



Flinders University: *The Shadow of the Precursor* conference dinner,  
Tuesday, 8<sup>th</sup> December 2009

### Entrée

Tuscan fish cakes with creamed mustard leeks

Roast baby beetroot, walnuts and KI fetta tossed with baby spinach & balsamic dressing

### Main course

Chicken saltimbocca – chicken breast layered in fresh sage wrapped in prosciutto with roast potatoes and baby spinach

Pumpkin lasagne with baby spinach, tomato & white sauce

Grilled KI garfish marinated in Greek herbs with Greek salad

### Dessert

KI yoghurt and orange panna cotta

Chocolate croissant pudding with vanilla icecream

\$45 per person