

SET MENUS

2 COURSE MENU ~ \$35 PER PERSON

STARTER

Dip Platter

turkish bread with a selection of home made dips

MAIN

Crispy Skinned Salmon

fresh tasmanian salmon served on a wilted baby spinach, steamed asparagus and a bearnaisé sauce with garlic mash

Chicken Supreme

breast fillet poached in white wine sauce topped with avocado, prawns and bearnaisé sauce. Served on garlic mash with vegetables

Eye Fillet

served with glazed shallots, roasted chat potatoes and a red wine jus

add dessert \$6.00

3 COURSE MENU ~ \$45 PER PERSON

STARTER

Bruschetta

balsamic infused tomato and onion salsa, basil, fetta

ENTREE

Braised Pork Belly

served with a warm tomato salsarrette

Melba's Crab Cakes

served with a trio of dipping sauces

MAIN

Chicken Florentine Tender Breast

stuffed with toasted pine nuts, spinach and camembert cheese, served on a sundried tomato risotto with our own hollandaise

Herb Infused Barramundi

salt water barramundi, oven roasted chat potatoes with a lemon and dill sauce

Eye Fillet

served with glazed shallots, roasted chat potatoes and a red wine jus

add dessert \$6.00

meet me @ melbas