



James Bond CareFlight Hangar Ball

Date of food tasting: Saturday, 24 May 2025

Number of Guests: 455 pax

Entrée

Served Alternately

Prawn Tartare

Gluten Free

Marinated king prawns with apple, avocado, parsnip remoulade base, drizzled with parsley oil.

Spinach and Feta Quiche

Gluten Free, Vegetarian

Vegetarian French quiche with savoury custard, cherry tomato pieces, spinach, basil, mozzarella, Danish feta cheese with balsamic reduction.

Bread Rolls and Butter

Mains

Served Alternately

Pan Seared Barramundi Fillet with Velouté Sauce

Gluten Free Option, Dairy Free Option

Skin on Humpty Doo saltwater barramundi fillet with charred vegetables, pea puree and fish velouté sauce, finished with parsley oil.

Herb Crusted Eye Fillet

Gluten Free, Dairy Free Option

Herb-crusted eye fillet with mashed potato, Dutch carrots, broccolini, and red wine jus.

Vegetarian Option:

Ratatouille

Gluten Free, Dairy Free, Vegan

A stew of zucchini, tomatoes, eggplant, herbs, spices and tomato sauce.

Desserts

Sharing Dessert

Chocolate Hazelnut Tart with sea salt (*Gluten Free, Vegan*)

Butterscotch Cheesecake

Fresh Fruit in Custard Kirsch Trifle

Vegan Chocolate Strawberry (*Vegan*)