

HAMILTONS

OYSTERS BAR RESTAURANT

Function and Group Menu Minimum 30 people

A selection of two dishes per course served alternatively

\$45 per person, two courses including **Entrée & Main**

\$47 per person, two courses including **Main & Dessert**

\$60 per person, three courses including **Entrée, Main & Dessert**

Entrées

Hamilton's half dozen natural oysters

Black sesame seed tuna served with an apple & watercress salad,
pickled ginger gel & avocado puree with a tequila & lemon dressing

Ratatouille tart served with a goats cheese & watercress puree

Char grilled pork neck served with an orange & fennel salad
& dressed with a raspberry vinaigrette

Mains

Trio of mushroom risotto with Parmesan cheese & truffle oil

Dukkha crusted chicken breast served on a beetroot & feta salad

Atlantic salmon with saffron mash, baby spinach & a lemon butter sauce

Char grilled Viking cutlet served medium with Paris mash,
green beans & red wine jus

Desserts

Sticky date pudding with a butterscotch sauce, caramel jam & vanilla bean ice cream

Patè sable with drunken butterscotch schnapps strawberries & praline cream

Brulèe of the day with macadamia biscotti

Nutella panna cotta with candied hazelnut

Cheese of the moment with crackers &
dried & fresh fruit (serves 5)