

PORT OFFICE HOTEL

DEGUSTATION MENUS

FIVE OR SEVEN COURSE DINNERS WITH MATCHING WINES

5 COURSE DEGUSTATION DINNER

\$150.00 pp

APPETISER

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

STARTER

PAN SEARED SCALLOPS
served w/ chorizo sausage, corn puree & tomato salsa

ENTREE

SLOW COOKED DUCK
served w/ roasted organic pumpkin & merlot vinaigrette

MAIN

CAPE GRIM RIB-EYE FILLET
served w/ truffled mashed potatoes, asparagus & bone marrow jus

DESSERT

DARK CHOCOLATE FONDANT PUDDING
served w/ raspberry ripple ice cream

FINISHED WITH FRESHLY BREWED COFFEE & FRIENDS

7 COURSE DEGUSTATION DINNER

\$180.00

APPETISER

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

STARTER

PAN SEARED SCALLOPS
served w/ chorizo sausage, corn puree & tomato salsa

ENTREE

BERKSHIRE PORK BELLY
served w/ a petite asian flavoured blue swimmer crab salad

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/ truffled mashed potatoes, asparagus & bone marrow jus

DESSERT

DARK CHOCOLATE FONDANT PUDDING
served w/ raspberry ripple ice cream

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