



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

Taramasalata *

Crispy lamb ribs, saltbush, chilli *

Polenta chips, herb mayo, pecorino *

Porcini & parmesan croquette

MAIN Select 2

Half smoked chicken, corn bread, pickles, hot sauce *

Beetroot falafel, yoghurt sauce, pickles, herb salad *

Low n' slow brisket (200g), seasonal trimmings *

Roasted barramundi, clams, cabbage, bacon, capers *

All mains are served with chat potatoes

DESSERT Select 2

Flourless chocolate bar, crème fraiche *

Yoghurt panna cotta, broken pistachio biscuit, rhubarb *

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

Oysters ~ natural or w/ dressing 3.5

Entrée or Dessert ~ 10

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.



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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

Chargrilled squid salad, peas, garlic, anchovy *

Polenta chips, herb mayo, pecorino *

Crispy lamb ribs, saltbush, chilli *

Wood roasted pumpkin, spiced Peruvian cheese sauce, toasted seeds *

MAIN

Half smoked chicken, corn bread, pickles, hot sauce *

Beetroot falafel, yoghurt sauce, pickles, herb salad *

Low n' slow brisket (200g), seasonal trimmings *

Roasted barramundi, clams, cabbage, bacon, capers *

DESSERT

Flourless chocolate bar, crème fraiche *

Yoghurt panna cotta, broken pistachio biscuit, rhubarb *

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

Oysters ~ natural or w/ dressing 3.5

Entrée or Dessert ~ 10

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

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