

SADDLES

MOUNT WHITE

LUNCH GROUP MENU

SHARED ENTREES

House made bread with smoked butter
Charcuterie plate – Prosciutto, smoked pastrami, mortadella, 24 months aged
cheddar, pickled cucumber, quince paste, lavosh
Fig, whipped goat & blue cheese tart, walnuts &
6 year aged balsamic
Charred WA octopus, chilli corn fritter, rocket & Sakura vinegar

MAINS

YOUR CHOICE OF:

Pan seared duck breast, miso broth, soba noodles & Asian greens
Pan fried market fish with tahini cream, sumac and bok choy
Miso Broccolini, snow peas & butterbeans with quinoa & cashew cream (VE)
Pork & sage sausage roll with fennel & mint salad & Saddles tomato sauce

SERVED WITH:

Shoestring fries with roast garlic aioli
Mixed leaf salad with ranch & pangratatto

SHARED SWEETS

Raspberry and passionfruit dacquoise
Chocolate fudge brownie with cream

Includes free flowing tea and coffee, as well as still and sparkling water.

2 COURSE MENU \$80PP
Entree + Main

3 COURSE MENU \$90PP
Entree + Main + Dessert

*Please note that a 10% surcharge applies on weekends, and a 20% surcharge is applicable on public holidays.