



AVIARY HOTEL
ABBOTSFORD

SHARE MENU \$37

Perfect for large groups, we've designed a share menu serving dishes to the centre of the table allowing your guests to enjoy a diverse feasting experience with no room for food envy!

Select either entrée and main or main and dessert. For an extra special touch to your dining experience please consider the extras available in addition to your principal courses.

ENTRÉE Select 2

Coke fried chicken w/ Aviary hot sauce

Smoked lamb ribs w/ whipped eggplant, jus & harissa *

Sautéed calamari w/ cucumber, tomato, basil, saffron dressing & salt n pepper crumbs *

Tuscan bean & pumpkin salad w/ kale, butter beans, legumes, chick peas, crispy mushrooms, green beans & tarragon vinaigrette*

MAIN Select 2

Brown rice & soybean salad w/ soy pumpkin seeds, pinenuts, cucumber, avocado, broad beans, radish & crispy nori *

Whole baby snapper w/ fennel & orange salad *

Chicken galantine w/ sauté chard & pine nuts *

Victorian Black Angus grass fed rump *

w/ choice of veal jus, pepper sauce, chimichurri, bone marrow butter & mustards

All mains are served w/ roast potatoes & steamed greens

DESSERT Select 2

Chocolate brownie w/ Pedro Ximenez ice cream & fresh honeycomb

Pistachio cake w/ rhubarb sorbet & curd *

Trio of sorbet *

EXTRAS *dishes listed are examples only, we'll confirm current options upon request*

Appetiser ~ complementary with every 4+ courses 3.5

Oysters ~ natural or w/ dressing 3.5

Entrée or Dessert ~ 10

Palate Cleanser [recommended between entrée & main] ~ sorbet of the day * 3

Petit Four ~ chocolate truffle 5

Cheese ~ Aviary cheese of the week w/ quince jam & crackers * 10

** May be prepared gluten free upon request.*

Special dietary requests must be advised at least one week prior to your event.



AVIARY HOTEL
ABBOTSFORD

SET MENU \$43

*Set menus allow the host to select 2 dishes from each course for guests to choose from on the day.
Select either entrée and main or main and dessert.*

ENTRÉE

Tuscan bean & pumpkin salad w/ kale, butter beans, legumes, chick peas, crispy mushrooms, green beans & tarragon vinaigrette*

Sautéed calamari w/ cucumber, tomato, basil, saffron dressing & salt n pepper crumbs *

Warmed chicken terrine w/ grilled turkish bread *

Steak tartare w/ salsa verde, aioli & grilled turkish bread *

MAIN

Pearl barley risotto w/ mushroom, pumpkin, tarragon & parmesan *

Crispy skin salmon w/ beetroot puree, silverbeet ragout & parsnip crisps *

Chargrilled lamb leg w/ tomato & eggplant braised beans & fried onion

230g Grass fed rump w/ duck fat potatoes & garden salad *

Steak served with choice of veal jus, pepper sauce, chimichurri, bone marrow butter or mustards

DESSERT

Triple chocolate brownie w/ housemade Pedro Ximenez ice cream & fresh honeycomb

Lime & ginger crème brûlée w/ rhubarb compote & apple ice cream *

EXTRAS *dishes listed are examples only, we'll confirm current options upon request*

Appetiser ~ complementary with every 4+ courses 3.5

Oysters ~ natural or w/ dressing 3.5

Entrée or Dessert ~ 10

Palate Cleanser [recommended between entrée & main] ~ sorbet of the day 3

Petit Four ~ chocolate truffle 5

Cheese ~ Aviary cheese of the week w/ quince jam & crackers * 10

Soufflé ~ chocolate, passionfruit praline or lime 15

** May be prepared gluten free upon request.*

Special dietary requests must be advised at least one week prior to your event.