

## SET MENU #1

\$32 PER PERSON

~ ENTRÉE ~

### Antipasto Platters

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

~ MAIN COURSE ~

### Chicken

Oven baked breast of chicken, wrapped with prosciutto, served over a warm bean salad and accompanied with smoked paprika aioli

### Barramundi

Wild line caught NT barramundi, pan fried and served with a sweet potato fondant, a micro herb salad and a warm coulis of roasted tomato.

### Curry

Thai red curry of tofu, Asian greens and seasonal vegetables, served with warm roti bread and a side of fragrant jasmine rice (vegetarian)

### Porterhouse

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

*Please advise, when ordering, of any food allergies.*

Railway Hotel – 280 Ferrars St, South Melb  
[www.railwaypub.com](http://www.railwaypub.com) 9690 5092

## SET MENU #2

\$37 PP .. 2 COURSES

\$45 PP .. 3 COURSES

~ ENTRÉE ~

### Saganaki

Pan fried saganaki drizzled with virgin olive oil and served with a lemon wedge

### Smoked Trout Frittata

Smoked trout frittata topped with a cherry tomato and roquette salad and horseradish crème dressing

### Lamb

Char grilled loin of lamb served over a petite Greek salad and topped with house made tzatziki

~ MAIN COURSE ~

### Chicken

Oven baked breast of chicken, wrapped with prosciutto, served over a warm bean salad and accompanied with smoked paprika aioli

### Barramundi

Wild line caught NT barramundi, pan fried and served with a sweet potato fondant, a micro herb salad and a warm coulis of roasted tomato

### Curry

Thai red curry of tofu, Asian greens and seasonal vegetables, served with warm roti bread and a side of fragrant jasmine rice (vegetarian)

### Porterhouse

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~ DESSERT ~

### Parfait

Coconut semi-frozen parfait, garnished with toasted coconut and charred pineapple

### Pudding

Bread and butter pudding infused with kahula and served with a dollop of double cream

### Cheese

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