



Set menu 1 Dinner

\$55.00

Starter

Mini Loaf Dips

Sage and onion loaf, bacon butter, lemon feta, parsley hummus

Main

Smoked Chicken Pappardelle

Avocado, Pesto, Asparagus, Sundried Tomatoes, Pinenuts, Bacon Crumb
Or

Rowdy Fried Chicken

Buttermilk Fried Chicken Thighs, Warm Potato Salad, Asian Style Slaw,
Korean BBQ Sauce
Or

Chargrilled Asparagus Panzanella

Cherry Tomatoes, Red Onion, Olives, Cucumber, Ciabatta Croutons, Poached Egg,
Hollandaise, Olive Oil
Or

Soft Shell Crab

Saffron Risotto, Clams, Prawns, Italian Sausage, Bell Peppers, Mascarpone

Desserts

Chocolate Fudge Brownie GF

Tutti Frutti Ice Cream, White Chocolate Ganache
Or

Rowdy Berry Sundae GF

Vanilla Ice Cream, Chocolate Crackle, Hokey Pokey, Fruit Compote,
Whipped Cream, Chocolate Sauce

THE **ROWDY KITCHEN**
BAR / EATERY

Dinner Set Menu 2 \$65.00

Entree

Boccocini Bruschetta

Grilled Ciabatta, Basil Pesto, Toasted Pinenuts, Confit Tomatoes,
Gremolata

Or

Tempura Prawns

Iceberg lettuce, Marie Rose Sauce

Main

250g Ribeye GF

Crispy Bacon Potatoes, Slow Roasted Tomatoes, Flat Mushrooms
Your Choice Of Mushroom Sauce, Pepper Sauce, Bearnaise Or Garlic Butter

Or

Smoked Chicken Pappardelle

Avocado, Pesto, Asparagus, Sundried Tomatoes, Pinenuts, Bacon Crumb

Or

Rowdy Fried Chicken

Buttermilk Fried Chicken Thighs, Warm Potato Salad, Asian Style Slaw,
Korean BBQ Sauce

Or

Chargrilled Asparagus Panzanella

Cherry Tomatoes, Red Onion, Olives, Cucumber, Ciabatta Croutons, Poached Egg,
Hollandaise, Olive Oil

Desserts

Spiced Crème Brulee CBGF

Shortbread Biscuit

Or

Chocolate Fudge Brownie GF

Tutti Frutti Ice Cream, White Chocolate Ganache

Or

Rowdy Berry Sundae GF

Vanilla Ice Cream, Chocolate Crackle, Hokey Pokey, Fruit Compote,
Whipped Cream, Chocolate Sauce

THE **ROWDY KITCHEN**
 **BAR / EATERY**

CHRISTMAS SET MENU

2 Courses \$57.50

3 Courses \$70.00

ENTREE

Potted Smoked Salmon

Pickled red Onion, Cucumber, Crostini's
Or

Chargrilled Asparagus Spears,

Poached egg, Hollandaise, Olive Oil

MAIN

Turkey Tenderloin

Apricot Stuffing, Bacon, Broccoli, Kumara, Almonds, Cranberry Jus
Or

Honey Glazed Ham

Minted Perla Potatoes, Panzanella Salad, Green Beans, Cumberland Sauce
Or

Saffron Risotto

Mussels, Clams, Prawns, Italian sausage, Bell Peppers, Mascarpone
Or

Mild Coconut Vegetable Curry (Vegan)

Summer Vegetables, Fried Tofu, Aromatic Rice

DESSERTS

Eggnogg Crème Brulee **CBGF**

Shortbread Biscuit
Or

Brown sugar pavlova **GF**

Blueberries, Brandy Cream, Lemon Syrup
Or

Sticky Christmas Pudding

Butterscotch Sauce



CELEBRATION DINNER

\$55.00 Per Person EXAMPLE

Menu designed to be eaten in a standing (mix & mingle) style

CHARCUTERIE PLATTER **CBGF**

Smoked Salmon, pulled beef, grilled chorizo, cured meats, cheese selection,
cornichons, parsley hummus, pesto, mixed olives, crostini's, grilled toast

RK CAJUN CHICKEN TENDERS **GF**

Buttermilk fried chicken tenders, Chipotle mayonnaise

BRUSCHETTE

Olive oil & garlic toast, basil pesto, confit cherry tomatoes, baby mozzarella, fresh basil

ARANCINI **GF**

Rice balls stuffed with mozzarella, crumbed and fried, tomato chutney

HAM STATION

Baked ham on the bone
Relish and mustards
Freshly baked breads & rolls
Coleslaw

DESSERT SERVED PLATTER STYLE

Chocolate Brownie **GF**
Cinnamon spiced doughnuts
Brown sugar pavlova **GF CBDF**
Chantilly Cream
Berry compote