THE CANBERRA WINE HOUSE

2 Course $48pp |3 Course $60pp

Minimum 50 Guests

Alternate drop (select two options per course)

ENTREE SELECTIONS

fresh salad of cos lettuce, crispy bacon, boiled egg, croutons, shaved parmesan and a house made caesar dressing VA/GFA

linguini carbonara with mushroom and cream topped with shaved parmesan

salt and pepper squid served with aioli, rocket and shaved parmesan

tender beef served in a salad of fresh tomatoes, cucumber, red onion, cabbage, mesclun, asian herbs and a house made peanut thai dressing topped with crispy fried noodles GFA

toasted sourdough brushed with olive oil, crowned with vine ripened tomato, red onion, fetta and basil with a balsamic reduction V/GFA

MAIN COURSE SELECTIONS

grain fed sirloin (250G) served with a creamy mash, steamed greens and a red wine jus

grilled atlantic salmon served with smashed potatoes, green beans, semi dried tomatoes, soft boiled egg, capers and lemon hollandaise

slow braised lamb shank served with creamy mash, steamed greens and gravy

linguini, prosciutto, spinach, olives and semi dried tomatoes in a beurre blanc sauce topped with shaved parmesan VA

oven roasted half chicken marinated in homemade peri peri sauce, served with steamed rice, salad, garlic aioli and a lemon and herb dressing

marinated twice cooked pork belly served with steamed rice, asian greens and a garlic chilli soy sauce

porcini mushroom risotto served with truffle oil and shaved parmesan V/GF

DESSERT SELECTIONS

sticky date pudding served with a warm caramel sauce, vanilla ice-cream and a toffee web

chocolate trio brownie served with a warm chocolate sauce, chocolate ice-cream and chocolate lattice

a selection of fresh seasonal fruit served with cream in a brandy snap basket GFA

Bread Roll and Butter |Tea and Coffee $5.50pp

Room Hire Charges apply

The Dickson Tradies in Canberra
2 Badham Street Dickon ACT, 2602
Ph: 6162 5656 E: contactus@thetradies.com.au
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