

CDU Alumni Fundraiser Karawa Restaurant

Degustation Menu

Amuse Bouche

Oyster Gin saffron foam apple concasse

Freshly baked rosemary focaccia
Olive Oil / Dukkha spice mix

Entrée

Fish out of water
*Sous vide parley dust-infused fish, parsley sauce, lime gel,
lime emulsion, toasted leek, parsley tuille*

Palate cleanser

Lemon ginger mint sorbet

Main course

Sous vide duck breast
Slow cooked duck breast, carrot infusion, pear with red fruit

Dessert

Mint caramel banana with avocado croquante,
citrus yoghurt ice-cream, green tea pistachio sponge

To Finish

Tea / Coffee / Petit Fours

Menu is subject to change based on seasonal availability

Each course will be served with paired wines to match
Beer and Soft Drinks will also be available, cash bar available for spirits