



  
**Slow Food®**  
 Berry to JB



  
**Ponte**  
 BAR & DINING



## **A CELEBRATORY SUMMER-TIME LUNCH AT PONTE** **Thursday 14<sup>th</sup> March 2024**

Over 20 members, friends and guests gathered at Ponte`s for what turned out to be a fine celebratory lunch for Marilyn`s birthday. A highly enjoyable affair where we were treated to a splendid menu from chef Thiago`s kitchen. It began with shared starters of stracciatella, a local fish ceviche and slow cooked lamb with pita and hummus ..... all delicious ..... and followed by mains of local squid and prawn with pasta and a BBQ duck breast with lentils ..... equally tasty. Desserts comprised a crème diplomat with raspberries or a chocolate and almond cake, the latter doubling up as Marliyn`s birthday cake complete with candles.

All together it was a most entertaining and delightful lunch ..... accompanied by a lively crackle of cockatoos that had decided to inhabit the Jacaranda tree outside.

The next SlowFood event is one of our `conversations`, this time on `Electrifying Everything - What it Means for You`. It will be held on **10<sup>th</sup> April 2024** at the Nowra Library meeting rooms.



  
 Welcome to Ponte Bar and Dining for the  
**Slow Food Berry 2 JB Luncheon**  
 Thursday 14<sup>th</sup> March 2024

**Starters**  
*(shared starters)*  
 Stracciatella | naris relish | grilled housemade focaccia (v)  
 Local fish ceviche | BBQ corn | avocado | chili lemon dressing | wontons\*  
 Slow-cooked lamb shoulder | hummus | pita

**Mains**  
*(served alternately)*  
 Housemade pasta | local squid | prawns | tomato | basil  
 Duck breast | french style lentils | sauteed vegetables | butter | jus\*

**Desserts**  
*(served alternately)*  
 Creme Diplomat | raspberries  
 Chocolate & almond cake | smoked vanilla cream | cocoa\*

