

SODENS

— SINCE 1857 —

A la carte menu

Two-course \$45pp

Three-course \$55pp

Please choose a maximum of two menu items from each

Entrée

Salt and pepper calamari with old bay mayo

Halloumi-stuffed mushrooms with saffron mayo and herb salad (V)

Prawn cocktail with thousand island dressing

Vietnamese pork belly salad with a tangy lime and mint dressing

Southern-fried chicken ribs with ranch sauce

Mains

Eye fillet cooked medium served with a potato champ, greens and a mushroom, brandy, and pink pepper corn sauce

Parmesan-crusting chicken breast with parsnip puree, roasted chat potatoes and greens

Pork belly served with apple cider jus and mixed roasted vegetables

Crispy skin salmon with a hollandaise sauce, saffron-poached potato, and wilted greens

Moroccan cauliflower steak with a trail mix and pomegranate salad (V)

Dessert

Homemade sticky date pudding with butter scotch sauce and ice cream

Homemade lemon tart with whipped cream and berry coulis

Nutella panna cotta served with white chocolate shards