

THE PRINCE

OF MEREWETHER



PRIVATE DINING MENUS

Located just off the upstairs bar, the Private Dining Room is the perfect intimate nook to gather and enjoy a special event. The Private Dining Room suits groups of 12 - 16 guests dining on our carefully created 3-course or 5-course private dining menus. Sample menus are included below. Talk to us about any special requests.

3 COURSE MENU

OPTION 1

Entrée

Kingfish sashimi,
fried eggplant, citrus, soy, avocado (GF)

or

Wild mushroom and hazelnut tortellini,
eshallots, garlic, rosemary

Main

Eye fillet, chimichuri, potato puree,
grilled asparagus

or

Market fish, seasonal garnish

Dessert

Chocolate Fondant, crème fraiche, orange,
roasted white chocolate

or

Yoghurt panna cotta, fresh strawberry, mint,
almond praline

Extras

Cheese selection - add \$9 pp

oysters- add \$3.50 each

3 COURSE MENU

OPTION 2

Entrée

Beef carpaccio, fried mushroom, potato,
mayonnaise, avruga

or

Applewood smoked salmon,
avocado, crispy onion, macadamia

Main

Confit duck leg, duck ham,
croissant 'bread sauce', blackberry

or

Grilled lamb shoulder,
confit potato, garden peas, mint sauce

Dessert

Elderflower semifreddo,
local stone fruit, bronze fennel

or

Chocolate fondant,
crème fraiche, orange,
roasted white chocolate

Extras

cheese selection - add \$9 pp

oysters- add \$3.50 each

Some menu items can be modified to suit gluten free diets- please ask. Terms and conditions apply

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5 COURSE MENU

OPTION 1

Amuse bouche

*Kingfish sashimi,
fried eggplant, citrus, soy, avocado (GF)*

*Hand-rolled potato gnocchi,
kale, mushrooms, hazelnut, thyme (V)*

*Chargrilled octopus,
babaganoush, heirloom zucchini,
bronze fennel*

*Cape Grim beef short rib,
asparagus, celeriac, salsa verde*

*Yoghurt panna cotta,
fresh strawberry, mint, almond praline*

5 COURSE MENU

OPTION 2

Amuse bouche

*Chicken liver pate,
pickled strawberries, sorrel, radish,
sourdough*

*Moreton Bay bug,
fried chicken, apricot, vadouvan*

*Wild mushroom and hazelnut tortellini,
eshallots, garlic, rosemary*

*Eye fillet,
local leek, charred onion, watercress*

*Elderflower semifreddo,
local stone fruit, bronze fennel*

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VEGETARIAN OPTIONS

*Fried eggplant,
peach caramel, cos heart, rye*

*Wild mushroom and hazelnut tortellini,
eshallots, garlic, rosemary*

*Roast cauliflower, Spring onion, nasturtium,
black garlic jus*

*Confit lemon chervil risotto,
wattle seed, wild fennel, fried onion, comte*

*Local green asparagus,
macadamia, coconut yoghurt, basil*

*Salad of local stone fruit,
Jersey milk ricotta, local honey, fresh mint*

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