

PORT OFFICE HOTEL

SET MENU A

GUESTS CHOICE FROM EACH COURSE

\$40.00 pp

STARTER

ORGANIC SOURDOUGH BREAD
served w/ extra virgin olive oil

ENTRÉE

SALTED CHILLI BABY SQUID
w/ cucumber & radish salad and ginger dressing

RARE ROAST BEEF SALAD
w/ hot english mustard, beetroot and cress salad

SPINACH & PERSIAN FETTA RAVIOLI
in a tomato caper sauce

MAIN

CHAR GRILL RUMP
w/ colcannon potato, roasted tomato and red wine jus
(please note: your choice of medium rare OR medium well only)

ORGANIC CHICKEN BREAST
w/ roasted basil chat potatoes, green beans and goats cheese

PORCINI MUSHROOM RISOTTO
served w/ swiss chard and grana padano

Mains served w/ bowls of mixed green salads

ADD-ONS

DESSERT SELECTION
\$9.00 per person

CHEESE SELECTION
\$10.00 per person

TEA & COFFEE
\$3.50 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 2010 - Minimum numbers 10 pax apply - 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