

## ASRC Conference Dinner – October 1

The dinner is sponsored by Space Industry Association of Australia

### French Banquet as per Cliche Exhibition

- Duck pate served with house rice
- crackers & infused nashi pear
- Roasted sweet miso eggplant served with blue cheese gratin & tomato marmalade
- Crispy school prawns with gazpacho sauce
- Sous vide octopus nori barley risotto
- Slow braised beef cheek in a port wine sauce & served with a wakame truffled mash potato
- Grilled Cauliflower steak topped with halloumi, furikake & served with vegan gravy
- Chargrilled Chicken breast served on a grilled corn salsa & served with soy balsamic
- Charred barramundi with umebosi butter, soy brown rice
- Rocket, bean sprout & cabbage salad in a creamy sesame dressing

Plus Dessert: Creme Brulee

### Advice for those with Special Dietary concerns

For vegetarians (they will have an individual meal as supposed to the banquet for the rest of your guests are doing)

They will have as: entree: the roasted eggplant

Mains: Grilled Cauliflower Steak

Anita Beck you will be served a separate meal.

Entree: Chargrilled Squid with cilli, lime & coriander vinaigrette

Mains: Chargrilled chicken with broccolini & plain jus

The non-shell fish and no seafood people: please avoid these items in the banquet  
Gluten free - You need to avoid the barley risotto.

Lactose free will have to avoid the risotto and mashed potatoes in the dish. (we can prepare a different non lactose free dessert for this person)

With other allergies should be fine with the banquet