



waterfront Wolfies

CLASSIC ALTERNATE SERVE GROUP DINING MENU

Entrée

Roasted cauliflower soup & seared scallop, finished with lemon oil & grilled sour sough

Porcini & gorgonzola tart with pear, witlof & radicchio salad, walnuts & truffled honey (v)

Smoked salmon with shaved fennel, radish, baby capers finished with lemon oil (gf)

Salt & pepper prawns with cucumber, coriander & chilli dipping sauce (gf, df)

Sous vide duck breast carrot puree, pickled carrots, bacon pangrattato & pickled walnut (chilled)

Main

Grilled Salmon fillet with mash potato, cherry tomato & green olive salsa & baby herbs (gf)

Roast corn-fed chicken breast truffle infused polenta, crisp pancetta, green peas & wild mushroom sauce (gf)

Char grilled New York cut sirloin 300g with potato, caramelised onion & blue cheese butter, red wine jus (gf)

Char grilled pork cutlet with buttered Savoy cabbage, baby heirloom carrots, triple smoked ham & cheddar croquette, pork crackle & apple puree

Orecchiette with broccoli, pine nuts, chilli & creamy buffalo ricotta (v)

Dessert

Vanilla pannacotta, strawberry & rose water compote, almond crumble & spiced meringue kisses (gf)

Mango & strawberry lamington with strawberry jam, whipped cream, strawberry crisps & chocolate sticks

Cointreau, orange & almond cake with caramelized oranges, mascarpone chantilly & candied zest (gf)

Chocolate & hazelnut torte with chocolate ganache, raspberry gel, whipped cream & chocolate & hazelnut macaron (gf)

Local & imported cheeses with quince paste, lavosh & grissini

Monday to Friday

2 courses - \$60 per person

3 courses - \$80 per person

Saturday, Sunday & Public Holidays

2 courses - \$65 per person

3 courses - \$85 per person

NB: This menu is available as a set/ alternate menu only.

Please select one or two items per course to be served as a set or alternate menu.

Must be advised 72 hours in advance.