



PROUDLY PRESENTED BY



INSTITUTE OF  
FINANCIAL  
PROFESSIONALS  
AUSTRALIA

## MENU

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### ENTRÉE (Alternating Service)

**Smoked Duck Breast & Confit Leg Rillettes**  
*Seasonal piccalilli, herb salad and sourdough (DF)*

**Lightly Cured Yellowfin Tuna & Compressed Watermelon**  
*Scampi caviar, spiced avocado and radish (GF, DF)*

### MAIN (Alternating Service)

**Roasted Brooklyn Valley Sirloin Steak**  
*Black garlic brushed layered potato with parmesan, pumpkin, broccolini and sauce bordelaise (GF)*

**Oven Roasted Chicken Breast**  
*Scallion mashed potato, maple glazed Dutch carrots, zucchini ribbons and lemon thyme jus (GF)*

### TEA, COFFEE & PETIT FOURS

Freshly brewed tea and coffee served with an assortment of petit fours following the main course.

## DRINKS

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### SPARKLING WINE

Tyrrell's Moores Creek Sparkling Brut  
Hunter Valley, NSW

### BEER

Hahn Premium Light  
Byron Bay Brewery Lager NSW  
Peroni Nastro Azzurro Italy

### WHITE WINE

McWilliam's Markview Sauvignon Blanc  
Riverina, NSW  
De Bortoli "Windy Peak" Pinot Grigio, Riverina, NSW

### NON-ALCOHOLIC BEVERAGES

Heineken Zero  
Holland

### RED WINE

McWilliam's Markview Shira, Riverina, NSW

### SELECTION OF SOFT DRINKS

Orange Juice