

ANH Set Menu Options

Available in the Dining Room and Upstairs Private Dining Room

Degustation menu 6 courses

Pesto baked Oyster
Baked Baby Squid filled with Chorizo and Eggplant
Ox Tail and Porcini Fillo Pie served with Relish
Crispy roasted Quail served with Sugo
Beef Wellington served with roasted vegetables and Yorkshire pudding
Selection of King Island Cheeses

Cost \$ 60 per head

Set menu 2

Assorted tapas for entrée
Trio of dips with Turkish breads

Pan Seared Atlantic Salmon with Béarnaise Sauce
Slow roasted Lamb Rump served with pink Peppercorn Sauce
Chicken fillet filled with Green Olives and Cream Cheese served with Peppercorn
Sauce
Open Vegetable Lasagne

Chocolate and Whisky pudding served with Ice Cream
Crème Brulle served with house made Saviaordi Biscuits

Set Menu 3

Entrée

Clamm Chowder
Prawn and Salmon Tortellini served with a Red Pepper Sauce
Chicken Mushroom and grilled Corn Risotto
Roasted Rib of Beef served with Winter Vegetables and Aged Red Wine Sauce
Char grilled Blue Eye served with Salsa Verde
Burgundy Glazed Duck served with Cherry Sauce
Leek, Potato and Mushroom Pie served with Relish

Selection of King Island Cheeses