BRITANNIA HOTEL

SET MENU

MINIMUM 20 PEOPLE

ALTERNATE DROP

YOUR CHOICE OF
2 OPTIONS FOR MAIN
2 OPTIONS FOR DESSERT

$55pp

2 COURSE
Entree & Main or Main & Dessert

$65pp

3 COURSE
Entree & Main & Dessert

Pre-Order

YOUR CHOICE OF
3 OPTIONS FOR MAIN
2 OPTIONS FOR DESSERT

$60pp

2 COURSE
Entree & Main or Main & Dessert

$70pp

3 COURSE
Entree & Main & Dessert

ENTREE

Shared Grazing Plates -Salt 'n' Pepper Squid, Pumpkin & Sage Arancini Balls
Grilled Chicken & Chorizo Skewers, House Dips & Pita Bread

MAIN

GRAIN FED PORTERHOUSE (SERVED MEDIUM)
Smashed Potatoes, Charred Vegetables, Chimichurri & Jus (gf)

PERRI-PERRI CHICKEN BREAST
Roasted Sweet Potatoes, Blistered Sweetcorn Corn Slaw, Avocado Lime Crema (gf)

OVEN ROASTED ATLANTIC SALMON (1)
Kipfler Potatoes, Broccolini, Heirloom Carrots, Aged Balsamic & Honey Glaze (gf)

FILO TART (pre-order)
Slow Roasted Mediterranean Vegetables, Caramelised Onions
Whipped Feta, Smashed Potatoes, Arugula & Aged Balsamic Glaze (v)(vga)

DESSERT

LEMON CURD PUDDING
Vanilla-Bean Ice cream

COCONUT CRUMBLE SLICE
Cultured Cream, Coconut Chips & Mixed Berry Compote

PANNA COTTA
Vanilla-Bean, White Chocolate, Cardamom & Raspberry Coulis

OR

SHARED CHEESE BOARD
Selection of Barossa Cheeses, Assorted Crackers & Quince Paste

FINAL NUMBERS & PRE ORDERED 10 DAYS BEFORE FUNCTION DATE