

THE RAILWAY HOTEL

CHAPEL STREET, WINDSOR, 3181

BANQUET MENU

We can provide a more formal, sit down luncheon/dinner for a minimum of 18 people, plated in a shareable setting, with specific requirements suited to your tastes, or picked from the following:

ENTREES

- Kingfish coconut ceviche, yuzukosho, lime, cucumber, avocado, shallots, coriander, jalapeno, tobiko roe, micro herbs, szechuan s+p tostadas
- Charred beef carpaccio, fried capers, lemon, chives, chilli oil, micro basil
- Burrata, seasonal fruit, honey, roast pistachios, salsa mojo, lemon balm, charred sourdough
- Chicken and veg skewers, king masala, harissa yoghurt, fried curry leaf and peanut crumb, pickled chilli

MAINS

- Lamb shoulder, 48hr brined and marinated, chermoula, whipped goats feta, pickle salad, dill, pomegranate arils
- Whole baked snapper, confit garlic, anchovy and tarragon butter, fried capers, preserved lemon, mixed herbs
- Wild mushroom paella, saffron, jerusalem artichoke, fried enoki, parsley, lemon
- Roast beef, spinach puree, red wine jus, paris mash, chives
- Baked chicken, wrapped in prosciutto, nduja butter, mushroom sauce, seasonal baby veg

SIDES

- Roast baby kipflers, confit garlic butter, duck fat, fried rosemary, smoked salt
- Roast seasonal veg, cumin honey, green oil, cauliflower puree, herbs
- Green salad, cos lettuce, cucumber, shallots, snow peas, green beans, toasted pepitas, hummus, goats feta
- Charred assortment of breads, cultured butter

DESSERTS

- Trifle bowls, 3.5litre, custard or ricotta base, cream, lemon curd, roasted fruits, seasonal berries, liqueur, biscoff, edible flowers
- Seasonal sliced fruits
- Cheese boards