



## DINING MENU

**2 Course Alternate Drop Menu | \$45 per person**

**3 Course Menu | \$55 per person**

House made spent grain loaf w. beer bacon jam + butter

### **ENTREE**

**select 2 options, served alternate drop**

Duck breast w. pearl couscous, pomegranate + pumpkin puree

Crispy calamari w. Thai rice noodle salad + herbs (gfr)

Pork belly w. micro greens salad, pickled vegetables + soy sesame dressing

Roasted vegetable tart w. goats cheese, rocket + balsamic glaze (v)

### **MAIN**

**select 2 options, served alternate drop**

Crispy skin snapper w. chorizo, corn + black bean salad, grilled broccoli + lemon aioli (gf)

Porterhouse w. roasted chat potatoes, seasonal greens, peperonata + beer mustard

Chicken chermoula + brewed chickpeas, roasted capsicum, feta, leaves + avocado

Lamb shank slow cooked in red wine, creamy mash + seasonal greens (gf)

Mushroom risotto w. roasted fennel, leek + feta (gf) (v)

### **DESSERT**

**select 2 options, served alternate drop**

Carlton Black brownie w. pistachios, raspberry coulis + vanilla bean cream

Lemon curd tartlet w. Italian meringues + berry, mint sauce

Spiced cake w. beer caramel + candied walnuts



**Shared desserts, 1 per table**

Cheese board – 4 cheeses, beer jam, fruit + crackers

Petit Fours- chef's selection of mini treats

**ADD A STARTER**

**\$15 per person, 3 canapé's per person**

Crostini w. bacon jam, blue cheese, fennel + leek (gfr)

Pumpkin, sage + goats cheese arancini (v)

House-made Italian pork sausage rolls + relish

**OR**

**\$10 per guest, 1 platter per table**

Chef's selection of house-made dips w. grilled flat bread

*Please note all dining functions incur a room hire fee*