



**exchange hotel**  
balmain

## *Lunch & Dinner Set Menus*

**2 Courses** (one selection from each course only) **\$36 per person**

**2 Courses** (alternate serve) **\$40 per person**

**3 Courses** (alternate serve) **\$48 per person**

All meals served with oven fresh bread rolls, freshly brewed coffee and a selection of teas

### **Entrée**

Coconut pumpkin and ginger soup

Seared oriental chicken salad on mixed Asian greens with a soy mirin glaze

Thai green chicken filo resting on a salad with a red curry sauce

Slow roasted tomato and fetta tart with a rocket salad

Mini caesar salad with cos lettuce, bacon, parmesan and tempura garlic prawns

Tuscan minestrone swirled with extra virgin olive oil and crisp parmesan foccacia

Ricotta and spinach ravioli with crushed tomato and basil sauce

Salt and pepper calamari salad with green beans, bean shoots, cucumber and a light Thai dressing

Roma tomato, olive and pumpkin samosas with herb and yoghurt dressing

### **Main Course**

Pan fried Barramundi fillets, glazed with a caper and dill butter with herb roasted chats and sauteed broccolini

Chicken breast wrapped with prosciutto and filled with bocconcini, aged balsamic and roasted garlic jus

Char grilled prime sirloin on mash with a port wine and red onion jus

Pumpkin and ricotta cannelloni with red onion, roma tomato and fresh herb sauce, glazed with shaved parmesan and topped with a wild rocket salad

Medallions of aged beef resting on garlic mash with a sage and sundried tomato sauce

Indian spiced chicken breast with dahibhaat, a yoghurt and chilli flavoured rice, topped with lime pickle

Pan-fried fish of the day, on coriander mash with lemon butter sauce

Roasted vegetable and ricotta tart with a rocket pesto dressing and pumpkin cake

### **Dessert**

Chocolate indulgence tart and fresh strawberries

Chocolate macchiato mouse cake with chocolate sauce and vanilla ice cream

Passionfruit panacotta

Sticky date pudding with butterscotch sauce and double cream

Belgium milk chocolate and butterscotch mousse cake with chilled orange sauce

Baked lemon curd tart with raspberry coulis and ice cream

Individual pavlova topped with seasonal fruit, king island cream and drizzled with raspberry sauce

Selection of Australian brie, blue and vintage cheddar cheeses, dried fruit and crackers

*Minimum 30 guests. Menus and prices are subject to change.*

