

PORT OFFICE HOTEL

SET MENU A

GUESTS CHOICE FROM EACH COURSE

\$40.00 pp

FRESHLY BAKED PUMPKIN & SOURDOUGH BREADS
served w/ olive oil

ENTRÉE

SALTED CHILLI BABY SQUID
w/ avocado and vine ripened tomato salad

MARINATED BEEF SALAD
w/ crispy rice noodles, coriander, peanuts, mint, & chilli jam dressing

SPINACH & PERSIAN FETTA RAVIOLI
in a tomato caper sauce

MAIN

VEGETARIAN GNOCCHI
asparagus, peas and broad beans served w/ spinach gnocchi & shaved grano padano

EYE FILLET
w/ mash potato, baked field mushroom and red wine jus
(please note: your choice of medium rare OR medium well only)

CHICKEN BREAST
w/ crushed potato, streaky bacon & swiss chard

MAINS SERVED WITH BOWLS OF MIXED GREEN SALADS

ADD-ONS

DESSERT SELECTION
\$8.00 per person

CHEESE SELECTION
\$9.00 per person

TEA & COFFEE
\$3.30 per person

***SET COURSE MENU'S ARE AVAILABLE EVERYDAY EXCLUDING SPECIAL EVENTS
GUESTS DINING WILL BE ABLE TO CHOOSE ONE MEAL FROM EACH COURSE***

CONDITIONS

Valid for 2009/2010 - Menus to be advised for bookings after this date - 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

PORT OFFICE HOTEL

SET MENU B

GUESTS CHOICE FROM EACH COURSE

\$50.00 pp

FRESHLY BAKED PUMPKIN & SOURDOUGH BREADS
served w/ olive oil

ENTRÉE

CURED ATLANTIC SALMON
vanilla & cognac atlantic salmon w/ pickled fennel & verjuice dressing

SALTED CHILLI BABY SQUID
w/ avocado & vine ripened tomato salad

MARINATED BEEF SALAD
w/ crispy rice noodles, coriander, peanuts, mint & chilli jam dressing

SPINACH & PERSIAN FETTA RAVIOLI
in a tomato caper sauce

MAIN

VEGETARIAN GNOCCHI
asparagus, peas and broad beans served w/ spinach gnocchi & shaved grano padano

WAGYU RUMP
w/ mash potato, baked field mushroom and red wine jus
(please note: your choice of medium rare OR medium well only)

PORK SAUSAGE WOOD FIRED PIZZA
w/ provolone cheese, dried tomatoes and fresh herbs

FRESH FISH OF THE DAY
served w/ house chips & salad

CHICKEN BREAST
w/ crushed potato, streaky bacon & swiss chard

MAINS SERVED WITH BOWLS OF MIXED GREEN SALADS

DESSERT

FLOURLESS CHOCOLATE CAKE
served warm w/ double cream & espresso ice cream

VANILLA CREME BRULEE
w/ orange & lychee salad

ADD-ONS

TEA & COFFEE
\$3.30 per person

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PORT OFFICE HOTEL

SET MENU C

GUESTS CHOICE FROM EACH COURSE

\$60.00 pp

FRESHLY BAKED PUMPKIN & SOURDOUGH BREADS
served w/ olive oil

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

ENTRÉE

½ DOZEN NATURAL OYSTERS
served w/ a red wine vinaigrette

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

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

SPINACH & PERSIAN FETTA RAVIOLI
in a tomato caper sauce

CURED ATLANTIC SALMON
vanilla & cognac atlantic salmon w/ pickled fennel & verjuice dressing

MAIN

LOCAL BLACK TIGER PRAWN RISOTTO
w/ chilli, lemon & roasted prawn butter

PORK SAUSAGE WOOD FIRED PIZZA
w/ provolone cheese, dried tomatoes & fresh herbs

WAGYU RUMP
w/ mash potato, baked field mushroom and red wine jus
(please note: your choice of medium rare OR medium well only)

VEGETARIAN GNOCCHI
asparagus, peas and broad beans served w/ spinach gnocchi & shaved grano padano

FRESH FISH OF THE DAY
served w/ seasonal accompaniments

CHICKEN BREAST
w/ crushed potato, streaky bacon & swiss chard

MAINS SERVED WITH BOWLS OF MIXED GREEN SALADS

DESSERT

FLOURLESS CHOCOLATE CAKE
served warm w/ double cream & espresso ice cream

VANILLA CREME BRULEE
w/ orange & lychee salad

PREMIUM CHEESE PLATE
w/ quince paste, muscatels and lavosh

ADD-ONS

TEA & COFFEE
\$3.30 per person

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