



FOR THE *Love* OF LEARNING

WELCOME TO

# Restaurant WEEK

WEDNESDAY 16 and THURSDAY 17 OCTOBER 2019



# WITH THANKS ....

## OUR STUDENTS

### YEAR 11

YASMIN BATCHELOR

BRODIE CHADBURN

ESTELLA DE WILDE

ANGUS FERGUSON

BAILEY GILLESPIE

MAKAYLAH HOHIPA

LILIANA HUGHES

JAMESON HURNEY

DEKODA MCQUEEN

SASHA MOONEY

LILLY RYAN

ISABELLE SMYTHE

### YEAR 12

EVA AUSTIN

JENNA BAXTER

JOSHUA BEAMAN

NOELANI HAMER

LOLA HARPLEY

PIPER JOHNSON

JORDY JOHNSTON

CALEB MYBURGH

OSCAR PARTRIDGE

CHLOE SKORUPSKI

KELSEA STERRY

JADE SUMMERS

ZIA WARD

## OUR TEACHERS

### BACK OF HOUSE

MR ANDREW GOODMAN

MRS TRACEY MAHER

MS ALYSHA DUFTY

### FRONT OF HOUSE

MRS ANNA WYATT

MRS ELIZABETH GILL

### BAR

MR TREVOR FOERS

# PBC RESTAURANT WEEK

## AMUSE BOUCHÉ

CARROT GINGER SOUP WITH  
CUMIN SPICED COCONUT  
YOGHURT AND CORIANDER

(GF, DF, VE)

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## STARTER

CARPACCIO OF SEASONAL  
FISH WITH CITRUS PERNOD  
DRESSING AND FENNEL SALAD

(GF, DF)

CHAR GRILLED ASIAN INSPIRED  
TOFU, SPICY GUACAMOLE  
STACK WITH GARLIC CROUTE

(DF, VE)

CURRUMBIN CHICKEN  
SKEWERS, MARINATED AND  
SERVED WITH MACADAMIA  
'SATAY' SAUCE AND LEMON  
MYRTLE BASMATI RICE WITH  
SHALLOTS, FINELY SLICED  
RED CHILLIES AND TOASTED  
MACADAMIA PIECES.

(GF)

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PLEASE ALERT YOUR SERVER  
SHOULD YOU HAVE ANY  
DIETARY REQUIREMENTS

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## MAIN

MISO EGGPLANT SLOW COOKED, SERVED WITH  
SAUTÉED GREENS, PICKLED VEGETABLES AND TAHINI  
DRESSING

(GF, DF, VE)

CHICKEN BREAST FILLED WITH ASPARAGUS AND  
CHICKEN FARCE WITH PARSNIP PUREE AND BABY  
CARROTS AND SALSA VERDE

(GF, DF)

SLOW COOKED BEEF CHEEKS WITH RICH KILKENNY  
ALE SAUCE SERVED ON A BED OF SOFT SEMOLINA  
WITH GREEN BEANS, AND DUSTED WITH GREMOLATA

(FULL OF MEAT, GLUTEN, DAIRY AND DELICIOUSNESS)

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## DESSERT

CAPRA'S COCONUT MESS, AQUA FAVA COCONUT  
MERINGUE, AGAR AGAR SET SWEET COCONUT  
CUSTARD JELLY AND MACERATED BERRIES

(GF, DF, VE)

CHOCOLATE CARAMEL MALT CHEESECAKE SERVED  
WITH MALTED MILK CUSTARD AND SEASONAL FRUITS

FRANGIPANE TART WITH RED WINE POACHED PEAR  
DOUBLE CREAM TOPPED WITH ALMOND PRALINE

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# PBC RESTAURANT WEEK

## RED WINE

### PENFOLDS KOONUNGA HILL SHIRAZ

PRODUCED FROM PREMIUM VINEYARDS AROUND SOUTH AUSTRALIA, PENFOLDS KOONUNGA HILL IS A GREAT VALUE SHIRAZ PACKED WITH FLAVOURS AND WELL BALANCED. ENJOY NOW OR SUITABLE FOR SHORT TERM CELLARING

PER GLASS \$5.00

## WHITE WINE

### MARLBOROUGH SOUNDS SAUVIGNON BLANC

WHAT A WELCOME SURPRISE! MARLBOROUGH SOUNDS SAUVIGNON BLANC HAS A GORGEOUSLY RESTRAINED FLAVOUR PROFILE OF NUANCED AND EVENLY RIPENED STONE FRUITS. THIS IS A MARLBOROUGH SAUVIGNON BLANC FOR THOSE WHO LIKE AN AROMATIC WHITE WITH A BIT OF COMPLEXITY.

PER GLASS \$5.00

## SPARKLING

### JACOB'S CREEK RESERVE CHARDONNAY PINOT NOIR

COMBINES THE FLAVOURS AND STRUCTURE OF CHARDONNAY AND PINOT NOIR. SECONDARY FERMENTATION IN BOTTLE HAS ADDED CREAMY AND BREADY COMPLEXITY TO THE WINE WHILE RETAINING VIBRANT FRUIT AROMAS AND FLAVOURS

PER GLASS \$5.00

## BEER

### XXXX GOLD

A REFRESHING MID-STRENGTH BEER THAT CONTINUES THE GREAT TRADITION OF XXXX BREWING HERITAGE, BY BEING BREWED WITH THE FINEST AUSTRALIAN MALT, BARLEY AND UNIQUE GOLDEN CLUSTER HOPS. XXXX GOLD HAS A BALANCED, SMOOTH FLAVOUR AND BODY, COMPLIMENTED BY MILD BITTERNESS AND A TRACE OF SWEETNESS FROM THE EXTRA MALT.

375ML BOTTLE \$5.00

### JAMES BOAG'S PREMIUM LIGHT

TASMANIA - ISOLATED, WILD, PURE. SINCE 1881, THIS LAND HAS INSPIRED JAMES BOAG'S TO PERFECT THEIR CRAFT. THEIR DEDICATION TO QUALITY DROVE THE QUEST FOR PREMIUM LIGHT - A PERFECT BALANCE OF BREWING PASSION AND THE FINEST NATURAL INGREDIENTS, DELIVERING A FULL-FLAVOURED LIGHT BEER.

375ML BOTTLE \$5.00

## SOFT DRINK

ASSORTED SOFT DRINKS

PER GLASS \$2.00