

# PRIVATE DINING MENU

TWO COURSE SHARING STYLE - \$65 PP

THREE COURSE SHARING STYLE - \$75 PP

+ CHOICE OF 2 SIDES

## ENTRÉE

PAN SEARED NATIVE SCALLOPS

Brown Buttered Shallots, Capers, Lemon, Red Sorrel

PORK BELLY

Crispy Fennel Braised, Brown Butter Carrot Purée, Mango Chilli Salsa

ZUCCHINI CARPACCIO

Salted Victorian King Prawns, Garlic Dressing

## MAIN

MARKET FISH

Pan Fried, Chargrilled Lemon

YARRA VALLEY SIRLOIN

Grass Fed Dry Age 300gm, Red Wine Jus

BUTTERNUT SQUASH RISOTTO

Roasted, Spring Peas, Mint, Shredded Parmesan

## SIDE

MESCLUN SALAD

Roma Tomatoes, Cucumber, Parmesan, Lemon Vinaigrette

SEASONAL VEGETABLES

Brown Butter & Almond Flakes

SHOESTRING FRIES

Rosemary Salt

## DESSERT

LOCAL CHEESE

Wild Fig Compote, Crackers

CRÈME BRULÉE

Poached Raspberry Mascarpone, Watermelon & Mint Sorbet

VICTORIA PALACE SUNDAE

Chocolate Ice Cream, Butterscotch Sauce, Crème Chantilly

# CANAPÉS

## CLASSIC CANAPÉS - \$4.50 EACH

SWEET POTATO FRITTER  
Zucchini, Coriander, Tomato Chutney

TEMPURA SALT & VINEGAR HALLOUMI FRIES  
Tartare Sauce

PEKING DUCK  
Crepe, Cucumber, Hoisin Dipping Sauce

PUMPKIN FLOWER  
Stuffed with Ricotta, Sweet Corn

## PREMIUM CANAPÉS - \$5.50 EACH

ARANCINI  
Charcoal, Feta, Roasted Garlic

ROAST BUTTERNUT SQUASH  
Apple & Vegetable, Crunchy Kale & Cider Cream Sauce

FRIED CALAMARI  
Garlic & Parsley, Chilli Lime Mayo

BEEF BRISKET  
Roasted Golden Beets, Spiced Pickled Onion & Red Sorrel

## DESSERT CANAPÉS- \$4.50 EACH

CHEF'S SELECTION  
Gourmet Mini Desserts