

Madhatters on Milston

\$59 per head

Entrée

Grazing Plate

This plate is for the table to share, the size of your table will depict the size of the platter, the platters consists of

Mini traditional style German hot dog with mustard and sauerkraut, tender Mediterranean marinated octopus, Chicken bitterballen (crumbed meatball), crispy onion Bahji served with mint yoghurt

Mains

Herb crusted Chicken

Herb crusted chicken breast served with a porcini Mac and cheese, house made rich chicken jus and a roast capsicum pesto, drizzled with truffle oil

OR

Lamb Rib

Chef's own spice rubbed, slow braised lamb ribs with a sticky sweet glaze. Served with a warm Israeli cous cous, tossed with toasted spices and vegetables ribbons of carrot and zucchini

OR

John Dory Fillet

Lemon dusted John Dory fillet, pan seared and served with a saffron, prawn, spinach and parmesan risotto and a cherry tomato gastric

Dessert

Madhatters Shortcake

Layers of sponge, filled with raspberries and passionfruit cream, smothered in white chocolate ganache

OR

Quince and Apple Crumble

Made from local apples and quince straight from our gardens, stewed delicately with sugar and cinnamon in a house made pastry and topped with a crunchy, oatey butter crumble mix and a wild berry cream

Children's Menu (under 12 year olds ONLY)

\$14.50

Fish and chips

OR

Bangers and Mash

Includes a small juice and a Ben and Jerry's shortie for dessert

Add children 12 years and under to the Grazing Plate for a \$5 surcharge

Note the following -

Due to seasonal changes or produce availability set menu items are subject to changes.