



Dogs Bar Private Dining Room

A La Carte 2

*Marinated mixed olives
with grissini*

Entrée

Soup of the day

*Char grilled mediterranean vegetable roulade
with basil pesto and goats cheese (v)*

Main Course

*Char grilled Scotch fillet 250 grms
served with crispy shallot mash, sauteed spinach and pinot jus*

*Panfried 'market select' fish of the day
on shaved fennel and grana padano salad with salmoriglio salsa*

*Peppered Stracci
with globe artichokes, wild rocket, mascarpone & gorgonzola (v)*

*Cheese Platter
Chefs selection served with quince paste, marsala Figs and toasted fruit bread*

Cafetiere tea & coffee

\$55 Per Head

**Dogs Bar has an extensive cellar with over 160 wines to choose from
We can recommend wines to compliment your meal and suit your budget.**