

# BAR GRILL

LIDCOMBE

## \$50 SET MENU

\$50 PER PERSON

Minimum reservation of 12 people

### Starter

GARLIC BREAD (V)

Sonoma focaccia bread, confit garlic, butter, parsley.

CALAMARI (GF)

Hawkesbury river loligo squid, lightly dusted & fried, chilli, shallots, caper aioli, lime.

### Pasta

LAMB RAGU RIGATONI

Fabbrica Fresh Egg Rigatoni, slow braised lamb ragu, parmesan cheese, finished with straciatella.

MUSHROOM RISOTTO (V)

Arborio rice, Shiitake, Oyster, Swiss brown, Shimeji & Porcini mushroom, finished with gorgonzola.

### Main

SIRLOIN 300G (GF)

Riverine, grain fed, MBS2+ MSA

ROAST BANNOCKBURN CHICKEN

Roasted Bannockburn Chicken, polenta, brussel sprouts, tarragon vinaigrette.

### Sides

COS & RADICCHIO SALAD (V, GF)

Cos lettuce, radicchio leaves, gorgonzola cheese, candied walnuts, classic vinaigrette.

TRUFFLE FRIES (V,GF)

truffle pecorino, sea salt, truffle aioli.

*All dishes are served sharing style*

*Complimentary cake or bottle of house wine with every 12 person or more set menu reservation*

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## \$65 SET MENU

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### Starter

#### GARLIC BREAD (V)

Sonoma focaccia bread, confit garlic, butter, parsley.

#### KINGFISH CRUDO (GF)

South Australian Kingfish, Sicilian olives, fennel, orange segments, Koroneiki olive oil, citrus dressing.

### Pasta

#### PRAWN CASARECCE

Fabbrica Fresh Egg Casarecce, South Australian prawns, bacon, cherry tomato, chilli, garlic, white wine, , Koroneiki olive oil, fresh parsley.

#### MUSHROOM RISOTTO (V)

Arborio rice, Shiitake, Oyster, Swiss brown, Shimeji & Porcini mushroom, finished with gorgonzola.

### Main

#### RIB EYE BONE IN 800G (GF)

Riverine, 120 day grain fed, Black Angus MBS2+ MSA

### Sides

#### OVEN ROAST ROOT VEGETABLES (V,GF)

sea salt, rosemary

#### COS & RADICCHIO SALAD (V, GF)

Cos lettuce, radicchio leaves, gorgonzola cheese, candied walnuts, classic vinaigrette.

### Dessert

#### CHEESE PLATE

Adelaide Hills triple cream brie, Riverine buffalo blue, quince paste, muscatel, candied walnuts, lavosh.

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*Complimentary cake or bottle of house wine with every 12 person or more set menu reservation*