

MARQUIS OF LORNE



SHARING MENU | 2 COURSES
\$45 3 STARTERS 2 MAINS & SIDES

TARAMASALATA
W. PITA CRISPS

GRILLED LEEKS
W. HOUSE MADE RICOTTA & PARSLEY SAUCE

BBQ KING PRAWNS W. GARLIC YOGHURT

CHOICE OF ANY 2 MAIN COURSE
SHARING OPTIONS - PLEASE ADVISE AT THE
TIME OF BOOKING

ROAST VICTORIAN PASTURE FED BEEF

WHOLE ROAST ORGANIC CHOOK W. DUTCH
CARROTS & GRAVY

SLOW ROAST PORK
W. CABBAGE SLAW & APPLE SAUCE

WHOLE ROAST MARKET FISH

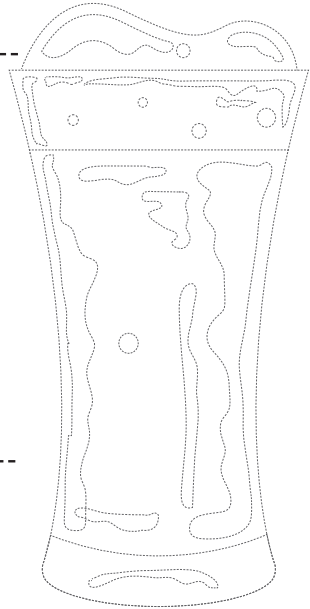
WITH SIDES
TO SHARE

WITLOF SALAD
FRISSE, SHALLOT & ORANGE DRESSING

SPICED CAULIFLOWER W. YOGHURT & TOASTED
ALMONDS

CHIPS W. AIOLI

SEASONAL MENU CHANGES MAY APPLY
WILL ACCOMMODATE ANY NECESSARY DIETARY
REQUIREMENTS - PLEASE INFORM PRIOR TO ARRIVAL



MARQUIS OF LORNE



SHARING MENU | CANAPÉ STYLE PLATTERS

5 DISHES AT \$30pp | 7 DISHES AT \$35pp

PLEASE SELECT

LEMON FALAFEL WITH HUMMUS

CRUMBED PORK CHEEK W. APPLE SAUCE

ROCKLING GOUJONS W. TARTARE SAUCE

CURED MEAT SELECTION

POTATO CAKES W. CHILLI SALT

GRILLED TURKISH SAUSAGE

W. RED ONION PICKLE

SOUTHERN FRIED BUTTERMILK CHICKEN RIBS

CRUMBED CAMEMBERT BALLS

W. RED CURRANT JELLY

PORK & SAGE SAUSAGE ROLLS

W. TOMATO SAUCE

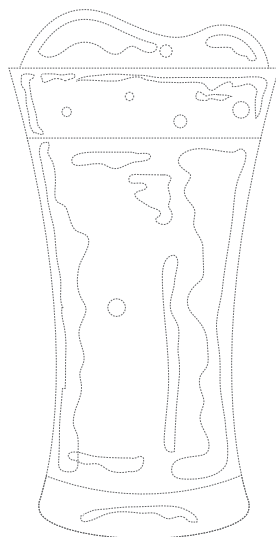
BABY CHEESEBURGERS

SALT & PEPPER SCHOOL PRAWNS

FRESHLY SHUCKED OYSTERS

W. LEMON & SALT

STEAK TARTARE ON CRISP TOAST



SEASONAL MENU CHANGES MAY APPLY

WE CAN ACCOMMODATE ANY NECESSARY DIETARY REQUIREMENTS
PLEASE INFORM PRIOR TO ARRIVAL

