

# HYDE SET MENU 1

## shared platter

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lamb Kofta with tzatiki, spinach, prawn onion & chilli spring rolls with garlic & lime aioli, pea, mint & ricotta arancini balls with rocket, dips, marinated olives & crusty house bread

## main

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CHAR-GRILLED 250G MSA T-BONE STEAK  
served medium with roasted baby potatoes, heritage carrots, broccolini & shiraz jus gf

PANKO CRUMBED GARFISH  
fillets with artichoke hearts, wild rocket, cherry tomatoes, french beans, aioli & balsamic dressing

CHICKEN KIEV  
crushed pumpkin, spinach puff, asparagus & vincotto dressing

CHICKPEA & EGGPLANT BIRYANI  
green chilli, cumin, coriander, toasted cashews & raita gf

## dessert

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PEAR FRANGIPANE TART  
butterscotch sauce, roast hazelnuts & King Island double cream

LEMON & PASSIONFRUIT CHEESECAKE  
vanilla yoghurt, raspberries & crushed meringue gf

**2 courses \$45 per head**

**3 courses \$55 per head**