



## ORIENT HOTEL SET MENU

Available for group bookings over 10 people and private functions

### Shared Entrée

Tasting Plate *Chef's selection of cold and warm tastes to share*

### Entrée

Warm Asparagus with Herb Buffalo Mozzarella (v) *eggplant, capsicum, mushroom, polenta and olive tapenade*

Peppered Beef Carpaccio *celeriac remoulade, capers, eschallots and anchovy mayonnaise*

Natural or Kilpatrick Sydney Rock Oysters *1/2 dozen*

Duck Liver Pate *wrapped in prosciutto, quince paste and melba toast*

Tuscan King Prawns *pan-fried spicy prawns, cannellini beans and fried leek*

### Main

Spinach and Ricotta Ravioli (v) *spicy napolitana sauce and pesto*

Scampi Risotto *tomato, oregano and chilli*

Beef Eye Fillet Medallions *served medium with creamy mash and red wine jus*

Corn-fed Chicken Breast Supreme *honey glaze, pancetta and dutch carrots*

Fish of the Day

### Dessert

King Island Cheesecake *berry coulis*

Buttermilk Pudding *orange blossom water and lychees*

Tiramisu *shaved Lindt chocolate*

<b>Two Courses</b>	<b>(Shared Entrée, 2 Mains)</b>	<b>\$38</b>
<b>Two Courses</b>	<b>(2 Entrées, 2 Mains)</b>	<b>\$42</b>
<b>Two Courses</b>	<b>(3 Entrées, 3 Mains)</b>	<b>\$45</b>
<b>Three Courses</b>	<b>(3 Entrées, 3 Mains, 2 Desserts)</b>	<b>\$55</b>

All set menus include coffee or tea

Rocket and Parmesan Salad/Steamed Vegetables included with \$45 and \$55 menu

A 5% service charge will be added to all group bookings