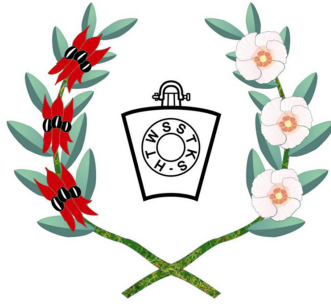


MARK MASTER MASONS OF SOUTH AUSTRALIA AND
THE NORTHERN TERRITORY OF AUSTRALIA



Menu

ENTREE

CONCHIGLIONI PASTA SHELLS FILLED WITH SLOW COOKED BEEF RAGU,
TOMATO PASSATA, PARMESAN AND ORANGE GREMOLATA

OR

VEGETARIAN: CARROT AND CORIANDER CAKES WITH
A LEMONY ROCKET SALAD

MAIN

AIRLINE CHICKEN CACCIATORE WITH CRISPY HERBED POLENTA, GREEN BEANS
AND DRESSED MICRO HERBS (GF)

OR

ROASTED BEEF EYE FILLET, WRAPPED IN SPECK ON POTATO ROSTI WITH
CAMELISED SHALLOT MARMALADE, BROCCOLINI AND PORT JUS

OR

VEGETARIAN: MEDITERRANEAN VEGETABLE LASAGNE WITH
TOMATO PASSATA AND FRIED BASIL

DESSERT

BAKED LEMON TART, DOUBLE CREAM AND FAIRY FLOSS