



BRIARS



PRIVATE DINING SET MENU

\$75 per person (12 – 28 people)

Our set menus are designed to share

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 rings, red wine jus (gf) (df)

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 (v)

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

Add ons

Oscietra Caviar \$220 per 30g
served with crème fraiche, bellini, lemon

Sydney Rock Oysters \$62 per dozen
Pambula Bay NSW
served natural with watermelon, shallot, red wine vinegar, lime (gf) (df)

Fresh Prawn Cocktail \$10 per person
served with a classic house made cocktail sauce with lemon (gf) (df)

Lobster Mornay Tails \$120
fresh lobster tails, grilled

Whole Line Caught Snapper \$90
baked with lemon butter (gf)

White Pyrenees Marinated Lamb Cutlets \$9
fresh mint, garlic, kecap manis, lemon (df)

Cheese Boards \$54
white mould, semi-hard, blue mould, cheddar, smoked cheddar
lavoche, dried fruits, muscatels (v)

Additional dietary requirements available upon request



BRIARS
Southern Highlands, NSW



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 @Briars_inn
 @BriarsBowral