butternut Pumpkin, Parsnip,  
Savoy Cabbage Truffle Chicken Jus Gras *gf*

Marinated Beef Cheeks with Button Mushrooms, Confit Shallots and Creamy Mash Potato *gf*

### Sides | to share

Oak, Endive, Fennel Salad with Pistachio, Dill and Honey *gf*

Chips with Grated Manchego Cheese and Aioli *gf*

### Dessert

Coffee Marquise, Mascarpone, Orange Gel, Citrus Wafers, Chocolate Rocks *agf*

Crème Caramel, Spiced Baked Apple, Blackberry Gelato *gf*

A Selection of Two Cheeses with House Made Lavosh, Pear, Raisin Chutney *agf*

*agf available gluten free      gf gluten free  
please advise us of any dietary requirements*