



BRIARS



PRIVATE DINING SET MENU

\$85 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
blistered tomatoes, basil oil (v) (gf)

Salt & Pepper Calamari (I)
tartare, lemon (gf) (df)

Main

Gnocchi Funghi
porcini mushroom, cream, pecorino, truffle oil (v)

Grain Fed Sirloin 500g On The Bone
house-made onion rings, red wine jus (gf) (df)

Marinated Corn-Fed Roast Chicken
lemon, garlic & thyme (gf) (df)

Mixed Leaf Salad (v) (gf) (df) (ve) / **Roast Chat Potatoes** (v) (gf) (df)

To Finish

Tiramisu
sponge biscuit, coffee, mascarpone, cocoa (v)

Champagne Poached Pear
pecan brittle, orange glaze, soy-based cream (v) (gf) (df) (ve)

Banoffee Cheesecake
dulce de leche, brulee banana, vanilla ice cream (v) (gf)

(v) *vegetarian* (gf) *gluten free* (df) *dairy free* (ve) *vegan*
(I) *imported* (A) *Australian*

Additional dietary requirements available upon request