



## Dogs Bar Private Dining Room

### A La Carte 3

*Available 1st Jan - 21st Nov*

*Marinated mixed olives  
with grissini*

### Entrée

*Prawn Agnolotti  
served with tomato and basil broth*

*Quail  
marinated in lemon thyme served on bitter Greens with vincotto and pepper  
grass*

*Field mushroom with ricotta  
and wild rocket drizzled with white truffle oil (v)*

### Main Course

*Herb crusted rack of lamb  
on kipfler potato, pancetta and garden beans with pinot jus*

*Panfried salmon  
on shaved fennel and grana padano salad with salmoriglio salsa*

*Roasted chicken breast  
on truffle polenta and sauteed spinach with vin santo sauce*

*Melanzane and tallegio ravioli  
with sage and pine nut butter sauce (v)*

### Dessert

*Banana, kahlua and milk chocolate semi freddo with vanilla anglaise*

*Chocolate fondant with honey & double cream*

*Tira Mi Su*

### Cheese Platter

*Chefs selection served with quince paste, marsala figs and water crackers*

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*Cafetiere Tea & Coffee*

**\$75 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.**