



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

Baba ganoush with rosemary flatbread

Pork rillettes, crisp bread, pickled plums, watercress *

Polenta chips, smoked chilli mayo, pecorino *

Corn croquette, smoked mozzarella, chilli jam

MAIN Select 2

Half smoked chicken, summer slaw, house BBQ sauce *

Beetroot falafel, yoghurt sauce, pickles, herb salad *

Crispy Otway pork belly, spinach, pineapple kimchi, spiced coconut sugar *

Salt baked salmon tarator, pomegranate, chilli, dressed beans*

All mains are served with chat potatoes

DESSERT Select 2

Flourless chocolate bar, crème fraiche *

Champagne jelly, house made ice cream, strawberries *

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

King Trevelli ceviche, coconut, lime, chilli *

Polenta chips, herb mayo, pecorino *

Pork rillettes, crisp bread, pickled plums, watercress *

Watermelon, jalapeño, tomato vinegar, sheep feta *

MAIN

Salt baked salmon tarator, pomegranate, chilli, dressed beans *

Beetroot falafel, yoghurt sauce, pickles, herb salad *

Crispy Otway pork belly, spinach, pineapple kimchi, spiced coconut sugar *

250g Rangers Valley rump cap steak, crispy kiplers, unami butter *

DESSERT

Flourless chocolate bar, crème fraiche *

Champagne jelly, housemade ice cream, strawberries *

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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