

MENU33 BAR & GRILL

SPECIAL EVENTS MENU

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X



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2 Course \$55

3 Course \$65

Olive tapenade with sour dough (V) \$10

ENTRÉE

Tempura Prawns

Patagonian king prawns, light tempura batter and cornichon salsa

Mushroom Risotto (V) (VG*) (GF)

Swiss brown, king oyster, dried porcini mushrooms finished with Grana Padano, cultured butter and truffle salt

MAIN

Southern Fried Chicken

Brined corn fed chicken tenderloins, in a buttermilk batter with corn, black bean and jalapeño salsa and sweet potato fries

Scotch Fillet 300g (GF)

Sautéed green beans, mashed potato and red wine jus

Prawn Linguine (GF)

Patagonian king prawns sautéed with a hint of garlic and chilli and finished with San Marzano tomato sauce, capers and oregano

Roasted Moroccan Cauliflower (V) (VG*) (GF)

Puy lentils, pine nuts, golden raisins and tahini yoghurt

SIDES

Shoestring Fries \$8

Sweet Potato Fries \$8

Rocket, Pear and Parmesan Salad \$8

DESSERT

Chocolate Sundae

Chocolate brownie, salted caramel gelato, praline and chocolate fudge

Lemon Tart & Vanilla Mascarpone

