

brasserie144&bar

Set Menu

Entree

Minestrone Soup (gf, v) – traditional minestrone, parmesan twist

Crispy Pork Belly (gf) - twice cooked, red cabbage, apple relish

Mushroom Risotto (gf, v) - sour cream, basil and truffle oil

Spaghetti “Vodka Caviar” - scallops and prawns

Main

Coq Au Vin (gf) - tender chicken thighs braised in red wine, root vegetables, chat potatoes

Thai Green Prawn Curry - pumpkin, eggplant, steamed coconut rice

Porterhouse Steak - crispy spanish onion, sweet potato mash, sautéed baby spinach, jus

Catch of the Day - steamed greens, smashed chat, lobster sauce

Dessert

Jaffa Crème Brulée (gf)

Churros - Warm Spanish doughnuts, chocolate whiskey sauce

Poached Pear - Red wine poached pear, almond tuille and clotted cream

\$39.00 – Two Course including a glass of house wine

\$49.00 – Three Course including a glass of house wine