

# PORT OFFICE HOTEL

## SET MENU B

GUESTS CHOICE FROM EACH COURSE

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**\$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

***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*