

WILLIAM FARRER HOTEL

Dinner / Premium menu

Dietaries such as Gluten, Dairy, Vegan and Vegetarian will be accommodated were possible



MAINS:

1. Oven roasted Lamb rack, served on smashed Chat Potato, Broccolini finished with a Mixed Berry sauce.
2. Chargrilled Camembert stuffed Chicken on the Bone, served with sweet potato mash, baby spinach, roasted asparagus finished with Balsamic Glaze.
3. Sesame Honey Glazed Slow Roasted Pork Belly, on Brown rice with Capsicum Caprinata Salad & Bok Choy.
4. 12hr Smokey BBQ Beef Rib, served with crisp Potato and Charred Corn Slaw.
5. Oven Baked Salmon Fillet, served with salad of micro greens, Heirloom Sweet Potatoes & Heirloom Tomato with Arugula.
6. Cider Marinated Apple Stuffed Pork Sirloin, on Pearl Cous Cous Antipasto Salad with Crisp Prosciutto and Balsamic reduction.

DESSERT:

1. Eton Mess, Gluten free choc fudge Brownie, Meringue shell, chocolate strawberry sauce with fresh berries and mint.
2. Vanilla Bean Panacotta on Chocolate soil with raspberry Coulis and fresh berries.
3. Whiskey infused Almond Croissant Bread & Butter Pudding with Crème Fraiche.
4. Tim Tam Cheesecake, with Choc Ganache and Chantilly Cream.
5. Ricotta and Banana Crepe with honey glazed orange and walnuts.
6. Caramel Popcorn Chocolate Ice Cream Sundae.

These options are a starting point, please discuss ideas with Head chef.

Please contact

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