

# PORT OFFICE HOTEL

## SET MENU C

GUESTS CHOICE FROM EACH COURSE

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**\$60.00 pp**

FRESHLY BAKED PUMPKIN & SOURDOUGH BREADS  
served w/ olive oil

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

### ENTRÉE

½ DOZEN NATURAL OYSTERS  
served w/ a red wine vinaigrette

BEEF CARPACCIO  
w/ shaved parmesan, celeriac remoulade drizzled w/ lemon & olive oil

PAN SEARED SCALLOPS  
served w/ green pea risotto & tarragon butter

SPINACH & PERSIAN FETTA RAVIOLI  
in a tomato caper sauce

CURED ATLANTIC SALMON  
vanilla & cognac atlantic salmon w/ pickled fennel & verjuice dressing

### MAIN

LOCAL BLACK TIGER PRAWN RISOTTO  
w/ chilli, lemon & roasted prawn butter

PORK SAUSAGE WOOD FIRED PIZZA  
w/ provolone cheese, dried tomatoes & fresh herbs

WAGYU RUMP  
w/ mash potato, baked field mushroom and red wine jus  
*(please note: your choice of medium rare OR medium well only)*

VEGETARIAN GNOCCHI  
asparagus, peas and broad beans served w/ spinach gnocchi & shaved grano padano

FRESH FISH OF THE DAY  
served w/ seasonal accompaniments

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

PREMIUM CHEESE PLATE  
w/ quince paste, muscatels and lavosh

### 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***

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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*