



RESTAURANT • BAR • EVENTS

SET MENU

FOR GROUPS OF 10 AND ABOVE

STARTERS

A SELECTION OF HOMEMADE DIPS AND MARINATED OLIVES – served with warm Turkish bread

ENTREES

CRUMBED CALAMARI – served with apple coleslaw and tartare sauce

ITALIAN RICE BALLS – with a mediterranean salad

WARM BEEF SALAD

BRUSCHETTA – of roma tomatoes, spanish onion and fresh basil topped with fetta and olive oil

MAINS

ROAST VEGIE FUSILLI – a medley of roasted vegies with olives tossed in a capsicum & cashew pesto topped with fetta

EYE FILLET STEAK – served medium on garlic mash potato, finished with a rich red wine jus

LAMB SHANKS – served with rustic vegies and garlic mash potato

GRILLED SALMON – on a medley of roasted vegetables topped with a capsicum and cashew pesto

CHICKEN BREAST – filled with olives, lemon and sage on herb infused rice cakes and sautéed spinach topped with a mustard sauce

– (Fresh garden salads accompany main course)

DESSERTS

HOT CHOCOLATE CAKE – topped with belgium chocolate sauce and vanilla ice cream

HONEY AND CINNAMON PANNA COTTA – served with a berry compote

STICKY DATE PUDDING – with warm butterscotch sauce topped with vanilla ice cream

LEMON TART – with freshly whipped cream and citrus sauce

WHITE CHOCOLATE BRULEE – served with a mixed berry compote

2 COURSE OPTIONS – starters & main	34
2 COURSE OPTIONS – main & dessert	40
2 COURSE OPTIONS – entree & main	44
3 COURSE OPTIONS – entrée, main & dessert	56

PRICES, MINIMUMS AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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