



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

Grilled lamb ribs w/ warmed hummus & harissa \*

Salt & pepper calamari salad w/ shallots, capers, soft herbs & citrus dressing \*

Roasted spiced cauliflower w/ smoked almonds, kale, soft herbs & sumac yoghurt \*

### MAIN Select 2

Mushroom, pumpkin & tarragon risotto w/ parmesan \*

Crispy skin salmon 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

Sticky date pudding w/ butterscotch sauce, Pedro Ximenez ice cream & apple chip

Pistachio cake w/ plum 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.*



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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

Roasted spiced cauliflower w/ smoked almonds, kale, soft herbs & sumac yoghurt \*

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

Coke fried chicken w/ Aviary hot sauce \*

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

### MAIN

Mushroom, pumpkin & tarragon risotto w/ parmesan \*

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

Wood smoked lamb shoulder ragout w/ house made gnocchi & parmesan toasted bread crumbs

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

Sticky date pudding w/ butterscotch sauce, pistachio praline ice cream & apple chip

Chocolate mousse w/ vanilla 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.*