

# The Dishery

## FUNCTION MENU SAMPLE

### BANQUET MENU

**\$85PP**

*Subject to seasonal change & availability*

*Can be served sharing style or alternative drop*

#### ENTREE

Line caught blue cod ceviche with crispy tortilla (gluten free option available)

Tomato, avocado and confit garlic bruschetta on grilled sourdough (vegan, gluten free option available)

#### MAIN

Choose 2 options from:

Black garlic and mushroom gnocchi (vegan, gluten free option available)

Lamb shank ragout (gluten free)

Crispy chicken thigh

Hot smoked salmon with dill creme fraiche pickles

served with sides: fresh baby leaf salad, grilled vegetable salad, twice cooked potatoes

#### DESSERT

Plant based panna cotta (VG, GF)

Rose and raspberry lamington ice cream sandwiches

Affogato - vanilla ice cream, espresso & rose rabbit orange liqueur (GF)

*We have a mixed use kitchen, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts & milk.*

*WE TAKE PRIDE IN SOURCING LOCALLY PRODUCED ETHICAL INGREDIENTS WHERE POSSIBLE*