PIER 17
BAR & GRILL

SIGNATURE
BANQUET

Modern Australian Dining – Melbourne

$120

ON ARRIVAL

Cucumber Round
cucumber, avocado puree, tomato salsa, chive and italian glaze

Vegan Bruschetta
sliced baguette, avocado puree, spinach, quince paste, sun-dried tomato, pickled shallot, dill and italian glaze

MAIN

served with a small bowl of chips and salad

Porterhouse
300g porterhouse steak with mushroom gravy

Lamb Ribs
13-hour slow-cooked lamb ribs

Aromatic Roasted Chicken
half roasted chicken with red wine jus

Tiger Prawn & Scallop
charred tiger prawn with parsley and n'duja butter, harvey bay scallop with finger lime and chervil (1piece per person)

ENTREE

Chicken Wings
5-6 deep-fried chicken wings, buffalo sauce and chopped chive

Capsicum Arancini
roasted capsicum, mozzarella, feta, parmesan and parsley, with truffle mayo and pecorino

Beef Cevapi
seasoned minced beef cevapi

Deep-Fried Calamari
finished with chopped parsley and served with chipotle mayo

DESSERT

Lemon Custard Tart
portuguese-style lemon custard tart

Chocolate Brownie
rich chocolate brownie