

# SET MENU 1

## 2 COURSE SET MENU

\$105pp

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

## 3 COURSE SET MENU

\$115pp

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

## ENTRÉE

Marinated Olives  
Fresh baguette, balsamic and olive oil

Railway Share Platter  
Chargrilled cevapcici, salt and pepper calamari <sup>1</sup>, crispy fried sumac prawns <sup>1</sup>

## MAIN

Escalope Salmon <sup>A</sup>  
Peperonata, dill pickle potato salad, fresh herbs

Pork Cotoletta  
Red wine braised cabbage, orange segments, 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

A - AUSTRALIAN SEAFOOD I - IMPORTED SEAFOOD M - MIXED ORIGIN SEAFOOD

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# SET MENU 2

## 2 COURSE SET MENU

\$125pp

Your guests will select one 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.

## ENTRÉE

Natural Pacific Oysters <sup>A</sup>

Railway Share Platter

Chargrilled cevapcici, salt and pepper calamari <sup>I</sup>, crispy fried sumac prawns <sup>I</sup>

## MAIN

Escalope Salmon <sup>A</sup>

Peperonata, dill pickle potato salad, fresh herbs

Pork Cotoletta

Red wine braised cabbage, orange segments, 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

A - AUSTRALIAN SEAFOOD I - IMPORTED SEAFOOD M - MIXED ORIGIN SEAFOOD

# SET MENU 3

## 4 COURSE SET MENU

\$150pp

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

## ENTRÉE

Natural Pacific Oysters <sup>A</sup>

Charcuterie Board

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

Railway Share Platter

Chargrilled cevapcici, salt and pepper calamari <sup>I</sup>, crispy fried sumac prawns <sup>I</sup>

## MAIN

Escalope Salmon <sup>A</sup>

Peperonata, dill pickle potato salad, fresh herbs

Pork Cotoletta

Red wine braised cabbage, orange segments, 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 <sup>A</sup> 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 Brulée

Biscotti

## AFTER DINNER

Selection of cheeses

Lavosh, quince paste and fresh fruit

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