



Pork Barrel

Shared menus

Our shared menus are table-buffet style. These menus provide great variety to suit every taste, including vegetarians and most allergies. In addition to this we are happy to cater separately for individuals with special dietary requirements. Bookings must be for 8 people or more and will require signed terms and conditions

Menu #1-

\$15.9 pp

Traditional style caesar salad

Greek salad

Roquette and baby spinach salad with balsamic vinaigrette and shaved parmesan

Chef's selection of **gourmet pizzas**, including **melanzane, bombay chicken,**

Continental and deli

Menu #2-

\$22.9 pp

Hot bread baked fresh to order

Mezze platters – the best of our mezze and antipasta-

Traditional style caesar salad

Greek salad

Roquette and baby spinach salad with balsamic vinaigrette and shaved parmesan

Chef's selection of **gourmet pizzas**

Menu #3

\$29.9 pp

Hot bread baked fresh to order

Mezze platters – the best of our Mezze and Antipasta-

Roquette and baby spinach salad with balsamic vinaigrette and shaved parmesan

Greek salad

Chef's selection of **gourmet pizzas**

Chef's Choice of **fish of the day** as per the daily specials board

Chargrilled **beef tenderloin** as per daily specials board

optional extra selection of porkbarrel **cakes and slices @ \$4.5pp**

SET plated menu

\$45 pp

Freshly baked pide bread

Mezze platters, shared – the best of our mezze and antipasta

Char grilled beef fillet, steamed greens, silky potato mash and sauce beryc

Selection of Australian farmhouse **cheese platter** house made preserve and water crackers

PorkBarrel at the Lobby **Plated menu** -

(minimum 10 persons) *all of a booking must have the same set

eg pre ordered 2 course, or Pre chosen 3 course set. Not half a

booking having 2 course pre chosen and half having 3 course set

Entree served with mixed hotbread

Seared scallops with spinach and lime butter topped with shoestring fries

Warm stack of jamon with slow roasted tomato, bocconcini bruschetta and basil dressing

Warm salad nicoise of seared yellow fin tuna

Spicy napoli gnocchi with reggiano and herb salad

Main

Char grilled beef fillet with pont neuf potatoes and sauce beryc

Chicken breast with chat potatoes, sautéed mushrooms and persillade with a balsamic jus

Crisp skinned atlantic salmon with pancetta, red cabbage and shallot colcannon finished with citrus beurre blanc

Mediterranean vegetable pave with pistou and roquette salad

Dessert

Pear and almond tart served with double cream

Selection of Australian farmhouse cheese house made preserve and water crackers

Vanilla panacotta with candied pineapple and lime glaze

Sticky fig pudding served with double cream and a maple glaze

Pre ordered 3 course, with bread

\$55 pp

Pre chosen 3 course set menu with bread(1 choice per course)

\$48 pp

Pre ordered 2 course, with bread

\$43 pp

Pre chosen 2 course set menu with bread(1 choice per course)

\$40 pp