

PORT OFFICE HOTEL

DEGUSTATION MENUS

FIVE OR SEVEN COURSE DINNERS WITH MATCHING WINES

5 COURSE DEGUSTATION DINNER

\$110.00 pp

APPETISER

SHUCKED NATURAL OYSTER
sourced locally, served w/ a red wine vinaigrette

STARTER

HOUSE MADE PATE
w/ balsamic onions, rocket, pistachio salad & orange syrup

ENTREE

PAN SEARED SCALLOPS
served w/ green pea risotto & tarragon butter

MAIN

CAPE GRIM RIB-EYE FILLET
served w/ crushed potatoes, baked field mushroom & red wine jus

DESSERT

PASSIONFRUIT TART
served w/ white chocolate mousse & passionfruit fool

FINISHED WITH FRESHLY BREWED COFFEE & FRIENDS

7 COURSE DEGUSTATION DINNER

\$145.00

APPETISER

SHUCKED NATURAL OYSTER
sourced locally, served w/ a red wine vinaigrette

STARTER

BEEF CARPACCIO
w/ shaved parmesan, celeriac remoulade drizzled with lemon & olive oil

ENTREE

PAN SEARED SCALLOPS
served w/ green pea risotto & tarragon butter

PALATE CLEANSER

APPLE SORBET
w/ vodka liqueur

MAIN 1

FRESH FISH FILLET
served w/ seasonal accompaniments

MAIN 2

CAPE GRIM RIB-EYE FILLET
Served w/ crushed potatoes, baked field mushroom & red wine jus

DESSERT

VANILLA CREME BRULEE
w/ orange & lychee salad

FINISHED WITH FRESHLY BREWED COFFEE & FRIENDS

ADD-ONS

CHEESE SELECTION
\$9.00 per person

DEGUSTATION DINNERS ARE AVAILABLE EVERY DAY EXCLUDING SPECIAL EVENTS. EACH COURSE IS PRESENTED WITH MATCHING WINE & A SOMMELIER TO EXPLAIN THE MENU

CONDITIONS

Minimum 8 guests per party - Booking fee is required to confirm reservation - Final numbers to be confirmed 48 hours prior to booking

Payment is for whichever is greater; confirmed numbers or attendance