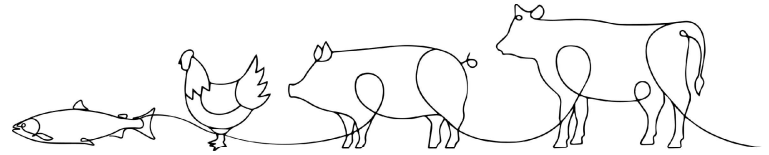


# GROUP DINING MENU



*A SEASONAL GROUP MENU, DESIGNED TO SHARE, SHOWCASING VIBRANT FRESH PRODUCE AND HIGHLIGHTING THE ROBUST FLAVOURS OF COMTEMPORARY AUSTRALIAN CUISINE.*

*DESIGNED FOR GROUPS OF 8 OR MORE, REQUIRED FOR GROUPS OVER 12.*

*\$65 PER HEAD FOR 2 COURSES*

*\$75 PER HEAD FOR 3 COURSES*

## ON ARRIVAL

**ST MALO SOURDOUGH** ..... HOUSE CHURNED BUTTER

**MIXED MARINATED OLIVES** ..... GARLIC, ROSEMARY, ORANGE

## ENTREE

**MARKET FISH CRUDO** ..... PICKLED GREEN TOMATO, HORSERADISH

**HEIRLOOM TOMATO SALAD** ..... STONEFRUIT, LABNE, BASIL, PICKLED ONION, FRIED BREAD

**DUCK LIVER PÂTÉ** ..... SEASONAL PRESERVE, GRILLED SOURDOUGH

## MAINS (SELECT 2)

**GRASS-FED SCOTCH FILLET 'TAGLIATA'** ..... SEASONAL ACCOMPANIMENTS, JUS

**STEAMED MARKET FISH** ..... SEASONAL ACCOMPANIMENTS

**RICOTTA & SILVERBEET GNOCCHI** ..... PEA VELOUTE, SPRING VEGETABLES, SALTED RICOTTA & MINT OIL

## SIDES (SELECT 2)

**STEAMED GREENS** ..... CHILLI, BLACK GARLIC, ALMONDS, REGGIANO

**FRENCH FRIES** ..... HOUSE CHOOK SALT

**LEAF SALAD** ..... RADISH, PICKLED ONION, HONEY MUSTARD DRESSING

## DESSERT (SELECT 1)

**BURNT BASQUE CHEESECAKE** ..... SEASONAL PRESERVE

**CHOCOLATE MOUSE CAKE** ..... SEASONAL PRESERVE

**CHEESE & BISCUITS** ..... DAILY CHEESE SELECTION, SEASONAL PRESERVE, FRUIT, LAVOSH


*WE TAKE DIETARY REQUIREMENTS & ALLERGIES VERY SERIOUSLY AT THE WELCOME HOTEL. PLEASE INFORM US AT THE TIME OF BOOKING OF ANY REQUIREMENTS YOU MAY HAVE AND WE WILL DO OUR UTMOST TO ACCOMADATE.*

*\*\*Menu is subject to change due to the availability of seasonal produce. \*\**

*15% surcharge on public holidays*



**WELCOME HOTEL**  
EST. 1877

 thewelcomehotel  
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