

PORT OFFICE HOTEL

SET MENU C

GUESTS CHOICE FROM EACH COURSE

\$65.00 pp

STARTERS

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

HOUSE MADE PATE
served w/ marinated onions, rocket, pistachio salad & orange syrup

ENTRÉE

½ DOZEN NATURAL OYSTERS
served w/ a red wine vinaigrette

PAN SEARED SCALLOPS
served w/ boudin noir and cauliflower cream

STICKY PORK BELLY
w/ red cabbage, shallot, chilli and star anise glaze

CURED ATLANTIC SALMON
w/ vanilla & vsop cognac served w/ wasabi emulsion, wakame & red shiso

WARM FALAFEL SALAD
w/ a lemon & yoghurt dressing

MAIN

EYE FILLET
w/ truffled mashed potatoes, roasted tomato and red wine jus
(please note: your choice of medium rare OR medium well only)

PAN ROASTED LAMB RUMP
Served w/ smoked eggplant, ratatouille & garlic yoghurt dressing

ORGANIC CHICKEN BREAST
w/ sweet corn puree, apple & fennel salad

FRESH FISH OF THE DAY
served w/ seasonal accompaniments

VEGETARIAN MUSHROOM TART
served w/ broccolini and grana padano

DESSERT

WHITE CHOCOLATE CRÈME BRULEE
served w/ raspberry ripple ice cream

MANGO TART
w/ white peach sorbet

PREMIUM CHEESE PLATE
w/ quince paste, muscatels and lavosh

ADD-ONS

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