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**I'M SO HUNGRY  
I COULD EAT A HORSE**

# MENU

## SHARING STARTERS EXAMPLE – BASED ON OUR SEASONAL MENUS

Charcuterie board, piccalilli, toasted sourdough  
*Breasola, Serrano Jamon & Milanese Salami*

Chicken liver parfait, plum jelly, Port poached pears, toasted brioche  
Salt & chilli squid, soy & sweet chilli sauce

## THE FEAST

Amelia Park roast lamb rump platter

Stirling Ranges by Butterfield Beef Chateaubriand

Stirling Ranges by Butterfield Beef Tomahawk

Sides of: Duck fat potatoes, tomato & red onion salad,  
garden salad, broccolini

Béarnaise, red wine jus, madeira mushroom ragout

## SHARING DESSERTS EXAMPLE – BASED ON OUR SEASONAL MENUS

Selection of desserts; Eton Mess; Chocolate Brownie

Selection of cheeses, pear & apple chutney, crackers

**4 Course (add Oysters to start) - \$90 per person**

**3 Course \$80 per person**

