

d'browēs

Set Menu

For 10 or more people
Includes bread and corkage

2 courses \$60

3 courses \$70

Entrée

Soup of the day

Calamari
Rock-salted

Tempura Prawns
Served with watermelon, mint & Spanish onion

Mushrooms
Field and Forrest Mushrooms in a white wine parsley cream

Main

Chicken Breast
Filled with brie, prosciutto, cranberry sauce. Served with a white wine chive sauce.

Lamb Shanks
Braised with red wine, orange, tomatoes and balsamic vinegar served with garlic mash

Scotch Fillet
Chargrilled. Peppercorn cream sauce.

Salmon
Crispy Skin served with lemon butter and parsley sauce.

Desserts

Sticky Date
Warm pudding with a traditional hot toffee sauce

Crème Caramel
Rich poached caramel with a toffee crust
Tartufo

Hard chocolate icecream with honey, coconut nougat, hazelnut. Served with raspberry and cream

Profiteroles \$17.50
Choux pastry, filled with ice cream and topped with chocolate sauce