

THE KENT HOTEL

BAR . RESTAURANT . FUNCTIONS

SEATED MENU

Our menu is designed to be served 'family style', shared in the centre of the table. Dietary requirements can be catered for with advance notice.

SHARED ENTRÉES (set)

Mezze plate of antipasto + charcuterie, mountain bread
Warmed olives, za'atar (gf/vegan)
Calamari fritti, rocket, sumac, chilli, lime mayo (gf/df)

SHARED MAINS (choose 3)

Roasted corn fed chicken, preserved lemons, olives (gf)
Roasted Eye fillet, shallots, shiraz jus (gf)
House made potato gnocchi, cherry tomato, taleggio, walnut pesto (v/gf)
Caramelised onion tart, thyme, goat's cheese (v)
Whole snapper, lemon chilli potatoes, saffron (gf)
Moroccan style braised lamb shoulder

SHARED SIDES (choose 3)

Apricot rice (gf)
Mixed garden salad (v/gf/vegan)
Roasted carrots, honey, almonds (v/gf/df)
Potato salad
Green beans + feta (v/gf)
Broccolini, anchovy, orange gremolata

INDIVIDUAL ALTERNATING DESSERT (choose 2)

Rhubarb brulee, mascarpone ice cream (gf)
Apricot doughnuts, halva ice cream

PRICING

(pricing is based on 2, 3 or 4 hours + a minimum of 20 adults)

2 courses (entrée + main)	\$55 per person
3 courses (entrée, main + dessert)	\$65 per person
Cakeage	\$3 per person/capped \$50

We love to cook with fresh seasonal produce, so kindly note that our menus are subject to change!