

NATIONAL HOTEL MOTE L

Function Menu 2

Main & Dessert \$34.90 per person

Choice of two from each section — served 50/50 alternating

Dips are an optional extra - \$3.00 per person

Dinner roll and butter are an optional extra - \$1.50 per serve

House made Garlic Breads - \$ 1.00 per person

Mains

Greenham Pasture Fed Porterhouse MSA # 3

Porterhouse cooked to med set upon black truffle mash w wilted spinach, buttered dutch carrots, broccolini & caramelised shallots w a Penfold bin 28 red wine jus.



Chicken Breast

Chicken breast w sage & prosciutto, set upon preserved lemon & asparagus risotto, buttered Asian greens, finished w a rich chicken jus.

Salmon

Crispy skinned Atlantic salmon set upon a preserved lemon mash, shanghai & a medley of seasonal vegetables topped with a chive hollandaise sauce.

Pork Belly

High country pork belly twice cooked, set upon slow roasted carrot, parsnip, sweet potato & figs, tossed w wilted spinach, finished w a star anise & honey glaze.

Desserts

Lemon Tart

House-made lemon tart served with berry couli and double cream

Harcourt Apple & blue berry Crumble

Cappuccino of Harcourt apple & blueberry crumble topped with vanilla bean ice cream

Chocolate Mud Cake w mars bar sauce

Individual chocolate mud cake served warm with a cream mars bar sauce and double cream

Berry Cheesecake

Individual berry cheesecake served with berry couli and double cream.