

# Group Reduced Cafe Menus

## Winter 2017



### Reduced Café A

\$28 p/p - Max. 25 people

#### To Start

Trio of daily made dips served with toasted pita bread

#### Choice Main Course

- **Slow braised shoulder of lamb** with rosemary, red wine and tomato fettucine ragu, shaved parmesan
- **Crumbed eggplant burger** with harissa, bocconcini, rocket and tomato served on a sour dough bun with chips and aioli V
- **Beef or Chicken parmigiana**

Accompanied with hot chips and roasted vegetables V

### Reduced Café C

\$38 p/p - Max. 35 people

#### To Start

Trio of house made dips served with toasted pita bread

#### Choice Main Course

- **Roasted Huon Atlantic Salmon** with garlic mash, lemon, chive and tomato Riesling buerre blanc and buttered greens GF
- **Garlic and mint marinated chicken breast**, brussel sprouts, pancetta and shallots, pea pesto GF
- **Roasted 300gm Terra Rossa prime sirloin**, onion jam, filled Yorkshire pudding, dauphinoise potatoes and red wine jus
- **Lemongrass, cauliflower and potato South Eastern Asian curry**, coriander, kaffir lime. Served with coconut rice & pineapple pickle V Ve GF

Accompanied with roasted vegetables V

### Reduced Café B

\$33 p/p

#### Shared Plates

- **Slow braised shoulder of lamb** with rosemary, red wine and tomato fettucine ragu, shaved parmesan
- **Roasted Huon Atlantic Salmon** with garlic mash, lemon, chive and tomato Riesling buerre blanc and buttered greens GF
- **Garlic and mint marinated chicken breast** with brussel sprouts, pancetta and shallots, pea pesto GF
- **Lemongrass, cauliflower and potato South Eastern Asian curry** with coriander, kaffir lime. Served with coconut rice and pineapple pickle V Ve GF

Accompanied with bread and roasted vegetables V

### Menu additions

- Canapes to start (2ea) \$6 p/p
- ED shared platters \$10 p/p
- Soup of the Day (Winter only) \$10 p/p
- Trio of house made dips served with toasted pita bread \$5 p/p
- Cheese platters to finish \$10 p/p
- Shared Individual cocktail desserts \$3.50ea
- Filtered coffee & tea \$3 p/p

### Dessert choices (select one) \$7 p/p

- Bread and Butter Pudding with a crème anglaise and vanilla ice cream
- Sticky date pudding with a butterscotch sauce
- Gluten free orange and almond cake with orange syrup and cream
- Vanilla pannacotta with biscotti
- White chocolate and dark chocolate mousse cake
- Baked lemon curd tart

You may provide your own cake as the dessert, it will incur one of the following charges:

- \$1 p/p for the organiser to cut and serve, the hotel will provide cutlery and crockery
- \$4 p/p for the hotel chefs to cut and serve with cream and coulis



V = Vegetarian Ve = Vegan GF = Gluten Free DF = Dairy Free

**NOTE: We are only able to offer the full a la carte menu to groups under 20 guests.**

7 High Street Mitcham | 08 8373 2700 | [www.edinburgh.com.au](http://www.edinburgh.com.au)