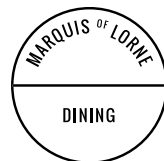


MARQUIS OF LORNE



SHARING MENU | 2 COURSES

\$45pp 3 STARTERS 2 MAINS & SIDES

LEMON HUMMUS & FALAFEL

BBQ KING PRAWNS
W. GARLIC YOGHURT

ROAST BEETROOT
W. HAZELNUT RICOTTA & TAHINI

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

ROAST VICTORIAN PASTURE FED BEEF

WHOLE ROAST ORGANIC CHOOK
W. DUTCH CARROTS & GRAVY

SLOW-COOKED PORK
W. CABBAGE SLAW & APPLE SAUCE

WHOLE ROAST MARKET FISH

WITH SIDES TO SHARE

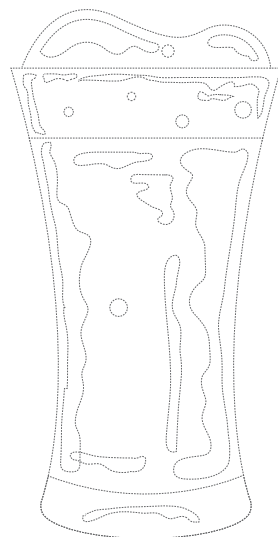
GREEN COS W. HERB SALAD
& RED WINE DRESSING

SPICED CAULIFLOWER
W. YOGHURT & TOASTED ALMONDS

CHIPS W. AIOLI

SEASONAL MENU CHANGES MAY APPLY

WE CAN 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

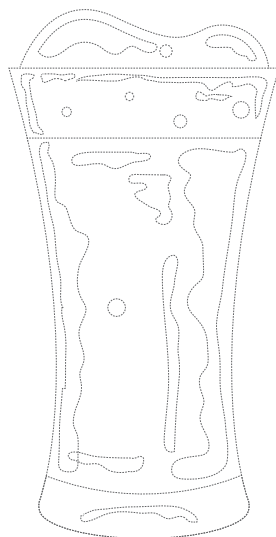
BABY CHEESEBURGERS

SALT & PEPPER SCHOOL PRAWNS

FRESHLY SHUCKED OYSTERS

W. LEMON & SALT

STEAK TARTARE ON CRISP TOAST



SEASONAL MENU CHANGES MAY APPLY

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