

MELBOURNE PUBLIC ^{MP}

SET COURSE

2 COURSE \$45 per head
3 COURSE \$55 per head

ENTRÉE *(chefs selection of platters to share)*

pumpkin & fetta arancini w tomato sugo & shaved parmesan
house made chicken dumplings w sesame & soy dipping sauce
slow roasted pork belly w hoisin & chilli dipping sauce
salt & pepper squid w chinese five spice, wasabi mayo & lime

MAIN *(select three dishes - our staff will take guests orders)*

risotto

ferron rice w chicken, roast pumpkin, baby spinach, pine nuts
& grated parmesan

linguine

w australian king prawns, calamari, black mussels, salmon, fish broth,
parsley, basil, chilli & olive oil

baked atlantic salmon fillet

w chat potatoes, broccolini, lime & chilli aoli

roasted chicken roulade

stuffed w herbs & parmesan cheese w baby spinach & cannellini bean salad
w white balsamic dressing

vegetable tagine

sweet potato, chickpea & lentils w currant & almond cous cous, fried shallots
& yoghurt

chargrilled pork cutlet

w potato pancake, braised red cabbage, green beans & cherry vinegar sauce

spiced lamb cutlets

served w sweet potato mash, roasted zucchini & asparagus
& horseradish yoghurt

DESSERT

chefs sweet treats plate to share