

# PORT OFFICE HOTEL

## SET MENU A

GUESTS CHOICE FROM EACH COURSE

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**\$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***

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### 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*