



## **FOOD PACKAGES**

# SET MENU 1

## 2 COURSE SET MENU

\$105pp

Your guests will select 1 dish from main course at the time of the event.

## 3 COURSE SET MENU

\$115pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

## TO START

Marinated olives  
Fresh baguette, balsamic and olive oil

## ENTRÉE

Railway share platter  
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

## MAIN

Grilled barramundi  
Mussels, chat potatoes, romesco

Pork cotoletta  
Apple & cabbage slaw, orange, beurre noisette

300g Cape Grim porterhouse  
With garlic butter, mushroom or pepper sauce and hand cut chips

300g Cape Grim scotch fillet  
With garlic, butter, mushroom or pepper sauce and hand cut chips

Wild Mushroom Bolognese  
Sardi Pasta, Parmigiano

## SEASONAL VEGETABLES TO SHARE

## DESSERT

Crème Brulée  
Biscotti

Churros  
Chocolate dipping sauce

# SET MENU 2

## 2 COURSE SET MENU

\$125pp

Your guests will select 1 dish main course at the time of the event.

## 3 COURSE SET MENU

\$135pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

## TO START

Pacific oysters  
Natural & Kilpatrick

## ENTRÉE

Railway share platter  
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

## MAIN

Grilled barramundi  
Mussels, chat potatoes, romesco

Pork cotoletta  
Apple & cabbage slaw, orange, beurre noisette

300g Cape Grim porterhouse  
With garlic butter, mushroom or pepper sauce and hand cut chips

220g Cape Grim eye fillet  
With garlic butter, mushroom or pepper sauce and hand cut chips

300g Cape Grim scotch fillet  
With garlic butter, mushroom or pepper sauce and hand cut chips

Wild Mushroom Bolognese  
Sardi Pasta, Parmigiano

Cauliflower steak  
Romesco, pickled cauliflower, toasted pepitas and pine nuts

## SEASONAL VEGETABLES TO SHARE

## DESSERT

Crème Brulée  
Biscotti

Churros  
Chocolate dipping sauce

Selection of cheeses  
Lavosh, quince paste and fresh fruit

# SET MENU 3

## 4 COURSE SET MENU

\$150pp

Your guests will select 1 dish from the main and dessert courses at the time of the event.

## TO START

Pacific oysters  
Natural and Kilpatrick

Charcuterie boards  
Cured meats, chicken liver parfait, caramelised onion, pickles, crostini

## ENTRÉE

Railway share platter  
Chargrilled cevapcici, salt and pepper calamari, crispy fried sumac prawns

## MAIN

Grilled barramundi  
Mussels, chat potatoes, romesco

Pork cotoletta  
Apple & cabbage slaw, orange, beurre noisette

300g Cape Grim scotch fillet  
With garlic butter, mushroom or pepper sauce and hand cut chips

Reef and beef  
220g eye fillet, béarnaise sauce, grilled prawns and hand cut chips

250g Pure Black wagyu porterhouse  
With garlic butter, mushroom or pepper sauce and hand cut chips

Wild Mushroom Bolognese  
Sardi Pasta, Parmigiano

Cauliflower steak  
Romesco, pickled cauliflower, toasted pepitas and pine nuts

## SEASONAL VEGETABLES TO SHARE

## DESSERT

Chocolate mousse  
Fruit sourdough crisps, mixed berry compote, sea salt

Churros  
Chocolate dipping sauce

Crème brûlée  
Biscotti

## AFTER DINNER

Selection of cheeses  
Lavosh, quince paste and fresh fruit