

SET MENU #1

\$30 PER PERSON

ENTRÉE

Antipasto Platters

Sharing platters with a selection of smoked meats, dips, char-grilled vegetables, cheese and olives

MAIN COURSE

Jerk Chicken

A traditional Caribbean delight of chicken breast marinated in paprika, chilli, spring onion and Mount Gay Barbados rum. Served with red beans and rice, and a house made mango salsa

Atlantic Salmon

Atlantic Salmon chargrilled and topped with a fresh tomato and caper vinaigrette. Served with a rocket and pear salad and pommes gaufrettes

Iman Bayildi

Braised eggplant filled with tomato, onion, garlic, pine nuts and traditional Turkish spices

Porterhouse

Porterhouse cut to 300g, chargrilled to your preference and topped with red wine jus. Served with caramelised onion mashed potato and accompanied with seasonal vegetables

Please advise, when ordering, of any food allergies.

Railway Hotel – 280 Ferrars St, South Melb
www.railwaypub.com 9690 5092

SET MENU #2

\$35 PP – 2 COURSES

\$42 PP – 3 COURSES

ENTRÉE

Tartlet ~ oven roasted tomato tartlet served with basil olive oil and a petit salad

Blinis ~ topped with smoked salmon, dill cream and salmon pearls

Saganaki ~ pan fried saganaki drizzled with virgin olive oil and served with a lemon wedge

MAIN COURSE

Jerk Chicken ~ a traditional Caribbean delight of chicken breast marinated in smoked paprika, chilli, spring onion and Mount Gay Barbados rum. Served with red beans and rice, and a house made mango salsa

Atlantic Salmon ~ chargrilled and topped with a fresh tomato and caper vinaigrette. Served with a rocket and pear salad and pommes gaufrettes

Iman Bayildi ~ braised eggplant filled with tomato, onion, garlic, pine nuts and traditional Turkish spices

Porterhouse ~ cut to 300g, chargrilled to your preference and topped with red wine jus. Served with caramelised onion mashed potato and accompanied with seasonal vegetables

DESSERT

Vanilla bean Ice-cream ~ three scoops of premium ice cream topped with *either* flaked chocolate, praline *or* mango coullis.

Chocolate Pudding ~ warm flourless chocolate pudding topped with a rich chocolate and whisky sauce

Cheese ~ Enterprise double brie cheese, accompanied with dried fruit, house made quince paste and water wheel crackers