

THE PAINTED BIRD



Set Menu

(Please select two options for each course)

\$44 per Person

- Choice of 2 Entrée and 2 Mains Or 2 Mains and 2 Desserts

\$60 per Person

- Choice of 2 Entrée, 2 Mains, 2 Desserts, Soft drinks, Tea & Coffee

Entrée

Half dozen oysters with soy mirin and mango salsa

Blue swimmer crab bruschetta with sea weed & wasabi aioli.

Crumbed Camembert with pear & apple chutney

*Pork Belly Bites - lemon grass glaze, fennel & apple salad **GF***

Seafood cevchie with ocean trout, king fish, scallop & chimmi churri dressing

GF

Mains - more vegetarian options are available on request

Grilled Ocean Trout with roasted capsicum medley brocolini, blistered cherry tomatoes, fresh herb salad & rocket pesto. GF

Grilled lamb Rump- roast pumpkin, brocolini, romesco & thyme jus. GF

Grilled chicken - with potato rosti, buttered string beans, blistered tomatoes & creamy garlic sauce GF

Pork Belly - cabbage, bacon & pea medley, sweet potato puree, apple cider jus. GF

The 300g Sirloin - grilled to your liking with mash roasted baby courgettes, tomatoes & red wine jus. GF

Vegetarian Curry - pumpkin risotto, cauliflower, sweet potato, beans, carrot served with rice, mint yogurt raita and pappadums. V, GF

Chickpea Spinach Paneer Curry - served with rice, mint yogurt raita and pappadums. V, GF

Desserts

Battered Mars Bar - fruit and chocolate mousse

House Made Chocolate Brownie - cream and raspberry coulis

Mini lemon curd tarts- house made with cream and lemon ginger glaze

V - Vegetarian, GF - Gluten Free

We also cater. Specify your request and we will take care of it.