

# PORT OFFICE HOTEL

## SET MENU B

GUESTS CHOICE FROM EACH COURSE

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**\$59.00 pp**

### STARTER

ORGANIC SOURDOUGH BREAD  
served w/ extra virgin olive oil & balsamic vinegar

### ENTRÉE

SALTED CHILLI BABY SQUID  
w/ green papaya salad & vietnamese dressing

STICKY PORK BELLY  
served w/ a king prawn & asian herb salad

SLOW COOKED DUCK  
served w/ celeriac & apple salad & a rosemary & apple dressing

PARMESAN & THYME TART  
w/ pear, fennel, candied walnuts & goats curd salad

### MAIN

CHAR GRILL RUMP  
w/ creamed mashed potatoes, roasted tomato & red wine jus  
*(please note: your choice of medium rare OR medium well only)*

ORGANIC CHICKEN BREAST  
served w/ parsnip & roasted garlic skordalia, speck, broad beans & spinach

VENISON SAUSAGES  
w/ creamed potatoes, house made tomato chutney & rosemary jus

GNOCCHI  
served w/ smoked tomatoes, swiss brown mushrooms, rocket & grano padano

### DESSERT

DARK CHOCOLATE FONDANT  
served w/ mandarin ice cream

VANILLA CRÈME BRULEE  
w/ espresso ice cream & waffle cone

### ADD-ONS

EYE FILLET & FRESH FISH OF THE DAY  
\$5.00 per person  
*Eye Fillet will replace the Char Grill Rump*

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 2011 - 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*