



BRIARS



PRIVATE DINING SET MENU - *Classic*

\$75 per person

(12 – 28 people)

To Start

Warm Marinated Mixed Olives
lemon, rosemary, thyme (V) (GF) (DF) (VE)

Freshly Baked Sourdough
soft butter (V)

Italian Burrata
extra virgin olive oil, black sea salt (V) (GF)

Salt & Pepper Calamari
tartare, lemon (GF) (DF)

Main

Harissa Roasted Eggplant
chickpeas, beetroot hummus, pomegranate, dukkha (V) (DF) (DF) (VE)

Grain Fed Sirloin 500g On The Bone
house-made onion ringh, red wine jus (GF)

Butterflied Corn-Fed Roast Chicken
chilli, lemon & parsley oil (GF) (DF)

Mixed Leaf Salad (V) (GF) (DF) (VE) / Roast Chat Potatoes (V) (GF) (DF)

To Finish

Tiramisu
sponge biscuit, coffee, mascarpone, cocoa

Pineapple Panna Cotta
grilled pineapple, cinnamon sugar, pineapple sorbet (V) (GF) (DF) (VE)

Baked Cheesecake
mixed berries, cream cheese, cream (V) (GF)

Additional dietary requirements available upon request