

SET MENU

winter 2023

SHARED ENTREE

choose any 4

Vegetarian cold rolls
Sundried tomato arancini
Cheese and bacon croquettes
Crumbed haloumi with fresh lemon
Hummus and olives with lavosh and warmed flat bread
Chicken skewers
Duck spring rolls

Additional selections or pieces available upon request

MAINS

choose 3 mains - Alternate serve or preordered

BAKED CHICKEN MARYLAND

served on roast kipfler potato with braised leek, bacon, garlic
and a white wine jus

AGED PORTERHOUSE STEAK 300GM

with porcini mushroom jus, steamed garlic stem and
crispy fried baby potatoes

CHAR GRILLED TUNA STEAK

green chilli, watermelon and fetta salad dressed
with a red wine vinaigrette

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MAINS

continued

ROAST LAMB RUMP

potato puree with cauliflower and broccoli florets
baked in a cheddar bechamel sauce

SLOW COOKED PORK BELLY

braised in a Bbq bourbon and malt vinegar marinade, with
pickled cucumber and house made thyme and rosemary potato
hash

SWEET BBQ STIR-FRY (v)

fine cut vegetables tossed with crispy rice noodles
on a bed of roast eggplant

DESSERT

alternate serve

DEATH BY CHOCOLATE MUD CAKE

rich, dark chocolate mud cake served with cream
and berry compote

ORANGE AND ALMOND CAKE

served with vanilla bean ice cream and a brandy and orange
blossom sauce

TWO COURSE \$49

THREE COURSE \$62

DINNER ROLLS \$2 PP

SHARED SALADS \$12 (SERVES 3-4)

*B*ENJAMIN
— on Franklin