

MISTER MUNRO

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RESTAURANT & BAR

END OF FINANCIAL YEAR FEASTING MENU

Time to treat the team, celebrate the milestones and plan the next year!

2 COURSE, \$95PP | 3 COURSE, \$105PP

ENTRÉES

Select two entrées served sharing style

BAKED PACIFIC OYSTER

with Bacon and Crab Béchamel and Pangritatta

DUCK TARTARE WITH HAZELNUTS

Seeded Mustard, Pickled Onions and Baguette

SALMON GRAVLAX

Lemon Crème Fraîche, Baby Capers

FRIED ZUCCHINI FLOWERS

Stuffed with Ricotta

GOATS CHEESE PANNACOTTA

with Cranberry Relish and Chives

MAINS

Select two mains served sharing style

48 HR BEEF SHORT RIB

Parsnip Cream, Roasted Cipollini Onions

BLUE EYE COD

Roasted Heirloom Tomato and Green Olives

CHICKEN ROULADE

with Proscuitto, Smoked Provolone and Basil

CONFIT DUCK TART

Caramelised Onion, Gruyere and Watercress

MISO SOY KING BROWN

MUSHROOM SCALLOPS (v)

All served with Jus

SIDES

Select two sides served sharing style

ROAST POTATO

STEAMED VEG

GREEN LEAF SALAD

CHICKEN SALTED FRIES

DESSERTS

Select two desserts served sharing or individual style as indicated

BAKED ALASKA (individually served)

TIRAMISU (individually served)

CHOCOLATE MARQUISE

with Fresh Raspberries and Vanilla Anglaise (individually served)

ICE CREAM (flavours)

MM DESSERT PLATTER

Assorted Cakes, Chocolates and Fruit

MM CHEESE BOARD

Chef Selection of Cheeses, Dried Fruit and Nuts, Lavosh

ADD-ONS

WELCOME CANAPES - \$15PP

Select two from our standard selection

ON ARRIVAL AT THE TABLE

\$55 PER DOZEN

Natural Oysters with mignonette

ON ARRIVAL AT THE TABLE

\$3.50 EACH

Tomato Gazpacho Shots with Parmesan crisps

PALATE CLEANSER

\$3 EACH

Sorbet (choice of Lemon, Blood Orange or Mango)

Pair your meal with one of our **DRINK PACKAGE** to keep the drinks flowing!

Dietary Guide - GNR = Gluten Not In Recipe, N = Has Nuts, V = Vegetarian, VG = Vegan.

Please let your waiter know of any allergies or dietary restrictions you have. 15% Surcharge on Sundays and Public Holidays.