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# TABLE SHARE MENU

#### **OPTION 1**

2 COURSE - \$60PP ENTRÉE AND MAIN

## **OPTION 2**

2 COURSE - \$55PP MAIN AND DESSERT

#### **OPTION 3**

3 COURSE - \$70PP ENTRÉE, MAIN AND DESSERT

#### **ALL OPTIONS INCLUDE**

FRESHLY BAKED BREAD ROLLS AND BUTTER ON ARRIVAL

ROASTED POTATOES, SEASONAL VEGETABLES AND SIDE SALAD WITH ALL MAINS

TEA & COFFEE BUFFET AVAILABLE FOR AN ADDITIONAL \$3PP

#### ENTRÉES (CHOOSE 2)

- Chicken liver pate, lavash and marmalade.
- Chili salted squid served with paprika aioli and lemon.
- Pumpkin and goats cheese ravioli with romesco and rocket.
- Slow roasted lamb shoulder with salsa verde.
- Caprese salad with basil, vine ripened tomatoes and buffalo mozzarella. (v)
- Fettucine boscaiola with mushrooms, bacon, white wine in a cream sauce.

## MAINS (CHOOSE 2)

- Slow roasted lamb with lemon, oregano salt, aioli and pitta.
- Grain fed sirloin with caramelised onion and peppercorn jus.
- Free range chicken with brandy, mushroom and cream.
- Roasted vegetable linguine with basil pesto. (v)
- Crispy skin pork belly with apple sauce.
- Atlantic salmon fillet with mustard dill cream.

### **DESSERTS** (CHOOSE 2)

- Chocolate indulgence, berry compote. (v)
- Selection of Australian cheeses, lavosh and quince paste.
- Vanilla cheesecake with mango and strawberries.
- Carrot and chai slice. (v)
- Fresh seasonal fruit. (vgn)

