

GASCOYNE FOOD FESTIVAL

2026 - THE PLANTATION FEAST

CANAPÉS

Caprese bite - fresh tomato, basil, burrata, balsamic reduction

(GFO, DFO, NF)

Smoked Spanish mackerel and custard apple relish tart

(GFO, NF, DFO)

ENTREE

Spelt grain focaccia, dip

(NF, DFO)

Seared/ bbq prawns with a mango gel and charred sweet corn salsa

(GF, DF, NF)

Whipped goats cheese and fig, roasted walnuts, pomegranate
balsamic, fresh herbs, cassava crackers

(GF, NFO)

MAINS

Slow cooked lamb shoulder w cuban oregano chimichuri

(GF, DF, NF)

Baked pink snapper on lemon and potato

(GF, NF, DFO)

Petition Roast pumpkin

(GF, NF, DFO)

Grilled white asparagus, herb pangrattato, bearnaise

(GFO, DFO, NF)

DESSERT

Black Separate Carmel, banoffee parfait

(NF)

Mango white velvet cake (NF)